

Subpart E—Anticaking Agents**§ 172.410 Calcium silicate.**

Calcium silicate, including synthetic calcium silicate, may be safely used in food in accordance with the following prescribed conditions:

(a) It is used as an anticaking agent in food in an amount not in excess of that reasonably required to produce its intended effect.

(b) It will not exceed 2 percent by weight of the food, except that it may be present up to 5 percent by weight of baking powder.

§ 172.430 Iron ammonium citrate.

Iron ammonium citrate may be safely used in food in accordance with the following prescribed conditions:

(a) The additive is the chemical green ferric ammonium citrate.

(b) The additive is used, or intended for use as an anticaking agent in salt for human consumption so that the level of iron ammonium citrate does not exceed 25 parts per million (0.0025 percent) in the finished salt.

(c) To assure safe use of the additive the label or labeling of the additive shall bear, in addition to the other information required by the Act:

(1) The name of the additive.

(2) Adequate directions to provide a final product that complies with the limitations prescribed in paragraph (b) of this section.

§ 172.480 Silicon dioxide.

The food additive silicon dioxide may be safely used in food in accordance with the following conditions:

(a) The food additive is manufactured by vapor phase hydrolysis or by other means whereby the particle size is such as to accomplish the intended effect.

(b) It is used as an anticaking agent, subject to the following conditions:

(1) It is used in only those foods in which the additive has been demonstrated to have an anticaking effect.

(2) It is used in an amount not in excess of that reasonably required to produce its intended effect.

(3) [Reserved]

(4) It is used in an amount not to exceed 2 percent by weight of the food.

(c) It is used or intended for use as a stabilizer in the production of beer, and is removed from the beer by filtration prior to final processing.

(d) It is used or intended for use as an adsorbent for *dl*- α -tocopheryl acetate and pantothenyl alcohol in tableted foods for special dietary use, in an amount not greater than that required to accomplish the intended physical or technical effect.

§ 172.490 Yellow prussiate of soda.

(a) The food additive yellow prussiate of soda (sodium ferrocyanide decahydrate; $\text{Na}_4\text{Fe}(\text{CN})_6 \cdot 10\text{H}_2\text{O}$) contains a minimum of 99 percent by weight of sodium ferrocyanide decahydrate.

(b) The additive is used or intended for use as an anticaking agent in salt and as an adjuvant in the production of dendritic crystals of salt in an amount needed to produce its intended effect but not in excess of 13 parts per million calculated as anhydrous sodium ferrocyanide.

[42 FR 14491, Mar. 15, 1977, as amended at 58 FR 17098, Apr. 1, 1993]

Subpart F—Flavoring Agents and Related Substances**§ 172.510 Natural flavoring substances and natural substances used in conjunction with flavors.**

Natural flavoring substances and natural adjuvants may be safely used in food in accordance with the following conditions.

(a) They are used in the minimum quantity required to produce their intended physical or technical effect and in accordance with all the principles of good manufacturing practice.

(b) In the appropriate forms (plant parts, fluid and solid extracts, concretes, absolutes, oils, gums, balsams, resins, oleoresins, waxes, and distillates) they consist of one or more of the following, used alone or in combination with flavoring substances and adjuvants generally recognized as safe in food, previously sanctioned for such use, or regulated in any section of this part.

Common name	Scientific name	Limitations
Aloe	<i>Aloe perryi</i> Baker, <i>A. barbadensis</i> Mill., <i>A. ferox</i> Mill., and hybrids of this sp. with <i>A. africana</i> Mill. and <i>A. spicata</i> Baker.	
Althea root and flowers	<i>Althea officinalis</i> L.	
Amyris (West Indian sandalwood)	<i>Amyris balsamifera</i> L.	
Angola weed	<i>Roccella fuciformis</i> Ach	In alcoholic beverages only
Arnica flowers	<i>Arnica montana</i> L., <i>A. fulgens</i> Pursh, <i>A. sororia</i> Greene, or <i>A. cordifolia</i> Hooker.	Do.
Artemisia (wormwood)	<i>Artemisia</i> spp	Finished food thujone free ¹
Artichoke leaves	<i>Cynara scolymus</i> L	In alcoholic beverages only
Benzoin resin	<i>Styrax benzoin</i> Dryander, <i>S. paralleloneurus</i> Perkins, <i>S. tonkinensis</i> (Pierre) Craib ex Hartwich, or other spp. of the Section <i>Anthostyrax</i> of the genus <i>Styrax</i> .	
Blackberry bark	<i>Rubus</i> , Section <i>Eubatus</i> .	
Boldus (boldo) leaves	<i>Peumus boldus</i> Mol	Do.
Boronia flowers	<i>Boronia megastigma</i> Nees.	
Bryonia root	<i>Bryonia alba</i> L., or <i>B. dioica</i> Jacq	Do.
Buchu leaves	<i>Barosma betulina</i> Bartl. et Wendl., <i>B. crenulata</i> (L.) Hook. or <i>B. serratifolia</i> Willd.	Do.
Buckbean leaves	<i>Menyanthes trifoliata</i> L	Do.
Cajeput	<i>Melaleuca leucadendron</i> L. and other <i>Melaleuca</i> spp.	
Calumba root	<i>Jateorhiza palmata</i> (Lam.) Miers	Do.
Camphor tree	<i>Cinnamomum camphora</i> (L.) Nees et Eberm	Safrole free
Cascara sagrada	<i>Rhamnus purshiana</i> DC.	
Cassie flowers	<i>Acacia farnesiana</i> (L.) Willd.	
Castor oil	<i>Ricinus communis</i> L.	
Catechu, black	<i>Acacia catechu</i> Willd.	
Cedar, white (aborvitae), leaves and twigs	<i>Thuja occidentalis</i> L	Finished food thujone free ¹
Century	<i>Centaurium umbellatum</i> Gilib	In alcoholic beverages only
Cherry pits	<i>Prunus avium</i> L. or <i>P. cerasus</i> L	Not to exceed 25 p.p.m. prussic acid
Cherry-laurel leaves	<i>Prunus laurocerasus</i> L	Do.
Chestnut leaves	<i>Castanea dentata</i> (Marsh.) Borkh.	
Chirata	<i>Swertia chirata</i> Buch.-Ham	In alcoholic beverages only
Cinchona, red, bark	<i>Cinchona succirubra</i> Pav. or its hybrids	In beverages only; not more than 83 p.p.m. total cinchona alkaloids in finished beverage
Cinchona, yellow, bark	<i>Cinchona ledgeriana</i> Moens, <i>C. calisaya</i> Wedd., or hybrids of these with other spp. of <i>Cinchona</i> .	Do.
Copaiba	South American spp. of <i>Copaifera</i> L.	
Cork, oak	<i>Quercus suber</i> L., or <i>Q. occidentalis</i> F. Gay	In alcoholic beverages only
Costmary	<i>Chrysanthemum balsamita</i> L	Do.
Costus root	<i>Saussurea lappa</i> Clarke.	
Cubeb	<i>Piper cubeba</i> L. f.	
Currant, black, buds and leaves	<i>Ribes nigrum</i> L.	
Damiana leaves	<i>Turnera diffusa</i> Willd.	
Davana	<i>Artemisia pallens</i> Wall.	
Dill, Indian	<i>Anethum sowa</i> Roxb. (<i>Peucedanum graveolens</i> Benth et Hook., <i>Anethum graveolens</i> L.).	
Dittany (fraxinella) roots	<i>Dictamnus albus</i> L	Do.
Dittany of Crete	<i>Origanum dictamnus</i> L.	
Dragon's blood (dracorubin)	<i>Daemonorops</i> spp.	
Elder tree leaves	<i>Sambucus nigra</i> L	In alcoholic beverages only; not to exceed 25 p.p.m. prussic acid in the flavor
Elecampane rhizome and roots	<i>Inula helenium</i> L	In alcoholic beverages only
Elemi	<i>Canarium commune</i> L. or <i>C. luzonicum</i> Miq.	
Erigeron	<i>Erigeron canadensis</i> L.	
Eucalyptus globulus leaves	<i>Eucalyptus globulus</i> Labill.	
Fir ("pine") needles and twigs	<i>Abies sibirica</i> Ledeb., <i>A. alba</i> Mill., <i>A. sachalinensis</i> Masters or <i>A. mayriana</i> Miyabe et Kudo.	
Fir, balsam, needles and twigs	<i>Abies balsamea</i> (L.) Mill.	
Galanga, greater	<i>Alpinia galanga</i> Willd	Do.

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Common name	Scientific name	Limitations
Galbanum	<i>Ferula galbaniflua</i> Boiss. et Buhse and other <i>Ferula</i> spp.	
Gambir (catechu, pale)	<i>Uncaria gambir</i> Roxb.	
Genet flowers	<i>Spartium junceum</i> L.	
Gentian rhizome and roots	<i>Gentiana lutea</i> L.	
Gentian, stemless	<i>Gentiana acaulis</i> L.	Do.
Germander, chamaedrys	<i>Teucrium chamaedrys</i> L.	Do.
Germander, golden	<i>Teucrium polium</i> L.	Do.
Guaiaac	<i>Guaiaacum officinale</i> L., <i>G. santum</i> L., <i>Bulnesia sarmienti</i> Lor.	
Guarana	<i>Paullinia cupana</i> HBK.	
Haw, black, bark	<i>Viburnum prunifolium</i> L.	
Hemlock needles and twigs	<i>Tsuga canadensis</i> (L.) Carr. or <i>T. heterophylla</i> (Raf.) Sarg.	
Hyacinth flowers	<i>Hyacinthus orientalis</i> L.	
Iceland moss	<i>Cetraria islandica</i> Ach.	Do.
Imperatoria	<i>Peucedanum ostruthium</i> (L.) Koch (<i>Imperatoria ostruthium</i> L.).	
Iva	<i>Achillea moschata</i> Jacq.	Do.
Labdanum	<i>Cistus</i> spp.	
Lemon-verbena	<i>Lippia citriodora</i> HBK.	Do.
Linaloe wood	<i>Bursera delpechiana</i> Poiss. and other <i>Bursera</i> spp.	
Linden leaves	<i>Tilia</i> spp.	Do.
Lovage	<i>Levisticum officinale</i> Koch.	
Lungmoss (lungwort)	<i>Sticta pulmonacea</i> Ach.	
Maidenhair fern	<i>Adiantum capillus-veneris</i> L.	Do.
Maple, mountain	<i>Acer spicatum</i> Lam.	
Mimosa (black wattle) flowers	<i>Acacia decurrens</i> Willd. var. <i>dealbata</i> .	
Mullein flowers	<i>Verbascum phlomoides</i> L. or <i>V. thapsiforme</i> Schrad.	Do.
Myrrh	<i>Commiphora molmol</i> Engl., <i>C. abyssinica</i> (Berg) Engl., or other <i>Commiphora</i> spp.	
Myrtle leaves	<i>Myrtus communis</i> L.	Do.
Oak, English, wood	<i>Quercus robur</i> L.	Do.
Oak, white, chips	<i>Quercus alba</i> L.	
Oak moss	<i>Evernia prunastri</i> (L.) Ach., <i>E. furfuracea</i> (L.) Mann, and other lichens.	Finished food thujone
Olibanum	<i>Boswellia carteri</i> Birdw. and other <i>Boswellia</i> spp.	
Opopanax (bisabolmyrrh)	<i>Opopanax chironium</i> Koch (true opopanax) of <i>Commiphora erythraea</i> Engl. var. <i>Llabrescens</i> .	
Orris root	<i>Iris germanica</i> L. (including its variety <i>florentina</i> Dykes) and <i>I. pallida</i> Lam.	
Pansy	<i>Viola tricolor</i> L.	In alcoholic beverages only
Passion flower	<i>Passiflora incarnata</i> L.	
Patchouly	<i>Pogostemon cablin</i> Benth. and <i>P. heyneanus</i> Benth.	
Peach leaves	<i>Prunus persica</i> (L.) Batsch	In alcoholic beverages only; not to exceed 25 p.p.m. prussic acid in the flavor
Pennyroyal, American	<i>Hedeoma pulegioides</i> (L.) Pers.	
Pennyroyal, European	<i>Mentha pulegium</i> L.	
Pine, dwarf, needles and twigs	<i>Pinus mugo</i> Turra var. <i>pumilio</i> (Haenke) Zenari.	
Pine, Scotch, needles and twigs	<i>Pinus sylvestris</i> L.	
Pine, white, bark	<i>Pinus strobus</i> L.	In alcoholic beverages only
Pine, white oil	<i>Pinus palustris</i> Mill., and other <i>Pinus</i> spp.	
Poplar buds	<i>Populus balsamifera</i> L. (<i>P. tacamahacca</i> Mill.), <i>P. canadensis</i> Ait., or <i>P. nigra</i> L.	Do.
Quassia	<i>Picrasma excelsa</i> (Sw.) Planch, or <i>Quassia amara</i> L.	
Quebracho bark	<i>Aspidosperma quebracho-blanco</i> Schlecht, or (<i>Quebrachia lorentzii</i> (Griseb)).	<i>Schinopsis lorentzii</i> (Griseb.) Engl.
Quillaja (soapbark)	<i>Quillaja saponaria</i> Mol.	
Red saunders (red sandalwood)	<i>Pterocarpus san alinus</i> L.	In alcoholic beverages only
Rhatany root	<i>Krameria triandra</i> Ruiz et Pav. or <i>K. argentea</i> Mart.	
Rhubarb, garden root	<i>Rheum rhabonticum</i> L.	Do.
Rhubarb root	<i>Rheum officinale</i> Baill., <i>R. palmatum</i> L., or other spp. (excepting <i>R. rhabonticum</i> L.) or hybrids of <i>Rheum</i> grown in China.	
Roselle	<i>Hibiscus sabdariffa</i> L.	Do.
Rosin (colophony)	<i>Pinus palustris</i> Mill., and other <i>Pinus</i> spp.	Do.
St. Johnswort leaves, flowers, and caulis	<i>Hypericum perforatum</i> L.	Hypericin-free alcohol distillate form only; in alcoholic beverages only

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Common name	Scientific name	Limitations
Sandalwood, white (yellow, or East Indian) ...	<i>Santalum album</i> L.	In alcoholic beverages only
Sandarac	<i>Tetraclinis articulata</i> (Vahl), Mast	
Sarsaparilla	<i>Smilax aristolochiaefolia</i> Mill., (Mexican sarsaparilla), <i>S. regelii</i> Killip et Morton (Honduras sarsaparilla), <i>S. febrifuga</i> Kunth (Ecuadorean sarsaparilla), or undetermined <i>Smilax</i> spp. (Ecuadorean or Central American sarsaparilla).	Safrole free
Sassafras leaves	<i>Sassafras albidum</i> (Nutt.) Nees	
Senna, Alexandria	<i>Cassia acutifolia</i> Deile.	In alcoholic beverages only
Serpentaria (Virginia snakeroot)	<i>Aristolochia serpentaria</i> L.	
Simaruba bark	<i>Simaruba amara</i> Aubl.	Do.
Snakeroot, Canadian (wild ginger)	<i>Asarum canadense</i> L.	
Spruce needles and twigs	<i>Picea glauca</i> (Moench) Voss or <i>P. mariana</i> (Mill.) BSP.	As oil only
Storax (styrax)	<i>Liquidambar orientalis</i> Mill. or <i>L. styraciflua</i> L.	
Tagetes (marigold)	<i>Tagetes patula</i> L., <i>T. erecta</i> L., or <i>T. minuta</i> L. (<i>T. glandulifera</i> Schrank).	In alcoholic beverages only; finished alcoholic beverage thujone free ¹
Tansy	<i>Tanacetum vulgare</i> L.	
Thistle, blessed (holy thistle)	<i>Onicus benedictus</i> L.	In alcoholic beverages only
<i>Thymus capitatus</i> (Spanish "origanum")	<i>Thymus capitatus</i> Hoffmg. et Link.	
Tolu	<i>Myroxylon balsamum</i> (L.) Harms.	
Turpentine	<i>Pinus palustris</i> Mill. and other <i>Pinus</i> spp. which yield terpene oils exclusively.	Do.
Valerian rhizome and roots	<i>Valeriana officinalis</i> L.	
Veronica	<i>Veronica officinalis</i> L.	Do.
Vervain, European	<i>Verbena officinalis</i> L.	
Vetiver	<i>Vetiveria zizanioides</i> Stapf	Do.
Violet, Swiss	<i>Viola calcarata</i> L.	In alcoholic beverages only
Walnut husks (hulls), leaves, and green nuts	<i>Juglans nigra</i> L. or <i>J. regia</i> L.	
Woodruff, sweet	<i>Asperula odorata</i> L.	In beverages only; finished beverage thujone free ¹
Yarrow	<i>Achillea millefolium</i> L.	
Yerba santa	<i>Eriodictyon californicum</i> (Hook, et Arn.) Torr.	
Yucca, Joshua-tree	<i>Yucca brevifolia</i> Engelm.	
Yucca, Mohave	<i>Yucca schidigera</i> Roez! ex Ortgies (<i>Y. mohavensis</i> Sarg.).	

¹ As determined by using the method (or, in other than alcoholic beverages, a suitable adaptation thereof) in section 9.129 of the "Official Methods of Analysis of the Association of Official Analytical Chemists," 13th Ed. (1980), which is incorporated by reference. Copies may be obtained from the Association of Official Analytical Chemists International, 481 North Frederic Ave., suite 500, Gaithersburg, MD 20877-2504, or may be examined at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408

[42 FR 14491, Mar. 15, 1977, as amended at 43 FR 14644, Apr. 7, 1978; 49 FR 10104, Mar. 19, 1984; 54 FR 24897, June 12, 1989]

§ 172.515 Synthetic flavoring substances and adjuvants.

Synthetic flavoring substances and adjuvants may be safely used in food in accordance with the following conditions.

(a) They are used in the minimum quantity required to produce their intended effect, and otherwise in accordance with all the principles of good manufacturing practice.

(b) They consist of one or more of the following, used alone or in combination with flavoring substances and adjuvants generally recognized as safe in

food, prior-sanctioned for such use, or regulated by an appropriate section in this part.

- Acetal; acetaldehyde diethyl acetal.
- Acetaldehyde phenethyl propyl acetal.
- Acetanisole; 4'-methoxyacetophenone.
- Acetophenone; methyl phenyl ketone.
- Allyl anthranilate.
- Allyl butyrate.
- Allyl cinnamate.
- Allyl cyclohexaneacetate.
- Allyl cyclohexanebutyrate.
- Allyl cyclohexanehexanoate.
- Allyl cyclohexanepropionate.
- Allyl cyclohexanevalerate.
- Allyl disulfide.
- Allyl 2-ethylbutyrate.