

MASTICATORY SUBSTANCES—Continued

NATURAL (COAGULATED OR CONCENTRATED LATICES) OF VEGETABLE ORIGIN

Family	Genus and species
PLASTICIZING MATERIALS (SOFTENERS)	
Glycerol ester of partially dimerized rosin .....	Having an acid number of 3–8, a drop-softening point of 109 °C–119 °C, and a color of M or paler.
Glycerol ester of partially hydrogenated gum or wood rosin.	Having an acid number of 3–10, a drop-softening point of 79 °C–88 °C, and a color of N or paler.
Glycerol ester of polymerized rosin .....	Having an acid number of 3–12, a melting-point range 80 °C–126 °C, and a color of M or paler.
Glycerol ester of gum rosin .....	Having an acid number of 5–9, a drop-softening point of 88 °C–96 °C, and a color of N or paler. The ester is purified by steam stripping.
Glycerol ester of tall oil rosin .....	Having an acid number of 2–12, a softening point (ring and ball) of 80°–88 °C, and a color of N or paler. The ester is purified by steam stripping.
Glycerol ester of wood rosin .....	Having an acid number of 3–9, a drop-softening point of 88 °C–96 °C, and a color of N or paler. The ester is purified by steam stripping.
Lanolin .....	
Methyl ester of rosin, partially hydrogenated .....	Having an acid number of 4–8, a refractive index of 1.5170–1.5205 at 20 °C, and a viscosity of 23–66 poises at 25 °C. The ester is purified by steam stripping.
Pentaerythritol ester of partially hydrogenated gum or wood rosin.	Having an acid number of 7–18, a drop-softening point of 102 °C–110 °C, and a color of K or paler.
Pentaerythritol ester of gum or wood rosin .....	Having an acid number of 6–16, a drop-softening point of 109 °C–116 °C, and a color of M or paler.
Rice bran wax .....	Complying with § 172.890.
Stearic acid .....	Complying with § 172.860.
Sodium and potassium stearates .....	Complying with § 172.863.
TERPENE RESINS	
Synthetic resin .....	Consisting of polymers of $\alpha$ pinene, $\beta$ pinene, and/or dipentene; acid value less than 5, saponification number less than 5, and color less than 4 on the Gardner scale as measured in 50 percent mineral spirit solution.
Natural resin .....	Consisting of polymers of $\alpha$ -pinene; softening point minimum 155 °C, determined by U.S.P. closed-capillary method, United States Pharmacopeia XX (1980) (page 961).
ANTIOXIDANTS	
Butylated hydroxyanisole .....	Not to exceed antioxidant content of 0.1% when used alone or in any combination. Do. Do.
Butylated hydroxytoluene .....	
Propyl gallate .....	
MISCELLANEOUS	
Sodium sulfate .....	Reaction-control agent in synthetic polymer production.
Sodium sulfide .....	

(b) In addition to the substances listed in paragraph (a) of this section, chewing gum base may also include substances generally recognized as safe in food.

(c) To assure safe use of the additive, in addition to the other information required by the act, the label and labeling of the food additive shall bear the name of the additive, “chewing gum base.” As used in this paragraph, the term “chewing gum base” means the manufactured or partially manufactured nonnutritive masticatory substance comprised of one or more of the

ingredients named and so defined in paragraph (a) of this section.

[42 FR 14491, Mar. 15, 1977, as amended at 45 FR 56051, Aug. 22, 1980; 49 FR 5747, Feb. 15, 1984; 49 FR 10105, Mar. 19, 1984]

**§ 172.620 Carrageenan.**

The food additive carrageenan may be safely used in food in accordance with the following prescribed conditions:

(a) The food additive is the refined hydrocolloid prepared by aqueous extraction from the following members of

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the families Gigartinae and Solieriaceae of the class Rhodophyceae (red seaweed):

- Chondrus crispus.
- Chondrus ocellatus.
- Euclima cottonii.
- Euclima spinosum.
- Gigartina acicularis.
- Gigartina pistillata.
- Gigartina radula.
- Gigartina stellata.

(b) The food additive conforms to the following conditions:

(1) It is a sulfated polysaccharide the dominant hexose units of which are galactose and anhydrogalactose.

(2) Range of sulfate content: 20 percent to 40 percent on a dry-weight basis.

(c) The food additive is used or intended for use in the amount necessary for an emulsifier, stabilizer, or thickener in foods, except for those standardized foods that do not provide for such use.

(d) To assure safe use of the additive, the label and labeling of the additive shall bear the name of the additive, carrageenan.

**§ 172.623 Carrageenan with polysorbate 80.**

Carrageenan otherwise meeting the definition and specifications of §172.620 (a) and (b) and salts of carrageenan otherwise meeting the definition of §172.626(a) may be safely produced with the use of polysorbate 80 meeting the specifications and requirements of §172.840 (a) and (b) in accordance with the following prescribed conditions:

(a) The polysorbate 80 is used only to facilitate separation of sheeted carrageenan and salts of carrageenan from drying rolls.

(b) The carrageenan and salts of carrageenan contain not more than 5 percent by weight of polysorbate 80, and the final food containing the additives contains polysorbate 80 in an amount not to exceed 500 parts per million.

(c) The carrageenan and salts of carrageenan so produced are used only in producing foods in gel form and only for the purposes defined in §§172.620(c) and 172.626(b), respectively.

(d) The carrageenan and salts of carrageenan so produced are not used in foods for which standards of identity

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exist unless the standards provide for the use of carrageenan, or salts of carrageenan, combined with polysorbate 80.

(e) The carrageenan and salts of carrageenan produced in accordance with this section, and foods containing the same, in addition to the other requirements of the Act, are labeled to show the presence of polysorbate 80, and the label or labeling of the carrageenan and salts of carrageenan so produced bear adequate directions for use.

**§ 172.626 Salts of carrageenan.**

The food additive salts of carrageenan may be safely used in food in accordance with the following prescribed conditions:

(a) The food additive consists of carrageenan, meeting the provisions of §172.620, modified by increasing the concentration of one of the naturally occurring salts (ammonium, calcium, potassium, or sodium) of carrageenan to the level that it is the dominant salt in the additive.

(b) The food additive is used or intended for use in the amount necessary for an emulsifier, stabilizer, or thickener in foods, except for those standardized foods that do not provide for such use.

(c) To assure safe use of the additive, the label and labeling of the additive shall bear the name of the salt of carrageenan that dominates the mixture by reason of the modification, e.g., "sodium carrageenan", "potassium carrageenan", etc.

**§ 172.655 Furcelleran.**

The food additive furcelleran may be safely used in food in accordance with the following prescribed conditions:

(a) The food additive is the refined hydrocolloid prepared by aqueous extraction of furcellaria fastigiata of the class Rhodophyceae (red seaweed).

(b) The food additive conforms to the following:

(1) It is a sulfated polysaccharide the dominant hexose units of which are galactose and anhydrogalactose.

(2) Range of sulfate content: 8 percent to 19 percent, on a dry-weight basis.

(c) The food additive is used or intended for use in the amount necessary