

**§ 172.810**

**21 CFR Ch. I (4-1-01 Edition)**

- (1) Positive for curdlan.
- (2) Assay for curdlan (calculated as anhydrous glucose), not less than 80 percent.
- (3) pH of 1 percent aqueous suspension, 6.0-7.5.
- (4) Lead, not more than 0.5 mg/kg.
- (5) Heavy metals (as Pb), not more than 0.002 percent.
- (6) Total nitrogen, not more than 0.2 percent.
- (7) Loss on drying, not more than 10 percent.
- (8) Residue on ignition, not more than 6 percent.
- (9) Gel strength of 2 percent aqueous suspension, not less than 600x10<sup>3</sup> dyne per square centimeter.
- (10) Aerobic plate count, not more than 10<sup>3</sup> per gram.
- (11) Coliform bacteria, not more than 3 per gram.

(c) Curdlan is used or intended for use in accordance with good manufacturing practice as a formulation aid, processing aid, stabilizer and thickener, and texturizer in foods for which standards of identity established under section 401 of the act do not preclude such use.

[61 FR 65941, Dec. 16, 1996]

**§ 172.810 Dioctyl sodium sulfosuccinate.**

The food additive dioctyl sodium sulfosuccinate, which meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), pp. 102-104, which is incorporated by reference (copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or may be examined at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408), may be safely used in food in accordance with the following prescribed conditions:

(a) As a wetting agent in the following fumaric acid-acidulated foods: Dry gelatin dessert, dry beverage base, and fruit juice drinks, when standards of identity do not preclude such use. The labeling of the dry gelatin dessert and dry beverage base shall bear adequate directions for use, and the additive shall be used in such an amount that the finished gelatin dessert will contain not in excess of 15 parts per

million of the additive and the finished beverage or fruit juice drink will contain not in excess of 10 parts per million of the additive.

(b) As a processing aid in sugar factories in the production of unrefined cane sugar, in an amount not in excess of 0.5 part per million of the additive per percentage point of sucrose in the juice, syrup, or massecuite being processed, and so used that the final molasses will contain no more than 25 parts per million of the additive.

(c) As a solubilizing agent on gums and hydrophilic colloids to be used in food as stabilizing and thickening agents, when standards of identity do not preclude such use. The additive is used in an amount not to exceed 0.5 percent by weight of the gums or hydrophilic colloids.

(d) As an emulsifying agent for cocoa fat in noncarbonated beverages containing cocoa, whereby the amount of the additive does not exceed 25 parts per million of the finished beverage.

(e) As a dispersing agent in "cocoa with dioctyl sodium sulfosuccinate for manufacturing" that conforms to the provisions of §163.117 of this chapter and the use limitations prescribed in §172.520, in an amount not to exceed 0.4 percent by weight thereof.

(f) As a processing aid and wetting agent in combination with  $\alpha$ -hydroxy-*omega*-hydroxy - poly(oxyethylene) - poly-(oxypropylene) (53-59 moles) poly(oxyethylene) (14-16 moles) block copolymer, having a molecular weight range of 3,500-4,125 and a cloud point of 9 °C-12 °C in 10 percent aqueous solution, for fumaric acid used in fumaric acid-acidulated dry beverage base and in fumaric acid-acidulated fruit juice drinks, when standards of identity do not preclude such use. The labeling of the dry beverage base shall bear adequate directions for use, and the additives shall be used in such an amount that the finished beverage or fruit juice drink will contain not in excess of a total of 10 parts per million of the dioctyl sodium sulfosuccinate-block copolymer combination.

[42 FR 14491, Mar. 15, 1977, as amended at 49 FR 10105, Mar. 19, 1984]