

MAXIMUM USAGE LEVELS PERMITTED—Continued

Food (as served)	Percent	Function
Fats and oils, § 170.3(n)(12) of this chapter .....	1.5	Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Gelatins, puddings, and fillings, § 170.3(n)(22) of this chapter.	2.5	Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter; formulation aid, § 170.3(o)(14) of this chapter.; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Hard candy and cough drops, § 170.3(n)(25) of this chapter.	46.5	Flavoring agent and adjuvant, § 170.3(o)(12) of this chapter; formulation aid, § 170.3(o)(14) of this chapter.
Nuts and nut products, § 170.3(n)(32) of this chapter	8.3	Formulation aid, § 170.3(o)(14) of this chapter; surface-finishing agent, § 170.3(o)(30) of this chapter.
Quiescently frozen confection products .....	6.0	Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Snack foods, § 170.3(n)(37) of this chapter .....	4.0	Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter; formulation aid, § 170.3(o)(14) of this chapter.
Soft candy, § 170.3(n)(38) of this chapter .....	85.0	Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter; firming agent, § 170.3(o)(10) of this chapter; flavoring agent and adjuvant, § 170.3(o)(12) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; humectant, § 170.3(o)(16) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter; surface-finishing agent, § 170.3(o)(30) of this chapter.
All other food categories .....	1.0	Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter; flavoring agent and adjuvant, § 170.3(o)(12) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; processing aid, § 170.3(o)(24) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter; surface-finishing agent, § 170.3(o)(30) of this chapter; texturizer, § 170.3(o)(32) of this chapter.

(d) [Reserved]

(e) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[42 FR 14653, Mar. 15, 1977, as amended at 42 FR 55205, Oct. 14, 1977; 49 FR 5612, Feb. 14, 1983; 53 FR 5766, Feb. 26, 1988]

**§ 184.1333 Gum ghatti.**

(a) Gum ghatti (Indian gum) is an exudate from wounds in the bark of *Anogeissus latifolia*, a large tree found in the dry deciduous forests of India and Ceylon.

(b) The ingredient complies with the following specifications:

(1) *Viscosity of a 1-percent solution.* Not less than the minimum or within the range claimed by the vendor.

(2) *Limits of impurities*—(i) *Arsenic (as AL).* Not more than 3 parts per million (0.0003 percent);

(ii) *Ash (acid-insoluble).* Not more than 1.75 percent;

(iii) *Ash (total).* Not more than 6.0 percent;

(iv) *Heavy metals (as Pb).* Not more than 40 parts per million (0.004 percent); and

(v) *Lead.* Not more than 10 parts per million (0.001 percent).

(3) *Loss on drying.* Not more than 14 percent dried at 105 °C for 5 hours.

(4) *Identification test.* Add 0.2 ml of diluted lead acetate as outlined in “Official Methods of Analysis of the Association of Official Analytical Chemists,” 13th Ed. (1980), section 31.178(b), p. 529, under “Dilute Basic Lead Acetate Standard Solution,” which is incorporated by reference (copies are available from the Association of Official Analytical Chemists, P.O. Box 540, Benjamin Franklin Station, Washington, DC 20044, or may be examined at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408), to 5 ml of a cold 1-in-100 aqueous solution of the gum. An immediate, voluminous, opaque precipitate indicates acacia. A small precipitate or clear solution which produces an opaque flocculent precipitate upon the addition of 1 ml of 3 N ammonium hydroxide indicates gum ghatti.

(c) The ingredient is used in food under the following conditions:

MAXIMUM USAGE LEVELS PERMITTED

Food (as served)	Percent	Function
Beverages and beverage bases, nonalcoholic, § 170.3(n)(3) of this chapter.	0.2	Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter.
All other food categories .....	.1	Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter.

(d) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[42 FR 14653, Mar. 15, 1977, as amended at 49 FR 5612, Feb. 14, 1984]

**§ 184.1339 Guar gum.**

(a) Guar gum is the natural substance obtained from the maceration of the seed of the guar plant, *Cyamopsis tetragonoloba* (Linne) Taub., or *Cyamopsis psoraloides* (Lam.) D.C.

(b) The ingredient meets the specifications of the “Food Chemicals Codex,” 3d Ed. (1981), p. 141, 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.

(c) The ingredient is used in food under the following conditions:

MAXIMUM USAGE LEVELS PERMITTED

Food (as served)	Percent	Function
Baked goods and baking mixes, § 170.3(n)(1) of this chapter.	0.35	Emulsifier and emulsifier salts, § 170.3(o)(8) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener; § 170.3(o)(28) of this chapter.
Breakfast cereals, § 170.3(n)(4) of this chapter .....	1.2	Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Cheese, § 170.3(n)(5) of this chapter .....	.8	Do.
Dairy products analogs, § 170.3(n)(10) of this chapter.	1.0	Firming agent, § 170.3(o)(10) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Fats and oils, § 170.3(n)(12) of this chapter .....	2.0	Do.
Gravies and sauces, § 170.3(n)(24) of this chapter ..	1.2	Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Jams and jellies, commercial, § 170.3(n)(28) of this chapter.	1.0	Do.
Milk products, § 170.3(n)(31) of this chapter .....	.6	Do.
Processed vegetables and vegetable juices, § 170.3(n)(36) of this chapter.	2.0	Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Soups and soup mixes, § 170.3(n)(40) of this chapter.	.8	Do.
Sweet sauces, toppings and syrups, § 170.3(n)(43) of this chapter.	1.0	Do.
All other food categories .....	.5	Emulsifier and emulsifier salts, § 170.3(o)(8) of this chapter; firming agent, § 170.3(o)(10) of this chapter; formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.

(d) [Reserved]

(e) Prior sanctions for this ingredient different from the uses established in this section do not exist or have been waived.

[42 FR 14653, Mar. 15, 1977, as amended at 42 FR 55205, Oct. 14, 1977; 49 FR 5612, Feb. 14, 1984]

**§ 184.1343 Locust (carob) bean gum.**

(a) Locust (carob) bean gum is primarily the macerated endosperm of the seed of the locust (carob) bean tree, *Ceratonia siliqua* (Linne), a leguminous evergreen tree, with lesser quantities of seed coat and germ.

(b) The ingredient meets the specifications of the “Food Chemicals Codex,” 3d Ed. (1981), pp. 174–175, which is incorporated by reference. Copies