

Food and Drug Administration, HHS

§ 184.1351

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 at levels not to exceed the following maximum levels:

MAXIMUM USAGE LEVELS PERMITTED

Food (as served)	Percent	Function
Baked goods and baking mixes, § 170.3(n)(1) of this chapter.	0.15	Stabilizer and thickener, § 170.3(o)(28) of this chapter.
Beverages and beverage bases, nonalcoholic, § 170.3(n)(3) of this chapter.	.25	Do.
Cheeses, § 170.3(n)(5) of this chapter8	Do.
Gelatins, puddings, and fillings, § 170.3(n)(22) of this chapter.	.75	Do.
Jams and jellies, commercial, § 170.3(n)(28) of this chapter.	.75	Do.
All other food categories5	Do.

(d) [Reserved]

(e) Prior sanctions for this ingredient different from the uses established in this regulation 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]

§ 184.1349 Karaya gum (sterculia gum).

(a) Karaya gum (sterculia gum) is the dried gummy exudate from the trunk

of trees of various species of the genus *Sterculia*.

(b) The ingredient meets the specifications of the "Food Chemicals Codex," 3d Ed. (1981), p. 157, 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
Frozen dairy desserts and mixes, § 170.3(n)(20) of this chapter.	0.3	Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Milk products, § 170.3(n)(31) of this chapter02	Stabilizer and thickener, § 170.3(o)(28) of this chapter.
Soft candy, § 170.3(n)(38) of this chapter9	Emulsifier and emulsifier salt, § 170.3(o)(8) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
All other food categories002	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]

§ 184.1351 Gum tragacanth.

(a) Gum tragacanth is the exudate from one of several species of *Astragalus gummififer* Labillardiere, a shrub

that grows wild in mountainous regions of the Middle East.

(b) The ingredient meets the specifications of the "Food Chemicals Codex," 3d Ed. (1981), p. 337, 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.	0.2	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.
Condiments and relishes, § 170.3(n)(8) of this chapter.	.7	Do.
Fats and oils, § 170.3(n)(12) of this chapter	1.3	Do.
Gravies and sauces, § 170.3(n)(24) of this chapter ..	.8	Do.
Meat products, § 170.3(n)(29) of this chapter2	Formulation aid, § 170.3(o)(14) of this chapter; stabilizer and thickener, § 170.3(o)(28) of this chapter.
Processed fruits and fruit juices, § 170.3(n)(35) of this chapter.	.2	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.
All other food categories1	Do.

(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]

§ 184.1355 Helium.

(a) Helium (empirical formula He, CAS Reg. No. 7440-59-7) is a colorless, odorless, flavorless, nonflammable, inert gas. It is lighter than air and is produced by the liquefaction and purification of natural gas.

(b) The Food and Drug Administration is developing food-grade specifications for helium in cooperation with the National Academy of Sciences. In the interim, the ingredient must be of a purity suitable for its intended use.

(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitations other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:

(1) The ingredient is used as a processing aid as defined in §170.3(o)(24) of this chapter.

(2) The ingredient is used in food at levels not to exceed current good manufacturing practice.

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

[48 FR 57270, Dec. 29, 1983]

§ 184.1366 Hydrogen peroxide.

(a) Hydrogen peroxide (H₂O₂, CAS Reg. No. 7722-84-1) is also referred to as hydrogen dioxide. It is made by the electrolytic oxidation of sulfuric acid or a sulfate to persulfuric acid or a persulfuric acid salt with subsequent hydrolysis and distillation of the hydrogen peroxide formed; by decomposition of barium peroxide with sulfuric or phosphoric acid; by hydrogen reduction of 2-ethylanthraquinone, followed by oxidation with air, to regenerate the quinone and produce hydrogen peroxide; or by electrical discharge through a mixture of hydrogen, oxygen, and water vapor.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d ed. (1981), pp. 146-147,¹ which is incorporated by reference.

(c) In accordance with §184.1(b)(2), the ingredient is used to treat food only within the following specific limitations:

¹Copies may be obtained from the National Academy of Sciences, 2101 Constitution Ave. NW, Washington, DC 20037, or examined at

the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408.