

§ 184.1490

Category of food	Maximum level of use in food (as served)
Gravies, sauces, § 170.3(n)(24) of this chapter.	5.0 percent

(b) *Hydrogenated and partially hydrogenated menhaden oils.* (1) Partially hydrogenated and hydrogenated menhaden oils are prepared by feeding hydrogen gas under pressure to a converter containing crude menhaden oil and a nickel catalyst. The reaction is begun at 150 to 160 °C and after 1 hour the temperature is raised to 180 °C until the desired degree of hydrogenation is reached. Hydrogenated menhaden oil is fully hydrogenated.

(2) Partially hydrogenated and hydrogenated menhaden oils meet the following specifications:

- (i) *Color.* Opaque white solid.
- (ii) *Odor.* Odorless.
- (iii) *Saponification value.* Between 180 and 200.
- (iv) *Iodine number.* Not more than 119 for partially hydrogenated menhaden oil and not more than 10 for fully hydrogenated menhaden oil.
- (v) *Unsaponifiable matter.* Not more than 1.5 percent.
- (vi) *Free fatty acids.* Not more than 0.1 percent.
- (vii) *Peroxide value.* Not more than 5 milliequivalents per kilogram of oil.
- (viii) *Nickel.* Not more than 0.5 part per million.
- (ix) *Mercury.* Not more than 0.5 part per million.
- (x) *Arsenic (as As).* Not more than 0.1 part per million.
- (xi) *Lead.* Not more than 0.1 part per million.

(3) Partially hydrogenated and hydrogenated menhaden oils are used as edible fats or oils, as defined in §170.3(n)(12) of this chapter, in food at levels not to exceed current good manufacturing practice.

(4) If the fat or oil is fully hydrogenated, the name to be used on the label of a product containing it shall include the term "hydrogenated," or if it is partially hydrogenated, the name shall include the term "partially hydrogenated," in accordance with §101.4(b)(14) of this chapter.

[62 FR 30756, June 5, 1997]

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

§ 184.1490 **Methylparaben.**

(a) Methylparaben is the chemical methyl *p*-hydroxybenzoate. It is produced by the methanol esterification of *p*-hydroxybenzoic acid in the presence of sulfuric acid, with subsequent distillation.

(b) The ingredient meets the specifications of the "Food Chemicals Codex," 3d Ed. (1981), p. 199, 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 as an antimicrobial agent as defined in §170.3(o)(2) of this chapter.

(d) The ingredient is used in food at levels not to exceed good manufacturing practices. Current good manufacturing practice results in a maximum level of 0.1 percent in food.

(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 49 FR 5612, Feb. 14, 1984]

§ 184.1498 **Microparticulated protein product.**

(a) Microparticulated protein product is prepared from egg whites or milk protein or a combination of egg whites and milk protein. These protein sources may be used alone or in combination with other safe and suitable ingredients to form the microparticulated product. The mixture of ingredients is high-shear heat processed to achieve a smooth and creamy texture similar to that of fat. Safe and suitable ingredients used in the preparation of the microparticulated protein product must be used in compliance with the limitations of the appropriate regulations in parts 172, 182, and 184 of this chapter.

(b) The ingredient is used in food in accordance with §184.1(b)(2) at levels not to exceed current good manufacturing practice. The affirmation of the use of this ingredient as generally recognized as safe (GRAS) as a direct