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

[48 FR 52444, Nov. 18, 1983]

§ 184.1764 Sodium hypophosphite.

(a) Sodium hypophosphite (NaH_2PO_2, CAS Reg. No. 7681–53–0) is a white, odorless, deliquescent granular powder with a saline taste. It is also prepared as colorless, pearly crystalline plates. It is soluble in water, alcohol, and glycerol. It is prepared by neutralization of hypophosphorous acid or by direct aqueous alkaline hydrolysis of white phosphorus.

(b) FDA is developing food-grade specifications for sodium hypophosphite in cooperation with the National Academy of Sciences. In the interim, the ingredient must be of a suitable purity 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 an emulsifier or stabilizer, as defined in §§ 170.3(o)(8) and 170.3(o)(28) of this chapter.

(2) The ingredient is used in cod-liver oil emulsions at levels not to exceed current good manufacturing practice.

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

[47 FR 38277, Aug. 31, 1982]

§ 184.1768 Sodium lactate.

(a) Sodium lactate ($C_3H_5O_3N_a$, CAS Reg. No. 72–17–3) is the sodium salt of lactic acid. It is prepared commercially by the neutralization of lactic acid with sodium hydroxide.

(b) FDA is developing food-grade specifications for sodium lactate in cooperation with the National Academy of Sciences. In the interim, this 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 limitation other than current good manufacturing practice. This regulation does not authorize its use in infant foods and infant formulas. 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 an emulsifier as defined in § 170.3(o)(8) of this chapter; a flavor enhancer as defined in § 170.3(o)(11) of this chapter; a flavoring agent or adjuvant as defined in § 170.3(o)(12) of this chapter; a humectant as defined in § 170.3(o)(16) of this chapter; and a pH control agent as defined in § 170.3(o)(23) 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.

[52 FR 10886, Apr. 6, 1987]

§ 184.1769a Sodium metasilicate.

(a) Sodium metasilicate (CAS Reg. No. 6834–92–0) is a strongly alkaline white powder. It does not occur naturally but rather is synthesized by melting sand with sodium carbonate at 1400 °C. The commercially available forms of sodium metasilicate are the anhydrous form (Na_2SiO_3), the pentahydrate ($Na_2SiO_3 \cdot 5H_2O$), and the nonahydrate ($Na_2SiO_3 \cdot 9H_2O$).

(b) FDA is developing food-grade specifications for sodium metasilicate 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 limitation 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.