

§ 136.180

except that section 14.091(b) of "Official Methods of Analysis of the Association of Official Analytical Chemists," 13th Ed. (1980), which is incorporated by reference, will apply. Copies may be obtained from the Association of Official Analytical Chemists International, 481 North Frederick Ave., suite 500, Gaithersburg, MD 20877-2504, or may be examined at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC.

(b) The name of the food is "raisin bread", "raisin rolls", "raisin buns", as applicable. When the food contains not less than 2.56 percent by weight of whole egg solids, the name of the food may be "raisin and egg bread", "raisin and egg rolls", or "raisin and egg buns", as applicable, accompanied by the statement "Contains _ medium-sized egg(s) per pound" in the manner prescribed by §102.5(c)(3) of this chapter, the blank to be filled in with the number which represents the whole egg content of the food expressed to the nearest one-fifth egg but not greater than the amount actually present. For purposes of this regulation, whole egg solids are the edible contents of eggs calculated on a moisture-free basis and exclusive of any nonegg solids which may be present in standardized and other commercial egg products. One medium-sized egg is equivalent to 0.41 ounce of whole egg solids.

[42 FR 14400, Mar. 15, 1977, as amended at 47 FR 11826, Mar. 19, 1982; 49 FR 10096, Mar. 19, 1984; 54 FR 24894, June 12, 1989; 63 FR 14035, Mar. 24, 1998]

§ 136.180 Whole wheat bread, rolls, and buns.

(a) Each of the foods whole wheat bread, graham bread, entire wheat bread, whole wheat rolls, graham rolls, entire wheat rolls, whole wheat buns, graham buns, and entire wheat buns conforms to the definition and standard of identity and is subject to the label statement of ingredients prescribed for bread, rolls and buns by §136.110, except that:

(1) The dough is made from the optional ingredient whole wheat flour, bromated whole wheat flour, or a combination of these. No flour, bromated flour, or phosphated flour is used. The potassium bromate in any bromated

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whole wheat flour used is deemed to be an additional optional ingredient in the whole wheat bread, whole wheat rolls, or whole wheat buns.

(2) The limitation prescribed by §136.110(c)(6) on the quantity and composition of milk and/or other dairy products does not apply.

(b) The name of the food is "whole wheat bread", "graham bread", "entire wheat bread", "whole wheat rolls", "graham rolls", "entire wheat rolls", "whole wheat buns", "graham buns", "entire wheat buns", as applicable.

PART 137—CEREAL FLOURS AND RELATED PRODUCTS

Subpart A [Reserved]

Subpart B—Requirements for Specific Standardized Cereal Flours and Related Products

Sec.	
137.105	Flour.
137.155	Bromated flour.
137.160	Enriched bromated flour.
137.165	Enriched flour.
137.170	Instantized flours.
137.175	Phosphated flour.
137.180	Self-rising flour.
137.185	Enriched self-rising flour.
137.190	Cracked wheat.
137.195	Crushed wheat.
137.200	Whole wheat flour.
137.205	Bromated whole wheat flour.
137.211	White corn flour.
137.215	Yellow corn flour.
137.220	Durum flour.
137.225	Whole durum flour.
137.250	White corn meal.
137.255	Bolted white corn meal.
137.260	Enriched corn meals.
137.265	Degerminated white corn meal.
137.270	Self-rising white corn meal.
137.275	Yellow corn meal.
137.280	Bolted yellow corn meal.
137.285	Degerminated yellow corn meal.
137.290	Self-rising yellow corn meal.
137.300	Farina.
137.305	Enriched farina.
137.320	Semolina.
137.350	Enriched rice.

AUTHORITY: 21 U.S.C. 321, 341, 343, 348, 371, 379e.

SOURCE: 42 FR 14402, Mar. 15, 1977, unless otherwise noted.

EDITORIAL NOTE: Nomenclature changes to part 137 appear at 63 FR 14035, Mar. 24, 1998.

Subpart A [Reserved]