

§ 184.1115

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as defined in § 170.3(n)(10) of this chapter; and fats and oils as defined in § 170.3(n)(12) of this chapter.

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

(e) *Labeling*: The acronym "DATEM" may be used on food labeling as the alternate common or usual name for the ingredient diacetyl tartaric acid esters of mono- and diglycerides.

[54 FR 7403, Feb. 21, 1989, as amended at 54 FR 13168, Mar. 31, 1989; 54 FR 18382, Apr. 28, 1989; 60 FR 15872, Mar. 28, 1995]

§ 184.1115 Agar-agar.

(a) Agar-agar (CAS Reg. No. PM 9002-18-0) is a dried, hydrophylic, colloidal polysaccharide extracted from one of a

number of related species of red algae (class *Rhodophyceae*).

(b) The ingredient meets the specifications of the "Food Chemicals Codex," 3d Ed. (1981), p. 11, 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 National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202-741-6030, or go to: http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html.

(c) The ingredient is used in food in accordance with § 184.1(b)(2) under the following conditions:

MAXIMUM USAGE LEVELS PERMITTED

Foods (as served)	Percent	Functions
Baked goods and baking mixes, § 170.3(n)(1) of this chapter.	0.8	Drying agent, § 170.3(o)(7) of this chapter; flavoring agent, § 170.3(o)(12) of this chapter; stabilizer, thickener, § 170.3(o)(28) of this chapter.
Confections and frostings, § 170.3(n)(9) of this chapter.	2.0	Flavoring agent, § 170.3(o)(12) of this chapter; stabilizer, thickener, § 170.3(o)(28) of this chapter; surface finisher, § 170.3(o)(30) of this chapter.
Soft candy, § 170.3(n)(38) of this chapter	1.2	Stabilizer and thickener, § 170.3(o)(28) of this chapter.
All other food categories	.25	Flavoring agent, § 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, thickener, § 170.3(o)(28) of this chapter.

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

[44 FR 19391, Apr. 3, 1979, as amended at 49 FR 5611, Feb. 14, 1984]

§ 184.1120 Brown algae.

(a) Brown algae are seaweeds of the species *Analipus japonicus*, *Eisenia bicyclis*, *Hizikia fusiforme*, *Kjellmaniella gyrata*, *Laminaria angustata*, *Laminaria claustronia*, *Laminaria digitata*, *Laminaria japonica*, *Laminaria longicuris*, *Laminaria longissima*, *Laminaria ochotensis*, *Laminaria saccharina*, *Macrocystis pyrifera*, *Petalonia fascia*, *Scytosiphon lomentaria* and *Undaria pinnatifida*. They are harvested principally in coastal waters of the northern Atlantic and Pacific oceans. The material is dried and ground or chopped for use in food.

(b) The ingredient meets the specifications for kelp in the Food Chemicals Codex, 3d Ed. (1981), p. 157, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or available for inspection at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202-741-6030, or go to: http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html.

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