

§ 175.390

extractives limitations when tested by the methods provided in §175.300(e):

(1) The coating when extracted with distilled water at 180 °F for 24 hours yields total extractives not to exceed 0.05 milligram per square inch of food-contact surface.

(2) The coating when extracted with 50 percent (by volume) ethyl alcohol in distilled water at 180 °F for 24 hours yields total extractives not to exceed 0.05 milligram per square inch.

§ 175.390 Zinc-silicon dioxide matrix coatings.

Zinc-silicon dioxide matrix coatings may be safely used as the food-contact surface of articles intended for use in producing, manufacturing, packing, processing, preparing, treating, packaging, transporting, or holding food, subject to the provisions of this section;

(a) The coating is applied to a metal surface, cured, and washed with water to remove soluble substances.

(b) The coatings are formulated from optional substances which include:

(1) Substances generally recognized as safe.

(2) Substances for which safe conditions of use have been prescribed in §175.300.

(3) Substances identified in paragraph (c) of this section, subject to the limitations prescribed.

(c) The optional substances permitted are as follows:

List of substances	Limitations
Ethylene glycol	As a solvent removed by water washing.
Iron oxide.	
Lithium hydroxide	Removed by water washing.
Methyl orange	As an acid-base indicator.
Potassium dichromate	Removed by water washing.
Silica gel.	
Sodium silicate.	
Zinc, as particulate metal.	

(d) The coating in the finished form in which it is to contact food, when extracted with the solvent or solvents characterizing the type of food, and under the conditions of its intended use as shown in table 1 and 2 of §175.300(d) (using 20 percent alcohol as the solvent when the type of food contains approximately 20 percent alcohol) shall yield total extractives not to exceed those prescribed in §175.300(c)(3); lithium ex-

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tractives not to exceed 0.025 milligram per square inch of surface; and chromium extractives not to exceed 0.05 microgram per square inch of surface.

(e) The coatings are used as food-contact surfaces for bulk reusable containers intended for storing, handling, and transporting food.

PART 176—INDIRECT FOOD ADDITIVES: PAPER AND PAPERBOARD COMPONENTS

Subpart A [Reserved]

Subpart B—Substances for Use Only as Components of Paper and Paperboard

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- 176.110 Acrylamide-acrylic acid resins.
- 176.120 Alkyl ketene dimers.
- 176.130 Anti-offset substances.
- 176.150 Chelating agents used in the manufacture of paper and paperboard.
- 176.160 Chromium (Cr III) complex of *N*-ethyl-*N*-heptadecylfluoro-octane sulfonyl glycine.
- 176.170 Components of paper and paperboard in contact with aqueous and fatty foods.
- 176.180 Components of paper and paperboard in contact with dry food.
- 176.200 Defoaming agents used in coatings.
- 176.210 Defoaming agents used in the manufacture of paper and paperboard.
- 176.230 3,5-Dimethyl-1,3,5,2*H*-tetrahydrothiadiazine-2-thione.
- 176.250 Poly-1,4,7,10,13-pentaaza-15-hydroxyhexadecane.
- 176.260 Pulp from reclaimed fiber.
- 176.300 Slimicides.
- 176.320 Sodium nitrate-urea complex.
- 176.350 Tamarind seed kernel powder.

AUTHORITY: 21 U.S.C. 321, 342, 346, 348, 379e.

SOURCE: 42 FR 14554, Mar. 15, 1977, unless otherwise noted.

EDITORIAL NOTE: Nomenclature changes to part 176 appear at 61 FR 14482, Apr. 2, 1996, 66 FR 56035, Nov. 6, 2001, and 70 FR 72074, Dec. 1, 2005.

Subpart A [Reserved]

Subpart B—Substances for Use Only as Components of Paper and Paperboard

§ 176.110 Acrylamide-acrylic acid resins.

Acrylamide-acrylic acid resins may be safely used as components of articles intended for use in producing,