

and cooled to room temperature. A sample of the extracting solvent is then withdrawn and analyzed for acrylonitrile monomer by a gas chromatographic method titled "Gas-Solid Chromatographic Procedure for Determining Acrylonitrile Monomer in Acrylonitrile-Containing Polymers and Food Simulating Solvents," which is incorporated by reference. Copies, are available from the Center for Food Safety and Applied Nutrition (HFS-200), Food and Drug Administration, 5100 Paint Branch Pkwy., College Park, MD 20740, 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.

(f) Acrylonitrile copolymers identified in this section shall comply with the provisions of §180.22 of this chapter.

(g) Acrylonitrile copolymers identified in this section are not authorized to be used to fabricate beverage containers.

[42 FR 14572, Mar. 15, 1977, as amended at 42 FR 48544, Sept. 23, 1977; 47 FR 11841, Mar. 19, 1982; 47 FR 16775, Apr. 20, 1982; 54 FR 24898, June 12, 1989]

§ 177.1060 *n*-Alkylglutarimide/acrylic copolymers.

n-Alkylglutarimide/acrylic copolymers identified in this section may be safely used as articles or components of articles intended for use in contact with food subject to provisions of this section and part 174 of this chapter.

(a) *Identity*. For the purpose of this section, *n*-alkylglutarimide/acrylic copolymers are copolymers obtained by reaction of substances permitted by §177.1010(a) (1), (2), and (3) with the following substance: Monomethylamine (CAS Reg. No. 74-89-5), to form *n*-methylglutarimide/acrylic copolymers.

(b) *Adjuvants*. The copolymers identified in paragraph (a) of this section may contain adjuvant substances required in their production. The optional adjuvant substances required in the production of the basic polymer may include substances permitted for

such use by applicable regulations, as set forth in part 174 of this chapter.

(c) *Specifications*. Maximum nitrogen content of the copolymer determined by micro-Kjeldahl analysis, shall not exceed 8 percent.

(d) *Limitations*. (1) The *n*-alkylglutarimide/acrylic copolymers in the finished form in which they shall contact food, when extracted with the solvent or solvents characterizing the type of food and under the conditions of time and temperature described in tables 1 and 2 of §176.170(c) of this chapter, shall yield extractives not to exceed the limitations of §177.1010(b) of this chapter, when prepared as strips, as described in §177.1010(c)(2) of this chapter.

(2) The *n*-alkylglutarimide/acrylic copolymers shall not be used as polymer modifiers in vinyl chloride homo- or copolymers.

(e) *Conditions of use*. The *n*-alkylglutarimide/acrylic copolymers are used as articles or components of articles (other than articles composed of vinyl chloride homo- or copolymers) intended for use in contact with all foods except beverages containing more than 8 percent alcohol under conditions of use D, E, F, and G as described in table 2 of §176.170(c) of this chapter.

[54 FR 20382, May 11, 1989, as amended at 58 FR 17098, Apr. 1, 1993]

§ 177.1200 Cellophane.

Cellophane may be safely used for packaging food in accordance with the following prescribed conditions:

(a) Cellophane consists of a base sheet made from regenerated cellulose to which have been added certain optional substances of a grade of purity suitable for use in food packaging as constituents of the base sheet or as coatings applied to impart desired technological properties.

(b) Subject to any limitations prescribed in this part, the optional substances used in the base sheet and coating may include:

(1) Substances generally recognized as safe in food.

(2) Substances for which prior approval or sanctions permit their use in cellophane, under conditions specified in such sanctions and substances listed in §181.22 of this chapter.