

Food and Drug Administration, HHS

§ 73.345

Total fatty acids, not less than 85 percent.
Iodine value, 118 to 134.
Saponification value, 165 to 185.
Unsaponifiable matter, not more than 14 percent.
Hexane, not more than 25 parts per millimn.
Isopropyl alcohol, not more than 100 parts per million.

(c) *Uses and restrictions.* The color additive corn endosperm oil may be safely used in chicken feed in accordance with the following prescribed conditions:

(1) The color additive is used to enhance the yellow color of chicken skin and eggs.

(2) The quantity of the color additive incorporated in the feed is such that the finished feed is supplemented sufficiently with xanthophyll and associated carotenoids so as to accomplish the intended effect described in paragraph (c)(1) of this section.

(d) *Labeling requirements.* The label of the color additive and any premixes prepared therefrom shall bear, in addition to the information required by §70.25 of this chapter, a statement of the concentration of xanthophyll contained therein.

(e) *Exemption from certification.* Certification of this color additive is not necessary for the protection of the public health, and therefore batches thereof are exempt from the certification requirements of section 721(c) of the act.

§ 73.340 Paprika.

(a) *Identity.* (1) The color additive paprika is the ground dried pod of mild capsicum (*Capsicum annuum* L.). The definition of paprika in this paragraph is for the purpose of identity as a color additive only and shall not be construed as setting forth an official standard for paprika under section 401 of the act.

(2) Color additive mixtures made with paprika may contain as diluents only those substances listed in this subpart as safe and suitable in color additive mixtures for coloring foods.

(b) *Uses and restrictions.* Paprika may be safely used for the coloring of foods generally, in amounts consistent with good manufacturing practice, except that it may not be used to color foods for which standards of identity have been promulgated under section 401 of

the act, unless the use of added color is authorized by such standards.

(c) *Labeling.* The color additive and any mixtures intended solely or in part for coloring purposes prepared therefrom shall bear, in addition to the other information required by the act, labeling in accordance with the provisions of §70.25 of this chapter.

(d) *Exemption from certification.* Certification of this color additive is not necessary for the protection of the public health, and therefore batches thereof are exempt from the certification requirements of section 721(c) of the act.

§ 73.345 Paprika oleoresin.

(a) *Identity.* (1) The color additive paprika oleoresin is the combination of flavor and color principles obtained from paprika (*Capsicum annuum* L.) by extraction, using any one or a combination of the following solvents:

Acetone	Isopropyl alcohol
Ethyl alcohol	Methyl alcohol
Ethylene dichloride	Methylene chloride
Hexane	Trichloroethylene

The definition of paprika oleoresin in this paragraph is for the purpose of identity as a color additive only, and shall not be construed as setting forth an official standard for paprika oleoresin under section 401 of the act.

(2) Color additive mixtures made with paprika oleoresin may contain as diluents only those substances listed in this subpart as safe and suitable in color additive mixtures for coloring foods.

(b) *Specifications.* Paprika oleoresin shall contain no more residue of the solvents listed in paragraph (a)(1) of this section than is permitted of the corresponding solvents in spice oleoresins under applicable food additive regulations in parts 170 through 189 of this chapter.

(c) *Uses and restrictions.* Paprika oleoresin may be safely used for the coloring of foods generally in amounts consistent with good manufacturing practice, except that it may not be used to color foods for which standards of identity have been promulgated under section 401 of the act, unless the use of added color is authorized by such standards.