

## § 137.275

acid burette into the air keep the displacement solution in the leveling bulb at all times during the decomposition at a lower level than that in the gas-measuring tube. Rotate and then vigorously agitate the decomposition flask for 3 minutes to mix the contents intimately. Allow to stand for 10 minutes to bring to equilibrium. Equalize the pressure in the measuring tube by means of the leveling bulb and read the volume of gas from the zero point on the tube. Deduct 20 cc. from this reading (this 20 cc. together with previous allowance of 25 cc. compensates for the 45 cc. acid used in the decomposition). Observe the temperature of the air surrounding the apparatus and also the barometric pressure and multiply the number of mL of gas evolved by the factor given in the AOAC, 13th Ed. (1980), section 52.007 under Reference Tables for the temperature and pressure observed, which is incorporated by reference. The availability of this incorporation by reference is given in paragraph (b) of this section. Divide the corrected reading by 100 to obtain the apparent percent by weight of carbon dioxide in the official sample.

(2) Correct the apparent percent of carbon dioxide to compensate for varying atmospheric conditions by immediately assaying a synthetic sample by the same method in the same apparatus.

(3) Prepare the synthetic sample with 16.2 grams of corn meal, 0.30 gram of monocalcium phosphate, 0.30 gram of salt, and a sufficient quantity of sodium bicarbonate U.S.P. (dried over sulfuric acid) to yield the amount of carbon dioxide recovered in assay of official sample. Determine this quantity by multiplying weight of carbon dioxide recovered in assay of official sample by 1.91.

(4) Divide the weight of carbon dioxide recovered from synthetic sample by weight of carbon dioxide contained in sodium bicarbonate used.

(5) Divide the quotient into the apparent percent of carbon dioxide in official sample to obtain percent of carbon dioxide evolved from the official sample.

(c) *Label declaration.* Each of the ingredients used in the food shall be declared on the label as required by the

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applicable sections of parts 101 and 130 of this chapter.

[42 FR 14402, Mar. 15, 1977, as amended at 47 FR 11828, Mar. 19, 1982; 49 FR 10098, Mar. 19, 1984; 54 FR 24894, June 12, 1989; 58 FR 2878, Jan. 6, 1993]

### § 137.275 Yellow corn meal.

Yellow corn meal conforms to the definition and standard of identity prescribed by §137.250 for white corn meal except that cleaned yellow corn is used instead of cleaned white corn.

### § 137.280 Bolted yellow corn meal.

Bolted yellow corn meal conforms to the definition and standard of identity prescribed by §137.255 for bolted white corn meal except that cleaned yellow corn is used instead of cleaned white corn.

### § 137.285 Degerminated yellow corn meal.

Degerminated yellow corn meal, degermed yellow corn meal, conforms to the definition and standard of identity prescribed by §137.265 for degerminated white corn meal except that cleaned yellow corn is used instead of cleaned white corn.

### § 137.290 Self-rising yellow corn meal.

Self-rising yellow corn meal conforms to the definition and standard of identity prescribed by §137.270 for self-rising white corn meal except that yellow corn meal is used instead of white corn meal.

### § 137.300 Farina.

(a) Farina is the food prepared by grinding and bolting cleaned wheat, other than durum wheat and red durum wheat, to such fineness that, when tested by the method prescribed in paragraph (b)(2) of this section, it passes through a No. 20 sieve, but not more than 3 percent passes through a No. 100 sieve. It is freed from bran coat, or bran coat and germ, to such extent that the percent of ash therein, calculated to a moisture-free basis, is not more than 0.6 percent. Its moisture content is not more than 15 percent.

(b) For the purposes of this section:

(1) Ash and moisture are determined by the methods therefor referred to in §137.105(c).