

§ 184.1165

such that the final bleached product conforms to the descriptions and specifications for whey, concentrated whey, or dried whey in §184.1979(a) (1), (2), or (3), respectively.

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

[51 FR 27173, July 30, 1986]

§ 184.1165 **n-Butane and iso-butane.**

(a) *n*-Butane and iso-butane (empirical formula C₄H₁₀, CAS Reg. Nos. 106-97-8 and 75-28-5, respectively) are colorless, odorless, flammable gases at normal temperatures and pressures. They are easily liquefied under pressure at room temperature and are stored and shipped in the liquid state. The butanes are obtained from natural gas by fractionation following absorption in oil, adsorption to surface-active agents, or refrigeration.

(b) The ingredients must be of a purity suitable for their intended use.

(c) In accordance with §184.1(b)(1), these ingredients are used in food with no limitations other than current good manufacturing practice. The affirmation of these ingredients as generally recognized as safe (GRAS) as direct human food ingredients is based upon the following current good manufacturing practice conditions of use:

(1) The ingredients are used as propellants, aerating agents, and gases as defined in §170.3(o)(25) of this chapter.

(2) The ingredients are used in food at levels not to exceed current good manufacturing practice.

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

[48 FR 57270, Dec. 29, 1983, as amended at 73 FR 8607, Feb. 14, 2008]

§ 184.1185 **Calcium acetate.**

(a) Calcium acetate (Ca (C₂H₃O₂)₂, CAS Reg. No. 62-54-4), also known as acetate of lime or vinegar salts, is the calcium salt of acetic acid. It may be produced by the calcium hydroxide neutralization of acetic acid.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 44, which is incor-

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porated 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) The ingredient is used as a firming agent as defined in §170.3(o)(10) of this chapter; pH control agent as defined in §170.3(o)(23) of this chapter; processing aid as defined in §170.3(o)(24) of this chapter; sequestrant as defined in §170.3(o)(26) of this chapter; stabilizer and thickener as defined in §170.3(o)(28) of this chapter; and texturizer as defined in §170.3(o)(32) of this chapter.

(d) The ingredient is used in food at levels not to exceed current good manufacturing practices in accordance with §184.1(b)(1). Current good manufacturing practices result in a maximum level, as served, of 0.2 percent for baked goods as defined in §170.3(n)(1) of this chapter; 0.02 percent for cheese as defined in §170.3(n)(5) of this chapter; 0.2 percent for gelatins, puddings, and fillings as defined in §170.3(n)(22) of this chapter; 0.15 percent for sweet sauces, toppings, and syrups as defined in §170.3(n)(43) of this chapter; and 0.0001 percent for all other food categories.

(e) Prior sanctions for this ingredient different from the uses established in this section or in part 181 of this chapter do not exist or have been waived.

[47 FR 27807, June 25, 1982]

§ 184.1187 **Calcium alginate.**

(a) Calcium alginate (CAS Reg. No. 9005-35-0) is the calcium salt of alginic acid, a natural polyuronide constituent of certain brown algae. Calcium alginate is prepared by the neutralization of purified alginic acid with appropriate pH control agents, or from sodium alginate by metathesis with appropriate calcium salts.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 45, which is incorporated by reference. Copies are available from the National Academy Press,