

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; formulation aid as defined in §170.3(o)(14) of this chapter; sequestrant as defined in §170.3(o)(26) of this chapter; stabilizer or 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 foods 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 1.75 percent for baked goods as defined in §170.3(n)(1) of this chapter; 0.4 percent for dairy product analogs as defined in §170.3(n)(10) of this chapter; 4.5 percent for gelatins and puddings as defined in §170.3(n)(22) of this chapter; and 0.01 percent for sugar substitutes as defined in §170.3(n)(42) of this chapter.

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

[47 FR 27808, June 25, 1982]

§ 184.1201 Calcium glycerophosphate.

(a) Calcium glycerophosphate ($C_3H_7CaO_6P$, CAS Reg. No. 27214-00-2) is a fine, white, odorless, almost tasteless, slightly hygroscopic powder. It is prepared by neutralizing glycerophosphoric acid with calcium hydroxide or calcium carbonate. The commercial product is a mixture of calcium β -, and D -, and L - α -glycerophosphate.

(b) The ingredient meets the specifications of the "Food Chemicals Codex," 3d Ed. (1981), pp. 51-52, which is incorporated by reference in accordance with 5 U.S.C. 552(a) and 1 CFR part 51. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or may be examined 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) In accordance with §184.1(b)(1), the ingredient is used in food with no

limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:

(1) The ingredient is used as a nutrient supplement as defined in §170.3(o)(20) of this chapter.

(2) The ingredient is used in gelatins, puddings, and fillings as defined in §170.3(n)(22) of this chapter.

(d) Prior sanctions for this ingredient different from the uses established in this section or different from that as set forth in part 181 of this chapter, do not exist or have been waived.

[57 FR 10813, Mar. 31, 1992]

§ 184.1205 Calcium hydroxide.

(a) Calcium hydroxide ($Ca(OH)_2$, CAS Reg. No. 1305-62-0) is also known as slaked lime or calcium hydrate. It is produced by the hydration of lime.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 52, which is incorporated 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) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice.

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

[49 FR 26714, June 29, 1984]

§ 184.1206 Calcium iodate.

(a) Calcium iodate [$Ca(IO_3)_2 \cdot H_2O$, CAS Reg. No. 7789-80-2], also referred to as lautarite, does not occur naturally but can be prepared by passing chlorine into a hot solution of lime ($CaCO_3$) in which iodine has been dissolved.

(b) The ingredient meets the specifications of the "Food Chemicals

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Codex," 3d Ed. (1981), p. 53, which is incorporated by reference. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418, or may be examined 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 dough strengthener as defined in §170.3(o)(6) of this chapter.

(d) The ingredient is used in the manufacture of bread in accordance with §184.1(b)(2) of this chapter in an amount not to exceed 0.0075 percent based on the weight of the flour.

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

[43 FR 11699, Mar. 21, 1978, as amended at 49 FR 5611, Feb. 14, 1984]

§ 184.1207 Calcium lactate.

(a) Calcium lactate ($C_6H_{10}CaO_6 \cdot xH_2O$, where x is any integer up to 5, CAS Reg. No. 814-80-2) is prepared commercially by the neutralization of lactic acid with calcium carbonate or calcium hydroxide.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 53, which is incorporated by reference. Copies are available from the National Academy Press, 2101 Constitution Avenue 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) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:

(1) The ingredient is used as a firming agent as defined in §170.3(o)(10) of

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this chapter; a flavor enhancer as defined in §170.3(o)(11) of this chapter; a flavoring agent or adjuvant as defined in §170.3(o)(12) of this chapter; a leavening agent as defined in §170.3(o)(17) of this chapter; a nutrient supplement as defined in §170.3(o)(20) of this chapter; and a stabilizer and thickener as defined in §170.3(o)(28) of this chapter.

(2) The ingredient is used in food, except in infant foods and infant formulas, at levels not to exceed current good manufacturing practice.

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

[49 FR 35367, Sept. 7, 1984]

§ 184.1210 Calcium oxide.

(a) Calcium oxide (CaO, CAS Reg. No. 1305-78-8) is also known as lime, quick lime, burnt lime, or calx. It is produced from calcium carbonate, limestone, or oyster shells by calcination at temperatures of 1,700-2,450°F.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 55, which is incorporated 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) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice.

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

[49 FR 26714, June 29, 1984]

§ 184.1212 Calcium pantothenate.

(a) Calcium pantothenate ($(C_9H_{16}NO_5)_2Ca$, CAS Reg. No. of the D-isomer, 137-08-6) is a salt of pantothenic acid, one of the vitamins of the B complex. Only the D-isomer of pantothenic acid has vitamin activity, although both the D-isomer and the DL-