

**Food and Drug Administration, HHS**

**§ 184.1272**

may be concentrated at a temperature not exceeding 60 °C.

(b) The ingredient must be of a purity suitable for its intended use.

(c) In accordance with §184.1(b)(2), the ingredients are used in food only within the following specific limitations:

Category of food	Maximum level of use in food (as served) <sup>1</sup>	Functional use
Baked goods and baking mixes, § 170.3(n)(1) of this chapter.	30	Flavoring agent, § 170.3(o)(12) of this chapter.
Nonalcoholic beverages, § 170.3(n)(3) of this chapter.	20	Do.
Frozen dairy desserts, § 170.3(n)(20) of this chapter.	10	Do.
Soft candy, § 170.3(n)(38) of this chapter.	20	Do.
All other food categories.	4	Do.

<sup>1</sup> Parts per million.

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

[47 FR 29953, July 9, 1982, as amended at 73 FR 8607, Feb. 14, 2008]

**§ 184.1265 Cuprous iodide.**

(a) Cuprous iodide (copper (I) iodide, CuI, CAS Reg. No. 7681-65-4) is a pure white crystalline powder. It is prepared by the reaction of copper sulfate with potassium iodide under slightly acidic conditions.

(b) The ingredient must be of a purity suitable for its intended use.

(c) In accordance with §184.1(b)(2), the ingredient is used in food only within the following specific limitations:

Category of food	Maximum treatment level in food	Functional use
Table salt.	0.01 percent .....	Source of dietary iodine.

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

[49 FR 24119, June 12, 1984, as amended at 73 FR 8607, Feb. 14, 2008]

**§ 184.1271 L-Cysteine.**

(a) L-Cysteine is the chemical L-2-amino-3-mercaptopropanoic acid (C<sub>3</sub>H<sub>7</sub>O<sub>2</sub>NS).

(b) The ingredient meets the appropriate part of the specification set forth in the "Food Chemicals Codex," 3d Ed. (1981), pp. 92-93, 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](http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html).

(c) The ingredient is used to supply up to 0.009 part of total L-cysteine per 100 parts of flour in dough as a dough strengthener as defined in §170.3(o)(6) of this chapter in yeast-leavened baked goods and baking mixes as defined in §170.3(n)(1) of this chapter.

(d) This regulation is issued prior to a general evaluation of use of this ingredient in order to affirm as GRAS the specific use named.

[42 FR 14653, Mar. 15, 1977, as amended at 49 FR 5612, Feb. 14, 1984]

**§ 184.1272 L-Cysteine monohydrochloride.**

(a) L-Cysteine monohydrochloride is the chemical L-2-amino-3-mercaptopropanoic acid monohydrochloride monohydrate (C<sub>3</sub>H<sub>7</sub>O<sub>2</sub>NS HCl H<sub>2</sub>O).

(b) The ingredient meets the specifications of the "Food Chemicals Codex," 3d Ed. (1981), pp. 92-93, 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](http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html).

(c) The ingredient is used to supply up to 0.009 part of total L-cysteine per 100 parts of flour in dough as a dough strengthener as defined in §170.3(o)(6)

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of this chapter in yeast-leavened baked goods and baking mixes as defined in §170.3(n)(1) of this chapter.

(d) This regulation is issued prior to a general evaluation of use of this ingredient in order to affirm as GRAS the specific use named.

[42 FR 14653, Mar. 15, 1977, as amended at 49 FR 5612, Feb. 14, 1984]

## § 184.1277 Dextrin.

(a) Dextrin ((C<sub>6</sub>H<sub>10</sub>O<sub>5</sub>)<sub>n</sub>·H<sub>2</sub>O, CAS Reg. No. 9004-53-9) is an incompletely hydrolyzed starch. It is prepared by dry heating corn, waxy maize, waxy milo, potato, arrowroot, wheat, rice, tapioca, or sago starches, or by dry heating the starches after: (1) Treatment with safe and suitable alkalis, acids, or pH control agents and (2) drying the acid or alkali treated starch.

(b) The ingredient meets the specification of the Food Chemicals Codex, 3d Ed. (1981), p. 96, 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](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 formulation aid as defined in §170.3(o)(14) of this chapter; as a processing aid as defined in §170.3(o)(24) of this chapter; as a stabilizer and thickener as defined in §170.3(o)(28) of this chapter; and as a surface-finishing agent as defined in §170.3(o)(30) of this chapter.

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

(d) Prior sanctions for this ingredient different from the uses established in

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this section do not exist or have been waived.

[48 FR 51909, Nov. 15, 1983]

## § 184.1278 Diacetyl.

(a) Diacetyl (C<sub>4</sub>H<sub>6</sub>O<sub>2</sub>, CAS Reg. No. 431-03-8) is a clear yellow to yellowish green liquid with a strong pungent odor. It is also known as 2,3-butanedione and is chemically synthesized from methyl ethyl ketone. It is miscible in water, glycerin, alcohol, and ether, and in very dilute water solution, it has a typical buttery odor and flavor.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 368, 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](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 flavoring agent and adjuvant as defined in §170.3(o)(12) of this chapter.

(2) The ingredient is used in food 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.

[48 FR 51907, Nov. 15, 1983]

## § 184.1282 Dill and its derivatives.

(a) Dill (American or European) is the herb and seeds from *Anethum graveolens* L., and dill (Indian) is the herb and seeds from *Anethum sowa*, D.C. Its derivatives include essential oils, oleoresins, and natural extractives obtained from these sources of dill.