

**§ 184.1639**

but can be prepared by reacting iodine with potassium hydroxide.

(b) The ingredient meets the specifications of the "Food Chemicals Codex," 3d Ed. (1981), pp. 245-246, 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 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 5613, Feb. 14, 1984]

**§ 184.1639 Potassium lactate.**

(a) Potassium lactate (C<sub>3</sub>H<sub>5</sub>O<sub>3</sub>K, CAS Reg. No. 996-31-6) is the potassium salt of lactic acid. It is a hygroscopic, white, odorless solid and is prepared commercially by the neutralization of lactic acid with potassium hydroxide.

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

(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. This regulation does not authorize its use in infant foods and infant formulas. 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 flavor enhancer as defined in §170.3(o)(11) of this chapter; as a flavoring agent or adjuvant as defined in §170.3(o)(12) of this chapter; as a humectant as defined in §170.3(o)(16) of this chapter; and as a pH control agent as defined in §170.3(o)(23) of this chapter.

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(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.

[52 FR 10886, Apr. 6, 1987, as amended at 73 FR 8608, Feb. 14, 2008]

**§ 184.1643 Potassium sulfate.**

(a) Potassium sulfate (K<sub>2</sub>SO<sub>4</sub>, CAS Reg. No. 7778-80-5) occurs naturally and consists of colorless or white crystals or crystalline powder having a bitter, saline taste. It is prepared by the neutralization of sulfuric acid with potassium hydroxide or potassium carbonate.

(b) The ingredient meets the specifications of the "Food Chemicals Codex," 3d Ed. (1981), p. 252, 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 as a flavoring agent and adjuvant as defined in §170.3(o)(12) of this chapter.

(d) The ingredient is used in food at levels not to exceed good manufacturing practice in accordance with §184.1(b)(1). Current good manufacturing practice results in a maximum level, as served, of 0.015 percent for nonalcoholic beverages as defined in §170.3(n)(3) of this chapter.

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

[45 FR 6086, Jan. 25, 1980, as amended at 49 FR 5613, Feb. 14, 1984]

**§ 184.1655 Propane.**

(a) Propane (empirical formula C<sub>3</sub>H<sub>8</sub>, CAS Reg. No. 74-98-6) is also known as dimethylmethane or propyl hydrid. It is a colorless, odorless, flammable gas at normal temperatures and pressures. It is easily liquefied under pressure at

room temperature and is stored and shipped in the liquid state. Propane is obtained from natural gas by fractionation following absorption in oil, adsorption to surface-active agents, or refrigeration.

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

(c) In accordance with §184.1(b)(1), the ingredient is used in food with no limitations 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 propellant, aerating agent, and gas as defined in §170.3(o)(25) 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 57271, Dec. 29, 1983, as amended at 73 FR 8608, Feb. 14, 2008]

#### § 184.1660 Propyl gallate.

(a) Propyl gallate is the *n*-propylester of 3,4,5-trihydroxybenzoic acid (C<sub>10</sub>H<sub>12</sub>O<sub>5</sub>). Natural occurrence of propyl gallate has not been reported. It is commercially prepared by esterification of gallic acid with propyl alcohol followed by distillation to remove excess alcohol.

(b) The ingredient meets the specifications of the "Food Chemicals Codex," 3d Ed. (1981), pp. 257-258, 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 as an antioxidant as defined in §170.3(o)(3) of this chapter.

(d) The ingredient is used in food at levels not to exceed good manufacturing practice in accordance with

§184.1(b)(1). Good manufacturing practice results in a maximum total content of antioxidants of 0.02 percent of the fat or oil content, including the essential (volatile) oil content, of the food.

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

[42 FR 14653, Mar. 15, 1977, as amended at 44 FR 52826, Sept. 11, 1979; 49 FR 5613, Feb. 14, 1984]

#### § 184.1666 Propylene glycol.

(a) Propylene glycol (C<sub>3</sub>H<sub>8</sub>O<sub>2</sub>, CAS Reg. No. 57-55-6) is known as 1,2-propanediol. It does not occur in nature. Propylene glycol is manufactured by treating propylene with chlorinated water to form the chlorohydrin which is converted to the glycol by treatment with sodium carbonate solution. It is also prepared by heating glycerol with sodium hydroxide.

(b) The ingredient meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 255, which is incorporated by reference. Copies may be obtained from the National Academy Press, 2101 Constitution Ave. NW., Washington, DC 20418. It is also 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) The ingredient is used as an anticaking agent as defined in §170.3(o)(1) of this chapter; antioxidant as defined in §170.3(o)(3) of this chapter; dough strengthener as defined in §170.3(o)(6) of this chapter; emulsifier as defined in §170.3(o)(8) of this chapter; flavor agent as defined in §170.3(o)(12) of this chapter; formulation aid as defined in §170.3(o)(14) of this chapter; humectant as defined in §170.3(o)(16) of this chapter; processing aid as defined in §170.3(o)(24) of this chapter; solvent and vehicle as defined in §170.3(o)(27) of this chapter; stabilizer and thickener as defined in §170.3(o)(28) of this chapter; surface-active agent as defined in §170.3(o)(29) of