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 an emulsifier as defined in \$170.3(0)(8) of this chapter; a flavor enhancer as defined in \$170.3(0)(11) of this chapter; a flavoring agent or adjuvant as defined in \$170.3(0)(12) of this chapter; a humectant as defined in \$170.3(0)(16) of this chapter; and a pH control agent as defined in \$170.3(0)(23) 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.

 $[52\ {\rm FR}\ 10886,\ {\rm Apr.}\ 6,\ 1987,\ {\rm as}\ {\rm amended}\ {\rm at}\ 73$ ${\rm FR}\ 8608,\ {\rm Feb}.\ 14,\ 2008]$

§184.1769a Sodium metasilicate.

(a) Sodium metasilicate (CAS Reg. No. 6834-92-0) is a strongly alkaline white powder. It does not occur naturally but rather is synthesized by melting sand with sodium carbonate at 1400 °C. The commercially available forms of sodium metasilicate are the anhydrous form (Na₂SiO₃), the pentahydrate (Na₂SiO₃:5H₂O), and the nonahydrate (Na₂SiO₃:9H₂O).

(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. 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 processing aid as defined in 170.3(0)(24) of this chapter.

(2) The ingredient is used to treat the following foods at levels not to exceed current good manufacturing practice: for use in washing and lye peeling of fruits, vegetables, and nuts when used in accordance with §173.315 of this 21 CFR Ch. I (4–1–08 Edition)

chapter; for use as a denuding agent in tripe; for use as a hog scald agent in removing hair; and for use as a corrosion preventative in canned and bottled water when used in accordance with §165.110 of this chapter.

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

[50 FR 38781, Sept. 25, 1985; 50 FR 42011, Oct.
17, 1985, as amended at 72 FR 10357, Mar. 8, 2007; 73 FR 8608, Feb. 14, 2008]

§184.1784 Sodium propionate.

(a) Sodium propionate $(C_3H_5NaO_2, CAS Reg. No. 137-40-6)$ is the sodium salt of propionic acid. It occurs as colorless, transparent crystals or a granular crystalline powder. It is odorless, or has a faint acetic-butyric acid odor, and is deliquescent. It is prepared by neutralizing propionic acid with sodium hydroxide.

(b) The ingredients meets the specifications of the Food Chemicals Codex, 3d Ed. (1981), p. 296, 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. 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 an antimicrobial agent as defined in \$170.3(o)(2) of this chapter and a flavoring agent as defined in \$170.3(o)(12)of this chapter.

(2) The ingredient is used in the following foods at levels not to exceed current good manufacturing practice: baked goods as defined in \$170.3(n)(1) of this chapter; nonalcoholic beverages as defined in \$170.3(n)(3) of this chapter; cheeses as defined in \$170.3(n)(5) of this