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(b) The additive is used or intended for use as follows:

(1) Inhibitor of yeast in wine, dealcoholized wine, and low alcohol wine, under normal circumstances of bottling where the viable yeast count has been reduced to 500 per milliliter or less by current good manufacturing practices such as flash pasteurization or filtration. The additive may be added to wine, dealcoholized wine, or low alcohol wine in an amount not to exceed 200 parts per million (ppm).

(2) Inhibitor of yeast in ready-to-drink teas, under normal circumstances of bottling or canning where the viable yeast count has been reduced to 500 per milliliter or less by current good manufacturing practices such as heat treatment, sterile filtration, or both. The additive may be added to teas in an amount not to exceed 250 ppm.

(3) Inhibitor of yeast in carbonated or noncarbonated, nonjuice-containing (less than or equal to 1 percent juice), flavored or unflavored beverages containing added electrolytes (5–20 milliequivalents (meq)/liter sodium ion (Na+) and 3–7 meq/liter potassium ion (K+)). The additive may be added to the beverage in an amount not to exceed 250 ppm.

(4) Inhibitor of yeast in carbonated, dilute beverages containing juice, fruit flavor, or both, with juice content not to exceed 50 percent. The additive may be added to the beverage in an amount not to exceed 250 ppm.

(c) To ensure the safe use of the food additive, the label of the package containing the additive shall bear, in addition to other information required by the Federal Food, Drug, and Cosmetic Act:

(1) The name of the additive “dimethyl dicarbonate.”

(2) Directions to provide that not more than 200 ppm of dimethyl dicarbonate will be added to the wine, dealcoholized wine, or low alcohol wine and not more than 250 ppm of dimethyl dicarbonate will be added to the ready-to-drink tea or to the beverages de-

scribed in parts (b)(3) and (b)(4) of this section.

[53 FR 41329, Oct. 21, 1988, as amended at 58 FR 6091, Jan. 26, 1993; 59 FR 5319, Feb. 4, 1994; 61 FR 14245, Apr. 1, 1996; 61 FR 26788, May 29, 1996]

**§ 172.135 Disodium EDTA.**

The food additive disodium EDTA (disodium ethylenediaminetetraacetate) may be safely used in designated foods for the purposes and in accordance with the following prescribed conditions:

(a) The additive contains a minimum of 99 percent disodium ethylenediaminetetraacetate dihydrate (C<sub>10</sub>H<sub>14</sub>O<sub>8</sub>N<sub>2</sub>Na<sub>2</sub>·2H<sub>2</sub>O).

(b) It is used or intended for use as follows:

(1) Alone, in the following foods at not to exceed the levels prescribed, calculated as anhydrous calcium disodium EDTA:

| Food   | Limitation (parts per million) | Use  |
|--|--------------------------------|--|
| Aqueous multivitamin preparations.                     | 150                            | With iron salts as a stabilizer for vitamin B <sup>12</sup> in liquid multivitamin preparations. |
| Canned black-eyed peas .....                           | 145                            | Promote color retention.   |
| Canned cooked chickpeas ..                             | 165                            | Do.  |
| Canned kidney beans .....                              | 165                            | Preservative.  |
| Canned strawberry pie filling                          | 500                            | Promote color retention.   |
| Cooked sausage .....                                   | 36                             | As a cure accelerator with sodium ascorbate or ascorbic acid.                                    |
| Dressings, nonstandardized                             | 75                             | Preservative.  |
| French dressing .....                                  | 75                             | Do.  |
| Frozen white potatoes including cut potatoes.          | 100                            | Promote color retention.   |
| Gefilte fish balls or patties in packing medium.       | 150                            | Inhibit discoloration.   |
| Mayonnaise .....                                       | 75                             | Preservative.  |
| Ready-to-eat cereal products containing dried bananas. | <sup>2</sup> 315               | Promote color retention.   |
| Salad dressing .....                                   | 75                             | Preservative.  |
| Sandwich spread .....                                  | 100                            | Do.  |
| Sauces .....   | 75                             | Do.  |

<sup>1</sup> Based on total weight of finished product including packing medium.

<sup>2</sup> In dried banana component of cereal product.

(2) With calcium disodium EDTA (calcium disodium ethylenediaminetetraacetate; calcium disodium (ethylenedinitrilo) tetraacetate), in the following foods at not to exceed, in

combination, the levels prescribed, calculated as anhydrous  $C_{10}H_{12}O_8N_2CaNa_2$ :

| Food                       | Limitation (parts per million) | Use           |
|----------------------------|--------------------------------|---------------|
| Dressings, nonstandardized | 75                             | Preservative. |
| French dressing .....      | 75                             | Do.           |
| Mayonnaise .....           | 75                             | Do.           |
| Salad dressing .....       | 75                             | Do.           |
| Sandwich spread .....      | 100                            | Do.           |
| Sauces .....               | 75                             | Do.           |

(3) Alone, as a sequestrant in the nonnutritive sweeteners that are listed in §180.37 of this chapter and that, in addition, are designed for aqueous solution: *Provided*, That the amount of the additive, calculated as anhydrous calcium disodium EDTA, does not exceed 0.1 percent by weight of the dry non-nutritive sweetener.

(c) To assure the safe use of the additive:

(1) The label and labeling of the additive container shall bear, in addition to the other information required by the act, the name of the additive.

(2) The label or labeling of the additive container shall bear adequate use directions to provide a final food product that complies with the limitations provided in paragraph (b) of this section.

(d) In the standardized foods listed in paragraphs (b) (1) and (2) of this section the additives are used only in compliance with the applicable standards of identity for such foods.

**§ 172.140 Ethoxyquin.**

(a) Ethoxyquin (1,2-dihydro-6-ethoxy-2,2,4-trimethylquinoline) may be safely used as an antioxidant for preservation of color in the production of chili powder, paprika, and ground chili at levels not in excess of 100 parts per million.

(b) In order to provide for the safe use of the additive in feed prepared in accordance with §§ 573.380 and 573.400 of this chapter, tolerances are established for residues of ethoxyquin in or on edible products of animals as follows:

- 5 parts per million in or on the uncooked fat of meat from animals except poultry.
- 3 parts per million in or on the uncooked liver and fat of poultry.
- 0.5 part per million in or on the uncooked muscle meat of animals.
- 0.5 part per million in poultry eggs.

Zero in milk.

**§ 172.145 Heptylparaben.**

(a) The food additive heptylparaben is the chemical *n*-heptyl *p*-hydroxybenzoate.

(b) It may be safely used to inhibit microbiological spoilage in accordance with the following prescribed conditions:

(1) In fermented malt beverages in amounts not to exceed 12 parts per million.

(2) In noncarbonated soft drinks and fruit-based beverages in amounts not to exceed 20 parts per million, when standards of identity established under section 401 of the Act (21 U.S.C. 341) do not preclude such use.

**§ 172.150 4-Hydroxymethyl-2,6-di-tert-butylphenol.**

The food additive 4-hydroxymethyl-2,6-di-*tert*-butylphenol may be safely used in food in accordance with the following prescribed conditions:

(a) The additive has a solidification point of 140 °C-141 °C.

(b) The additive is used as an antioxidant alone or in combination with other permitted antioxidants.

(c) The total amount of all antioxidants added to such food shall not exceed 0.02 percent of the oil or fat content of the food, including the essential (volatile) oil content of the food.

**§ 172.155 Natamycin (pimaricin).**

(a) Natamycin (CAS Reg. No. 7681-93-8), also known as pimaricin, is a polyene macrolide antimycotic substance possessing an empirical formula of  $C_{33}H_{47}NO_{13}$  and a molecular weight of 665.7.

(b) The additive shall conform to the following specifications:

Purity: 97 percent ±2 percent on an anhydrous basis.

Arsenic: Not more than 1 part per million.

Heavy metals (as Pb): Not more than 20 parts per million.

(c) The additive may be applied to the surface of cuts and slices of cheese to inhibit mold spoilage with the following limitations:

(1) The additive may be applied by dipping or by spraying, using an aqueous solution containing 200 to 300 parts per million of the additive.