

(1) Antioxidants permitted in food by regulations issued in accordance with section 409 of the act.

(2) Poly(alkylacrylate) (CAS Reg. No. 27029-57-8), made from long chain (C<sub>16</sub>-C<sub>22</sub>) alcohols and acrylic acid, having: (i) A number average molecular weight between 40,000 and 100,000; (ii) a weight average molecular weight (MW<sub>w</sub>) to number average molecular weight (MW<sub>n</sub>) ratio (MW<sub>w</sub>/MW<sub>n</sub>) of not less than 3; and (iii) unreacted alkylacrylate monomer content not in excess of 14 percent, as determined by a method entitled, "Method for Determining Weight-Average and Number-Average Molecular Weight and for Determining Alkylacrylate Monomer Content of Poly(alkylacrylate) used as Processing Aid in Manufacture of Petroleum Wax," which is incorporated by reference (copies are available from the Center for Food Safety and Applied Nutrition (HFS-200), 200 C St. SW., Washington, DC 20204, or available for inspection at the Office of the Federal Register, 800 North Capitol Street, NW., suite 700, Washington, DC 20408). Petroleum wax shall contain not more than 1,050 parts per million of poly(alkylacrylate) residues as determined by a method entitled, "Method for Determining Residual Level of Poly(alkylacrylate) in Petroleum Wax," which is incorporated by reference. Copies are available from the address cited in this paragraph (c)(2).

(d) Petroleum wax is used or intended for use as follows:

Use	Limitations
In chewing gum base, as a masticatory substance.	In an amount not to exceed good manufacturing practice.
On cheese and raw fruits and vegetables as a protective coating.	Do.
As a defoamer in food .....	In accordance with § 173.340 of this chapter.
As a component of microcapsules for spice-flavoring substances.	In accordance with § 172.230 of this chapter.

[42 FR 14491, Mar. 15, 1977, as amended at 45 FR 48123, July 18, 1980; 47 FR 11838, Mar. 19, 1982; 50 FR 32561, Aug. 13, 1985; 51 FR 19544, May 30, 1986; 54 FR 24897, June 12, 1989]

**§ 172.888 Synthetic petroleum wax.**

Synthetic petroleum wax may be safely used in or on foods in accordance with the following conditions:

(a) Synthetic petroleum wax is a mixture of solid hydrocarbons, paraffinic in nature, prepared by either catalytic polymerization of ethylene or copolymerization of ethylene with linear (C<sub>3</sub> to C<sub>12</sub>) alpha-olefins, and refined to meet the specifications prescribed in this section.

(b) Synthetic petroleum wax meets the ultraviolet absorbance limits of § 172.886(b) when subjected to the analytical procedure described therein.

(c) Synthetic petroleum wax has a number average molecular weight of not less than 500 nor greater than 1,200 as determined by vapor pressure osmometry.

(d) Synthetic petroleum wax may contain any antioxidant permitted in food by regulations issued in accordance with section 409 of the act, in an amount not greater than that required to produce its intended effect.

(e) Synthetic petroleum wax is used or intended for use as follows:

Use	Limitations
In chewing gum base, as a masticatory substance.	In accordance with § 172.615 in an amount not to exceed good manufacturing practice.
On cheese and raw fruits and vegetables as a protective coating.	In an amount not to exceed good manufacturing practice.
As a defoamer in food .....	In accordance with § 173.340 of this chapter.

[42 FR 14491, Mar. 15, 1977, as amended at 59 FR 10986, Mar. 9, 1994]

**§ 172.890 Rice bran wax.**

Rice bran wax may be safely used in food in accordance with the following conditions:

(a) It is the refined wax obtained from rice bran and meets the following specifications:

Melting point 75 °C to 80 °C.  
Free fatty acids, maximum 10 percent.  
Iodine number, maximum 20.  
Saponification number 75 to 120.

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

Food	Limitation in food	Use
Candy .....	50 p.p.m .....	Coating.

Food	Limitation in food	Use
Fresh fruits and fresh vegetables.	.....do .....	Do.
Chewing gum .....	2½ pct .....	Plasticizing material.

**§ 172.892 Food starch-modified.**

Food starch-modified as described in this section may be safely used in food. The quantity of any substance employed to effect such modification shall not exceed the amount reasonably required to accomplish the intended physical or technical effect, nor exceed any limitation prescribed. To insure safe use of the food starch-modified, the label of the food additive container shall bear the name of the additive "food starch-modified" in addition to other information required by the Act. Food starch may be modified by treatment prescribed as follows:

(a) Food starch may be acid-modified by treatment with hydrochloric acid or sulfuric acid or both.

(b) Food starch may be bleached by treatment with one or more of the following:

	Limitations
Active oxygen obtained from hydrogen peroxide and/or peracetic acid, not to exceed 0.45 percent of active oxygen.	The finished food starch-modified is limited to use only as a component of batter for commercially processed foods.
Ammonium persulfate, not to exceed 0.075 percent and sulfur dioxide, not to exceed 0.05 percent.	
Chlorine, as calcium hypochlorite, not to exceed 0.036 percent of dry starch.	
Chlorine, as sodium hypochlorite, not to exceed 0.0082 pound of chlorine per pound of dry starch.	
Potassium permanganate, not to exceed 0.2 percent.	
Sodium chlorite, not to exceed 0.5 percent.	Residual manganese (calculated as Mn), not to exceed 50 parts per million in food starch-modified.

(c) Food starch may be oxidized by treatment with chlorine, as sodium hypochlorite, not to exceed 0.055 pound of chlorine per pound of dry starch.

(d) Food starch may be esterified by treatment with one of the following:

	Limitations
Acetic anhydride .....	Acetyl groups in food starch-modified not to exceed 2.5 percent.
Adipic anhydride, not to exceed 0.12 percent, and acetic anhydride.	Do.
Monosodium orthophosphate .....	Residual phosphate in food starch-modified not to exceed 0.4 percent calculated as phosphorus.
1-Octenyl succinic anhydride, not to exceed 3 percent.	Limited to use as a stabilizer or emulsifier in beverages and beverage bases as defined in § 170.3(n)(3) of this chapter.
1-Octenyl succinic anhydride, not to exceed 2 percent, and aluminum sulfate, not to exceed 2 percent.	
1-Octenyl succinic anhydride, not to exceed 3 percent, followed by treatment with a <i>beta</i> -amylase enzyme that is either an approved food additive or is generally recognized as safe..	
Phosphorus oxychloride, not to exceed 0.1 percent.	Acetyl groups in food starch-modified not to exceed 2.5 percent.
Phosphorus oxychloride, not to exceed 0.1 percent, followed by either acetic anhydride, not to exceed 8 percent, or vinyl acetate, not to exceed 7.5 percent.	
Sodium trimetaphosphate .....	Residual phosphate in food starch-modified not to exceed 0.04 percent, calculated as phosphorus.
Sodium tripolyphosphate and sodium trimetaphosphate.	Residual phosphate in food starch-modified not to exceed 0.4 percent calculated as phosphorus.
Succinic anhydride, not to exceed 4 percent.	Acetyl groups in food starch-modified not to exceed 2.5 percent.
Vinyl acetate .....	

(e) Food starch may be etherified by treatment with one of the following:

	Limitations
Acrolein, not to exceed 0.6 percent.	Residual propylene chlorohydrin not more than 5 parts per million in food starch-modified.
Epichlorohydrin, not to exceed 0.3 percent.	
Epichlorohydrin, not to exceed 0.1 percent, and propylene oxide, not to exceed 10 percent, added in combination or in any sequence.	
Epichlorohydrin, not to exceed 0.1 percent, followed by propylene oxide, not to exceed 25 percent.	
Propylene oxide, not to exceed 25 percent.	
	Do.
	Do.

(f) Food starch may be esterified and etherified by treatment with one of the following: