

safely used in food provided the total folic acid content of the yeast does not exceed 0.04 milligram per gram of yeast (approximately 0.008 milligram of pteroylglutamic acid per gram of yeast).

§ 172.898 Bakers yeast glycan.

Bakers yeast glycan may be safely used in food in accordance with the following conditions:

(a) Bakers yeast glycan is the comminuted, washed, pasteurized, and dried cell walls of the yeast, *Saccharomyces cerevisiae*. It is composed principally of long chain carbohydrates, not less than 85 percent on a dry solids basis. The carbohydrate is composed of glycan and mannan units in approximately a 2:1 ratio.

(b) The additive meets the following specifications on a dry weight basis: Less than 0.4 part per million (ppm) arsenic, 0.13 ppm cadmium, 0.2 ppm lead, 0.05 ppm mercury, 0.09 ppm selenium, and 10 ppm zinc.

(c) The viable microbial content of the finished ingredient is:

(1) Less than 10,000 organisms/gram by aerobic plate count.

(2) Less than 10 yeasts and molds/gram.

(3) Negative for *Salmonella*, *E. coli*, coagulase positive *Staphylococci*, *Clostridium perfringens*, *Clostridium botulinum*, or any other recognized microbial pathogen or any harmful microbial toxin.

(d) The additive is used or intended for use in the following foods when standards of identity established under section 401 of the Act do not preclude such use:

Use	Limitations
(1) In salad dressings as an emulsifier and emulsifier salt as defined in § 170.3(o)(8) of this chapter, stabilizer and thickener as defined in § 170.3(o)(28) of this chapter, or texturizer as defined in § 170.3(o)(32) of this chapter.	Not to exceed a concentration of 5 percent of the finished salad dressing.
(2) In frozen dessert analogs as a stabilizer and thickener as defined in § 170.3(o)(28) of this chapter, or texturizer as defined in § 170.3(o)(32) of this chapter.	In an amount not to exceed good manufacturing practice.
(3) In sour cream analogs as a stabilizer and thickener as defined in § 170.3(o)(28) of this chapter, or texturizer as defined in § 170.3(o)(32) of this chapter.	Do.

Use	Limitations
(4) In cheese spread analogs as a stabilizer and thickener as defined in § 170.3(o)(28) of this chapter, or texturizer as defined in § 170.3(o)(32) of this chapter.	Do.
(5) In cheese-flavored and sour cream-flavored snack dips as a stabilizer and thickener as defined in § 170.3(o)(28) of this chapter, or texturizer as defined in § 170.3(o)(32) of this chapter.	Do.

(e) The label and labeling of the ingredient shall bear adequate directions to assure that use of the ingredient complies with this regulation.

[42 FR 14491, Mar. 15, 1977, as amended at 45 FR 58836, Sept. 5, 1980]

PART 173—SECONDARY DIRECT FOOD ADDITIVES PERMITTED IN FOOD FOR HUMAN CONSUMPTION

Subpart A—Polymer Substances and Polymer Adjuvants for Food Treatment

- Sec.
- 173.5 Acrylate-acrylamide resins.
 - 173.10 Modified polyacrylamide resin.
 - 173.20 Ion-exchange membranes.
 - 173.21 Perfluorinated ion exchange membranes.
 - 173.25 Ion-exchange resins.
 - 173.40 Molecular sieve resins.
 - 173.45 Polymaleic acid and its sodium salt.
 - 173.50 Polyvinylpyrrolidone.
 - 173.55 Polyvinylpyrrolidone.
 - 173.60 Dimethylamine-epichlorohydrin copolymer.
 - 173.65 Divinylbenzene copolymer.
 - 173.70 Chloromethylated aminated styrene-divinylbenzene resin.
 - 173.73 Sodium polyacrylate.
 - 173.75 Sorbitan monooleate.

Subpart B—Enzyme Preparations and Microorganisms

- 173.110 Amyloglucosidase derived from *Rhizopus niveus*.
- 173.120 Carbohydrase and cellulase derived from *Aspergillus niger*.
- 173.130 Carbohydrase derived from *Rhizopus oryzae*.
- 173.135 Catalase derived from *Micrococcus lysodeikticus*.
- 173.140 Esterase-lipase derived from *Mucor miehei*.
- 173.145 Alpha-Galactosidase derived from *Mortierella vinaceae* var. *raffinoseutilizer*.
- 173.150 Milk-clotting enzymes, microbial.
- 173.160 *Candida guilliermondii*.
- 173.165 *Candida lipolytica*.