Substances	Limitations
Cyclohexylamine	Not to exceed 10 parts per million in steam, and excluding use of such steam in contact with milk and milk products.
Diethylaminoethanol	Not to exceed 15 parts per million in steam, and excluding use of such steam in contact with milk and milk products.
Hydrazine	Zero in steam.
Morpholine	Not to exceed 10 parts per million in steam, and excluding use of such steam in contact with milk and milk products.
Octadecylamine	Not to exceed 3 parts per million in steam, and excluding use of such steam in contact with milk and milk products.
Trisodium nitrilotriacetate	Not to exceed 5 parts per million in boiler feedwater; not to be used where steam will be in contact with milk and milk products.

(e) To assure safe use of the additive, in addition to the other information required by the Act, the label or labeling shall bear:

(1) The common or chemical name or names of the additive or additives.

(2) Adequate directions for use to assure compliance with all the provisions of this section.

[42 FR 14526, Mar. 15, 1977, as amended at 45 FR 73922, Nov. 7, 1980; 45 FR 85726, Dec. 30, 1980; 48 FR 7439, Feb. 22, 1983; 49 FR 5748, Feb. 15, 1984; 49 FR 10106, Mar. 19, 1984; 50 FR 49536, Dec. 3, 1985; 53 FR 15199, Apr. 28, 1988; 54 FR 31012, July 26, 1989; 55 FR 12172, Apr. 2, 1990; 61 FR 14245, Apr. 1, 1996]

§ 173.315 Chemicals used in washing or to assist in the peeling of fruits and vegetables.

Chemicals may be safely used to wash or to assist in the peeling of fruits and vegetables in accordance with the following conditions:

(a) The chemicals consist of one or more of the following:

(1) Substances generally recognized as safe in food or covered by prior sanctions for use in washing fruits and vegetables.

(2) Substances identified in this subparagraph and subject to such limitations as are provided:

Substances	Limitations
A mixture of alkylene oxide adducts of alkyl alcohols and phosphate esters of alkylene oxide adducts of alkyl alcohols consisting of: α-alkyl (C_{12}-C_{18})-*omega*-hydroxy-poly (oxyethylene) (7.5–8.5 moles)/poly (oxypropylene) block copolymer having an average molecular weight of 810; α-alkyl (C_{12}-C_{18})-*omega*-hydroxy-poly (oxyethylene) (3.3–3.7 moles) polymer having an average molecular weight of 380, and subsequently esterified with 1.25 moles phosphoric anhydride; and α-alkyl (C_{10}-C_{12})-*omega*-hydroxypoly (oxyethylene) (11.9–12.9 moles)/poly (oxypropylene) copolymer, having an average molecular weight of 810, and subsequently esterified with 1.25 moles phosphoric anhydride.	May be used at a level not to exceed 0.2 percent in lye-peeling solution to assist in the lye peeling of fruit and vegetables.
Aliphatic acid mixture consisting of valeric, caproic, enanthic, caprylic, and pelargonic acids.	May be used at a level not to exceed 1 percent in lye peeling solution to assist in the lye peeling of fruits and vegetables.
1-Hydroxyethylidene-1,1-diphosphonic acid	May be used only with peroxyacetic acid. Not to exceed 4.8 ppm in wash water. Limited to use on fruits and vegetables that are not raw agricultural commodities.
Hydrogen peroxide	Used in combination with acetic acid to form peroxyacetic acid. Not to exceed 59 ppm in wash water. Limited to use on fruits and vegetables that are not raw agricultural commodities.
Peroxyacetic acid	Prepared by reacting acetic acid with hydrogen peroxide. Not to exceed 80 ppm in wash water. Limited to use on fruits and vegetables that are not raw agricultural commodities.
Polyacrylamide	Not to exceed 10 parts per million in wash water. Contains not more than 0.2 percent acrylamide monomer. May be used in the washing of fruits and vegetables.
Potassium bromide	May be used in the washing or to assist in the lye peeling of fruits and vegetables.
Sodium *n*-alkylbenzene-sulfonate (alkyl group predominantly C_{12} and C_{13} and not less than 95 percent C_{10} to C_{16}).	Not to exceed 0.2 percent in wash water. May be used in washing or to assist in the lye peeling of fruits and vegetables.
Sodium dodecylbenzene-sulfonate (alkyl group predominantly C_{12} and not less than 95% C_{10} to C_{16}).	Do.

Substances	Limitations
Sodium 2 ethyl-hexyl sulfate	Do.
Sodium hypochlorite	May be used in the washing or to assist in the lye peeling of fruits and vegetables.
Sodium mono- and dimethyl naphthalene sulfonates (mol. wt. 245–260)	Not to exceed 0.2 percent in wash water. May be used in the washing or to assist in the lye peeling of fruits and vegetables.

(3) Sodium mono- and dimethyl naphthalene sulfonates (mol. wt. 245–260) may be used in the steam/scald vacuum peeling of tomatoes at a level not to exceed 0.2 percent in the condensate or scald water.

(4) Substances identified in this paragraph (a)(4) for use in flume water for washing sugar beets prior to the slicing operation and subject to the limitations as are provided for the level of the substances in the flume water:

Substance	Limitations
α-Alkyl-*omega*-hydroxypoly-(oxyethylene) produced by condensation of 1 mole of C_{11}-$C4863_{15}$ straight chain randomly substituted secondary alcohols with an average of 9 moles of ethylene oxide.	Not to exceed 3 ppm.
Linear undecylbenzenesulfonic acid.	Do.
Dialkanolamide produced by condensing 1 mole of methyl laurate with 1.05 moles of diethanolamine..	Not to exceed 2 ppm.
Triethanolamine	Do.
Ethylene glycol monobutyl ether	Not to exceed 1 ppm.
Oleic acid conforming with § 172.860 of this chapter.	Do.
Tetrapotassium pyrophosphate	Not to exceed 0.3 ppm.
Monoethanolamine	Do.
Ethylene dichloride	Not to exceed 0.2 ppm.
Tetrasodium ethylenediaminetetraacetate.	Not to exceed 0.1 ppm.

(b) The chemicals are used in amounts not in excess of the minimum required to accomplish their intended effect.

(c) The use of the chemicals listed under paragraphs (a)(1), (a)(2), and (a)(4) is followed by rinsing with potable water to remove, to the extent possible, residues of the chemicals.

(d) To assure 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 or a statement of its composition.

(2) The label or labeling of the additive container shall bear adequate use directions to assure use in compliance with all provisions of this section.

[42 FR 14526, Mar. 15, 1977, as amended at 42 FR 29856, June 10, 1977; 42 FR 32229, June 24, 1977; 43 FR 54926, Nov. 24, 1978; 61 FR 46376, 46377, Sept. 3, 1996; 63 FR 7069, Feb. 12, 1998]

§ 173.320 Chemicals for controlling microorganisms in cane-sugar and beet-sugar mills.

Agents for controlling microorganisms in cane-sugar and beet-sugar mills may be safely used in accordance with the following conditions:

(a) They are used in the control of microorganisms in cane-sugar and/or beet-sugar mills as specified in paragraph (b) of this section.

(b) They are applied to the sugar mill grinding, crusher, and/or diffuser systems in one of the combinations listed in paragraph (b) (1), (2), (3), or (5) of this section or as a single agent listed in paragraph (b) (4) or (6) of this section. Quantities of the individual additives in parts per million are expressed in terms of the weight of the raw cane or raw beets.

(1) Combination for cane-sugar mills:

	Parts per million
Disodium cyanodithioimidocarbonate	2.5
Ethylenediamine	1.0
Potassium *N*-methyldithiocarbamate	3.5

(2) Combination for cane-sugar mills:

	Parts per million
Disodium ethylenebisdithiocarbamate	3.0
Sodium dimethyldithiocarbamate	3.0

(3) Combinations for cane-sugar mills and beet-sugar mills:

	Parts per million
(i) Disodium ethylenebisdithiocarbamate	3.0
Ethylenediamine	2.0