

Substances	Limitations
Zinc acetate. Zinc ammonium chloride. Zinc dibenzyl dithiocarbamate. Zinc dibutyldithiocarbamate. Zinc diethyldithiocarbamate. Zinc di(2-ethylhexoate). Zinc formaldehyde sulfoxylate. Zinc naphthenate and dehydroabietylamine mixture. Zinc nitrate. Zinc orthophosphate. Zinc resinates. Zinc sulfide. Zineb (zinc ethylenebis-dithiocarbamate). Ziram (zinc dimethyldithiocarbamate).	

[42 FR 14534, Mar. 15, 1977; 42 FR 56728, Oct. 28, 1977]

EDITORIAL NOTE: For FEDERAL REGISTER citations affecting § 175.105, see the List of CFR Sections Affected in the Finding Aids section of this volume.

#### § 175.125 Pressure-sensitive adhesives.

Pressure-sensitive adhesives may be safely used as the food-contact surface of labels and/or tapes applied to food, in accordance with the following prescribed conditions:

(a) Pressure-sensitive adhesives prepared from one or a mixture of two or more of the substances listed in this paragraph may be used as the food-contact surface of labels and/or tapes applied to poultry, dry food, and processed, frozen, dried, or partially dehydrated fruits or vegetables.

(1) Substances generally recognized as safe in food.

(2) Substances used in accordance with a prior sanction or approval.

(3) Color additives listed for use in or on food in parts 73 and 74 of this chapter.

(4) Substances identified in § 172.615 of this chapter other than substances used in accordance with paragraph (a)(2) of this section.

(5) Polyethylene, oxidized; complying with the identity prescribed in § 177.1620(a) of this chapter.

(6) 4-[[[4, 6-Bis(octylthio)-s-triazin-2-yl]amino]-2,6-di-*tert*-butylphenol (CAS Reg. No. 991-84-4) as an antioxidant/stabilizer at a level not to exceed 1.5 percent by weight of the finished pressure-sensitive adhesive.

(7) 2,2'-(2,5-Thiophenediyl)-bis(5-*tert*-butylbenzoxazole) (CAS Reg. No. 7128-64-5) as an optical brightener at a level not to exceed 0.05 percent by weight of the finished pressure-sensitive adhesive.

(b) Pressure-sensitive adhesives prepared from one or a mixture of two or more of the substances listed in this paragraph may be used as the food-contact surface of labels and/or tapes applied to raw fruit and raw vegetables.

(1) Substances listed in paragraphs (a)(1), (a)(2), (a)(3), (a)(5), (a)(6), and (a)(7) of this section, and those substances prescribed by paragraph (a)(4) of this section that are not identified in paragraph (b)(2) of this section.

(2) Substances identified in this subparagraph and subject to the limitations provided:

BHA.  
 BHT.  
 Butadiene-acrylonitrile copolymer.  
 Butadiene-acrylonitrile-styrene copolymer.  
 Butadiene-styrene copolymer.  
 Butyl rubber.  
 Chlorinated natural rubber.  
 Isobutylene-styrene copolymer.  
 Petrolatum.  
 Polybutene-1.  
 Polybutene, hydrogenated; complying with the identity prescribed under § 178.3740(b) of this chapter.  
 Polyisobutylene.  
*cis*-1,4-Polyisoprene.  
 Polystyrene.  
 Propyl gallate.  
 Rapeseed oil, vulcanized.  
 Rosins and rosin derivatives as provided in § 178.3870 of this chapter.  
 Rubber hydrochloride.  
 Rubber (natural latex solids or crepe, smoked or unsmoked).  
 Terpene resins ( $\alpha$ - and  $\beta$ -pinene), homopolymers, copolymers, and condensates with phenol, formaldehyde, coumarone, and/or indene.  
 Tetrasodium ethylenediaminetetraacetate.

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Tri(mixed mono- and dinonylphenyl) phosphite (which may contain not more than 1 percent by weight of triisopropanolamine).

(c) Acrylonitrile copolymers identified in this section shall comply with the provisions of §180.22 of this chapter.

[42 FR 14534, Mar. 15, 1977, as amended at 42 FR 15674, Mar. 22, 1977; 48 FR 15617, Apr. 12, 1983; 63 FR 3464, Jan. 23, 1998]

**Subpart C—Substances for Use as Components of Coatings**

**§ 175.210 Acrylate ester copolymer coating.**

Acrylate ester copolymer coating may safely be used as a food-contact surface of articles intended for packaging and holding food, including heating of prepared food, subject to the provisions of this section:

(a) The acrylate ester copolymer is a fully polymerized copolymer of ethyl acrylate, methyl methacrylate, and methacrylic acid applied in emulsion form to molded virgin fiber and heat-cured to an insoluble resin.

(b) Optional substances used in the preparation of the polymer and in the preparation and application of the emulsion may include substances named in this paragraph, in an amount not to exceed that required to accomplish the desired technical effect and subject to any limitation prescribed: *Provided, however,* That any substance named in this paragraph and covered by a specific regulation in subchapter B of this chapter must meet any specifications in such regulation.

List of substances	Limitations
Aluminum stearate. Ammonium lauryl sulfate. Borax .....	Not to exceed the amount required as a preservative in emulsion defoamer. Do.
Disodium hydrogen phosphate .....	
Formaldehyde. Glyceryl monostearate. Methyl cellulose. Mineral oil. Paraffin wax. Potassium hydroxide. Potassium persulfate. Tallow. Tetrasodium pyrophosphate. Titanium dioxide.	

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(c) The coating in the form in which it contacts food meets the following tests:

(1) An appropriate sample when exposed to distilled water at 212 °F for 30 minutes shall yield total chloroform-soluble extractables not to exceed 0.5 milligram per square inch.

(2) An appropriate sample when exposed to *n*-heptane at 120 °F for 30 minutes shall yield total chloroform-soluble extractables not to exceed 0.5 milligram per square inch.

**§ 175.230 Hot-melt strippable food coatings.**

Hot-melt strippable food coatings may be safely applied to food, subject to the provisions of this section.

(a) The coatings are applied to and used as removable coatings for food.

(b) The coatings may be prepared, as mixtures, from the following substances:

(1) Substances generally recognized as safe in food.

(2) Substances identified in this subparagraph.

List of substances	Limitations
Acetylated monoglycerides .....	Complying with 172.828 of this chapter.
Cellulose acetate butyrate. Cellulose acetate propionate. Mineral oil, white .....	For use only as a component of hot-melt strippable food coatings applied to frozen meats and complying with § 172.878 of this chapter.

**§ 175.250 Paraffin (synthetic).**

Synthetic paraffin may be safely used as an impregnant in, coating on, or component of coatings on articles used in producing, manufacturing, packing, processing, preparing, treating, packaging, transporting, or holding food in accordance with the following prescribed conditions:

(a) The additive is synthesized by the Fischer-Tropsch process from carbon monoxide and hydrogen, which are catalytically converted to a mixture of paraffin hydrocarbons. Lower molecular-weight fractions are removed by distillation. The residue is hydrogenated and may be further treated by percolation through activated charcoal. This mixture can be fractionated