

§ 179.26

21 CFR Ch. I (4–1–98 Edition)

the product, and the date of irradiation.

(Approved by the Office of Management and Budget under control number 0910-0186)

[51 FR 13399, Apr. 18, 1986]

§ 179.26 Ionizing radiation for the treatment of food.

Ionizing radiation for treatment of foods may be safely used under the following conditions:

(a) *Energy sources.* Ionizing radiation is limited to:

(1) Gamma rays from sealed units of the radionuclides cobalt-60 or cesium-137.

(2) Electrons generated from machine sources at energies not to exceed 10 million electron volts.

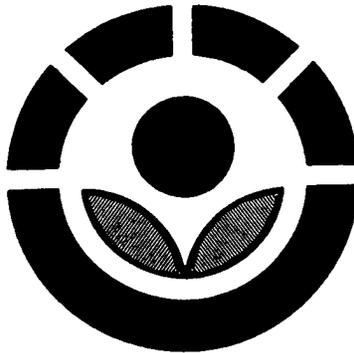
(3) X-rays generated from machine sources at energies not to exceed 5 million electron volts.

(b) *Limitations.*

Use	Limitations
1. For control of <i>Trichinella spiralis</i> in pork carcasses or fresh, non-heat-processed cuts of pork carcasses.	Minimum dose 0.3 kiloGray (kGy) (30 kilorad (krad)); maximum dose not to exceed 1 kGy (100 krad).
2. For growth and maturation inhibition of fresh foods.	Not to exceed 1 kGy (100 krad).
3. For disinfestation of arthropod pests in food.	Do.
4. For microbial disinfection of dry or dehydrated enzyme preparations (including immobilized enzymes).	Not to exceed 10 kGy (1 megarad (Mrad)).

Use	Limitations
5. For microbial disinfection of the following dry or dehydrated aromatic vegetable substances when used as ingredients in small amounts solely for flavoring or aroma: culinary herbs, seeds, spices, vegetable seasonings that are used to impart flavor but that are not either represented as, or appear to be, a vegetable that is eaten for its own sake, and blends of these aromatic vegetable substances. Turmeric and paprika may also be irradiated when they are to be used as color additives. The blends may contain sodium chloride and minor amounts of dry food ingredients ordinarily used in such blends.	Not to exceed 30 kGy (3 Mrad).
6. For control of food-borne pathogens in fresh or frozen, uncooked poultry products that are: (1) Whole carcasses or disjointed portions of such carcasses that are "ready-to-cook poultry" within the meaning of 9 CFR 381.1(b)(44), or (2) mechanically separated poultry product (a finely comminuted ingredient produced by the mechanical deboning of poultry carcasses or parts of carcasses).	Not to exceed 3 kGy (300 Mrad); any packaging used shall not exclude oxygen.
7. For the sterilization of frozen, packaged meats used solely in the National Aeronautics and Space Administration space flight programs.	Minimum dose 44 kGy (4.4 Mrad). Packaging materials used need not comply with § 179.25(c) provided that their use is otherwise permitted by applicable regulations in parts 174 through 186 of this chapter.
8. For control of foodborne pathogens in, and extension of the shelf-life of, refrigerated or frozen, uncooked products that are meat within the meaning of 9 CFR 301.2(rr), meat byproducts within the meaning of 9 CFR 301.2(tt), or meat food products within the meaning of 9 CFR 301.2(uu), with or without nonfluid seasoning, that are otherwise composed solely of intact or ground meat, meat byproducts, or both meat and meat byproducts..	Not to exceed 4.5 kGy maximum for refrigerated products; not to exceed 7.0 kGy maximum for frozen products.

(c) *Labeling.* (1) The label and labeling of retail packages of foods irradiated in conformance with paragraph (b) of this section shall bear the following logo along with either the statement



“Treated with radiation” or the statement “Treated by irradiation” in addition to information required by other regulations. The logo shall be placed prominently and conspicuously in conjunction with the required statement.

(2) For irradiated foods not in package form, the required logo and phrase “Treated with radiation” or “Treated by irradiation” shall be displayed to the purchaser with either (i) the labeling of the bulk container plainly in view or (ii) a counter sign, card, or other appropriate device bearing the information that the product has been treated with radiation. As an alternative, each item of food may be individually labeled. In either case, the information must be prominently and conspicuously displayed to purchasers. The labeling requirement applies only to a food that has been irradiated, not to a food that merely contains an irradiated ingredient but that has not itself been irradiated.

(3) For a food, any portion of which is irradiated in conformance with paragraph (b) of this section, the label and labeling and invoices or bills of lading shall bear either the statement “Treated with radiation—do not irradiate again” or the statement “Treated by irradiation—do not irradiate again” when shipped to a food manufacturer

or processor for further processing, labeling, or packing.

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§ 179.30 Radiofrequency radiation for the heating of food, including microwave frequencies.

Radiofrequency radiation, including microwave frequencies, may be safely used for heating food under the following conditions:

(a) The radiation source consists of electronic equipment producing radio waves with specific frequencies for this purpose authorized by the Federal Communications Commission.

(b) The radiation is used or intended for use in the production of heat in food wherever heat is necessary and effective in the treatment or processing of food.

§ 179.39 Ultraviolet radiation for the processing and treatment of food.

Ultraviolet radiation for the processing and treatment of food may be safely used under the following conditions:

(a) The radiation sources consist of ultraviolet emission tubes designed to emit wavelengths within the range of 2200-3000 Angstrom units with 90 percent of the emission being the wavelength 2537 Angstrom units.

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