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## Final Rules: Food Additives and Color Additives

One of the charges of the Center for Food Safety and Applied Nutrition is to assure that the use of food ingredients and color additives is safe. The authority for this mission is derived from the 1958 food additive and 1960 color additive amendments to the Federal Food, Drug and Cosmetic Act. Towards this end, CFSAN's Office of Food Additive Safety (OFAS) evaluates new petitions to determine if substances are considered safe for addition to the food supply. When a petition for a food additive or color additive is approved, a regulation identifying the conditions of use is published in the Federal Register. For information about additional food ingredient and food contact substance review programs in the Office of Food Additive Safety, consult the [Inventory of Effective Food Contact Substance \(FCS\) Notifications](#)<sup>6</sup> and the [Summary of all GRAS Notices](#)<sup>7</sup>; you may also search multiple [Food Ingredient and Packaging Inventories](#)<sup>8</sup>.

This dataset documents the final rules issued by the Office of Food Additive Safety since 1994 (and a few others). The Federal Register publication history, with the dates and citations for the final rules, is included along with other identifying information (such as docket numbers), on the individual pages for each petition (click on the petition numbers).

For more information about the petition process, see [Questions and Answers About the Petition Process](#)<sup>9</sup>.

### Search and display hints

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Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg remo
Jul 3, 2024	Amendment		amending our regulations to revoke the authorization for the use of brominated vegetable oil (BVO) in food	11	180.3
Mar 22, 2024	Amendment		amending its regulations relating to the procedures for determining that a premarket notification for a food contact substance (FCN) is no longer effective	170.102 <sup>12</sup> 170.105 <sup>13</sup>	
Nov 3, 2023	CAP 0C0317	Ecoflora SAS	amending the color additive regulations to provide for the safe use of jagua (genipin-glycine) blue as a color additive in various food categories at levels consistent with good manufacturing practice (GMP).	73.225 <sup>14</sup>	

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg remo
Aug 9, 2023	Direct Final Rule		amending our regulations that provide for the use of partially hydrogenated oils (PHOs) in food in light of our determination that PHOs are no longer generally recognized as safe (GRAS); revoking prior sanctions for the use of PHOs in margarine, shortening, and bread, rolls, and buns based on our conclusion that these uses of PHOs may be injurious to health.	161.190 <sup>15</sup> 164.150 <sup>16</sup> 184.1472 <sup>17</sup> 184.1555 <sup>18</sup>	186.1
Jan 5, 2023	FAP 9A4823	Kellogg Company	amending the food additive regulations to provide for the safe use of vitamin D <sub>3</sub> as a nutrient supplement in breakfast cereals and grain-based bars (e.g., breakfast bars, granola bars, rice cereal bars), and to update the reference for the Vitamin D <sub>3</sub> specifications.	172.380 <sup>19</sup>	
Nov 10, 2022	CAP 0C0316	GNT USA, Inc.	amending the color additive regulations to provide for the expanded safe use of spirulina ( <i>Arthrospira platensis</i> ) extract as a color additive in alcoholic beverages with less than 20 percent alcohol-by-volume content, non-alcoholic beverages, condiments and sauces, dips, dairy product alternatives (identified as non-dairy yogurt alternatives, non-dairy frozen desserts, and non-dairy puddings), salad dressings, and seasoning mixes (unheated).	73.530 <sup>20</sup>	
Sep 27, 2022	CAP 0C0318	Colorcon, Inc.	amending the color additive regulations in 21 CFR Part 73.70 "Calcium Carbonate," by expanding the permitted uses of calcium carbonate to include use in dietary supplement tablets and capsules, including coatings and printing inks, in amounts consistent with good manufacturing practice.	73.50 <sup>21</sup>	
May 20, 2022	FAP 8B4820	Flexible Vinyl Alliance (FVA)	amending the food additive regulations to no longer provide for the use of 25 plasticizers (23 ortho-phthalates and 2 related compounds) in various food contact applications because these uses have been abandoned.	175.105 <sup>22</sup> 175.300 <sup>23</sup> 175.320 <sup>24</sup> 175.380 <sup>25</sup> 175.390 <sup>26</sup> 176.170 <sup>27</sup> 176.180 <sup>28</sup> 176.300 <sup>29</sup> 177.1010 <sup>30</sup> 177.1200 <sup>31</sup> 177.1210 <sup>32</sup> 177.1400 <sup>33</sup> 177.1460 <sup>34</sup> 177.1590 <sup>35</sup> 177.2420 <sup>36</sup> 177.2600 <sup>37</sup> 178.3740 <sup>38</sup> 178.3910 <sup>39</sup>	
May 20, 2022	FAP 6B4815	Breast Cancer Fund (now Breast Cancer Prevention Partners), Center for Environmental Health, Center for Food Safety, Center for Science in the Public Interest, Clean Water Action, Consumer Federation of America	denying a food additive petition (FAP 6B4815) submitted by Natural Resources Defense Council, et al., requesting that we amend or revoke specified regulations to no longer provide for the food contact use of 28 ortho-phthalates.		

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg removed
		America, Earthjustice, Environmental Defense Fund, Improving Kids' Environment, Learning Disabilities Association of America, and Natural Resources Defense Council			
May 10, 2022	CAP 5C0303	Aker BioMarine Antarctic AS	amending the color additive regulations to provide for the safe use of Antarctic krill meal, composed of the ground and dried tissue of <i>Euphausia superba</i> , with or without the lipid fraction, for use in the feed of salmonid fish, to enhance the color of their flesh.	73.32 <sup>40</sup>	
Oct 6, 2021	CAP 8C0312	GW Cosmetics GmbH	amending 21 CFR Part 73 to provide for the safe use of silver nitrate in professional-use only cosmetics to color eyebrows and eyelashes.	73.2550 <sup>41</sup>	
Sep 2, 2021	CAP 8C0313	Sensient Colors, LLC	amending the color additive regulations to provide for the safe use of an aqueous extract of butterfly pea flower ( <i>Clitoria ternatea</i> ) as a color additive in various food categories at levels consistent with good manufacturing practice.	73.69 <sup>42</sup>	
Jul 13, 2020	FAP 8A4821	Oakshire Naturals LP	amending the food additive regulations to provide for the safe use of vitamin D2 mushroom powder as a nutrient supplement in specific food categories.	172.382 <sup>43</sup>	
Aug 1, 2019	CAP 9C0314	Impossible Foods, Inc.	amending the color additive regulations to provide for the safe use of soy leghemoglobin as a color additive in ground beef analogue products.	73.520 <sup>44</sup>	
Nov 1, 2018	CAP 7C0308	Colorcon, Inc.	amending the color additive regulations to provide for the expanded safe use of synthetic iron oxides as color additives to include use in dietary supplement tablets and capsules.	73.200 <sup>45</sup>	
Oct 31, 2018	CAP 7C0309	Environmental Defense Fund, Earthjustice, Environmental Working Group, Center for Environmental Health, Healthy Homes Collaborative, Health Justice Project of Loyola University Chicago School of Law, Breast Cancer Fund, Improving Kids' Environment, Consumers Union, Natural Resources Defense Council, Consumer Federation of America, Learning Disabilities Association, Maricel Maffini,	amending the color additive regulations to no longer provide for the use of lead acetate in cosmetics intended for coloring hair on the scalp because new data available since lead acetate was permanently listed demonstrate that there is no longer a reasonable certainty of no harm from the use of this color additive.	73.2396 <sup>46</sup>	

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg remo
		and Howard Mielke			
Oct 9, 2018	FAP 6A4817	Styrene Information and Research Center	amending the food additive regulations to no longer provide for the use of styrene as a flavoring substance and adjuvant for use in food because these uses have been abandoned.	172.515 <sup>47</sup>	
Oct 9, 2018	FAP 5A4810	Breast Cancer Fund (now the Breast Cancer Prevention Partners), Center for Environmental Health, Center for Food Safety, Center for Science in the Public Interest, Consumers Union, Environmental Defense Fund, Environmental Working Group, Improving Kids' Environment, Natural Resources Defense Council, WE ACT for Environmental Justice, and Mr. James Huff	partially granting a petition by amending the food additive regulations to no longer authorize the use of benzophenone, ethyl acrylate, eugenyl methyl ether, myrcene, pulegone, and pyridine as synthetic flavoring substances for use in food. FDA is denying as moot the portions of the petition proposing that the food additive regulations be amended to no longer authorize the use of styrene as a synthetic flavoring substance because this use has been permanently and completely abandoned. In addition, FDA is declining to act on the petitioners' request to issue a regulation to prohibit the use of these synthetic flavoring substances in food because that issue is not the proper subject of a food additive petition.	172.515 <sup>48</sup> 177.2600 <sup>49</sup>	
Sep 25, 2018	CAP 7C0311	Glo Eyes, LLC	amending the color additive regulations to provide for the expanded safe use of D&C Yellow No. 8 as a color additive in contact lens solution.	74.3708 <sup>50</sup>	
Sep 20, 2018	FAP 7A4818	Juice Products Association	amending the food additive regulation for vitamin D <sub>3</sub> to replace the current Reference Daily Intake (RDI) percentage values of calcium in 100 percent fruit juices and fruit juice drinks with absolute values and to update the reference for vitamin D <sub>3</sub> specifications.	172.380 <sup>51</sup>	
Jun 7, 2018	CAP 7C0310	DSM Biomedical	amending the color additive regulations to provide for the safe use of D&C Black No. 4 for coloring ultra-high molecular weight polyethylene (UHMWPE) non-absorbable sutures for use in general surgery.	74.3054 <sup>52</sup>	
May 21, 2018	FAP 5A4811	Grocery Manufacturers Association (GMA)	denying a petition requesting that the food additive regulations be amended to provide for the safe use of partially hydrogenated vegetable oils (PHOs) in certain food applications.		
Nov 7, 2017	CAP 6C0307	Wm. Wrigley Jr. Company	amending the color additive regulations to provide for the safe use of calcium carbonate to color hard and soft candy, mints, and chewing gum.	73.70 <sup>53</sup>	
Jul 3, 2017	CAP 6C0306	McCormick & Company, Inc.	amending the color additive regulations to provide for the expanded safe use of spirulina extract to seasonally color hard-boiled shell eggs at levels consistent with good manufacturing practice (GMP).	73.530 <sup>54</sup>	
May 4, 2017	FAP 6B4816	Society of the Plastics Industry, Inc.	amending the food additive regulations to no longer provide for the use of potassium perchlorate as an additive in closure-sealing gaskets for food containers because this use has been abandoned.	177.1210 <sup>55</sup>	

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg removed
May 4, 2017	FAP 4B4808	Environmental Defense Fund, Natural Resources Defense Council, Center for Food Safety, Clean Water Action, Center for Science in the Public Interest, Breast Cancer Prevention Partners, Center for Environmental Health, Environmental Working Group, and Improving Kids' Environment	denying a petition to revoke the Threshold of Regulation (TOR) exemption No. 2005-006 to no longer exempt from our food additive regulations the use of sodium perchlorate monohydrate as a conductivity enhancer in antistatic agents for use in finished articles in contact with dry foods; issue a new FDA regulation to prohibit the use of perchlorates in antistatic agents for use in food-contact articles; and amend our food additive regulations to no longer provide for the use of potassium perchlorate as an additive in closure-sealing gaskets for food containers.		
Nov 22, 2016	FAP 6B4814	3M Corporation	amending the food additive regulations to no longer provide for the use of two specific perfluoroalkyl containing substances as oil and water repellents for paper and paperboard for use in contact with aqueous and fatty foods because these uses have been abandoned.	176.170 <sup>56</sup>	
Nov 1, 2016	CAP 6C0305	Milton W. Chu, M.D.	amending the color additive regulations to provide for the safe use of titanium dioxide and [phthalocyaninato (2-)] copper to color orientation marks for intraocular lenses (IOLs).	73.3126 <sup>57</sup> 74.3045 <sup>58</sup>	
Jul 18, 2016	FAP 3A4801	Dean Foods Company and WhiteWave Foods Company	amending the food additive regulations to expand the safe uses of vitamin D <sub>2</sub> as a nutrient supplement in edible plant-based beverages intended for use as milk alternatives and in edible plant-based yogurt alternatives and vitamin D <sub>3</sub> as a nutrient supplement in milk at levels higher than those currently permitted.	172.379 <sup>59</sup> 172.380 <sup>60</sup>	
Apr 15, 2016	FAP 2A4796	Gruma Corporation, Spina Bifida Association, March of Dimes Foundation, American Academy of Pediatrics, and National Council of La Raza	amending the food additive regulations to provide for the safe use of folic acid in corn masa flour.	172.345 <sup>61</sup>	
Jan 4, 2016	FAP 4B4809	Natural Resources Defense Council, Center for Food Safety, Clean Water Action, Center for Science in the Public Interest, Children's Environmental Health Network, Breast Cancer Fund, Center for Environmental Health, Environmental Working Group, and Improving Kids' Environment	amending the food additive regulations to no longer provide for the use of three specific perfluoroalkyl ethyl containing food-contact substances (FCSs) as oil and water repellants for paper and paperboard for use in contact with aqueous and fatty foods because new data are available as to the toxicity of substances structurally similar to these compounds that demonstrate there is no longer a reasonable certainty of no harm from the food-contact use of these FCSs.	176.170 <sup>62</sup>	

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg remo
Sep 30, 2015	CAP 5C0302	E. & J. Gallo Winery	amending the color additive regulations to provide for the safe use of mica-based pearlescent pigments prepared from titanium dioxide and mica as color additives in certain distilled spirits.	73.350 <sup>63</sup>	
Aug 21, 2015	CAP 4C0300	Colorcon, Inc.	amending the color additive regulations to provide for the safe use of spirulina extract as a color additive in coating formulations applied to dietary supplement and drug tablets and capsules.	73.1530 <sup>64</sup>	
Jun 16, 2015	FAP 4A4803	Eastman Chemical Company	amending the food additive regulations by removing the upper bound of the melting point range in the regulation for the antioxidant tertiary butylhydroquinone (TBHQ) and adding a purity acceptance criterion.	172.185 <sup>65</sup>	
Jun 8, 2015	CAP 5C0301	Signature Brands, LLC	amending the color additive regulations to provide for the safe use of mica-based pearlescent pigments prepared from titanium dioxide and mica in egg decorating kits for coloring boiled shell eggs, in amounts consistent with good manufacturing practice (GMP).	73.350 <sup>66</sup>	
Jun 8, 2015	CAP 4C0299	EMD Millipore Corp.	amending the color additive regulations to expand the safe use of mica-based pearlescent pigments in alcoholic beverages to include cordials, liqueurs, cocktails, and certain other alcoholic beverages, and non-alcoholic mixers and mixes.	73.350 <sup>67</sup>	
Mar 20, 2015	CAP 3C0298	Wm. Wrigley Jr. Company	amending the color additive regulations to provide for the expanded safe use of synthetic iron oxide as a color additive to include use in soft and hard candy, mints, and chewing gum.	73.200 <sup>68</sup>	
Aug 12, 2014	FAP 2A4788	Abbott Laboratories	amending the food additive regulations in 21 CFR 172.380 to provide for the safe use of vitamin D <sub>3</sub> as a nutrient supplement in meal replacement beverages and meal replacement bars that are not intended for special dietary use in reducing or maintaining body weight and for use in foods that are sole sources of nutrition for enteral feeding.	172.380 <sup>69</sup>	
May 21, 2014	FAP 9A4778	Ajinomoto Co., Inc.	amending the food additive regulations in part 172 Food Additives Permitted for Direct Addition to Food for Human Consumption (21 CFR part 172), to provide for the safe use of advantame as a non-nutritive sweetener in tabletop applications and powdered beverage mixes.	172.803 <sup>70</sup>	
Apr 14, 2014	FAP 1M4727	National Fisheries Institute	amending the food additive regulations to provide for the safe use of ionizing radiation for control of food-borne pathogens in crustaceans at a maximum absorbed dose of 6.0 kiloGray (kGy).	179.26 <sup>71</sup>	
Apr 11, 2014	CAP 2C0297	GNT USA, Inc.	amending the color additive regulations to provide for the expanded safe use of spirulina extract as a color additive in food.	73.530 <sup>72</sup>	
Dec 6, 2013	FAP 1A4784	Nexira	amending the food additive regulations to provide for the expanded safe use of acacia (gum arabic) in foods.	172.780 <sup>73</sup>	
Nov 29, 2013	FAP 0A4782	United States Pharmacopeial Convention	amending select food additive regulations that incorporate by reference food-grade specifications from prior editions of the Food Chemicals Codex (FCC) to incorporate by reference food-grade specifications from the FCC 7th Edition (FCC 7).	172.345 <sup>74</sup> 172.379 <sup>75</sup> 172.380 <sup>76</sup> 172.665 <sup>77</sup> 172.712 <sup>78</sup> 172.736 <sup>79</sup> 172.780 <sup>80</sup> 172.800 <sup>81</sup>	

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg remo
				172.804 <sup>82</sup>	
				172.810 <sup>83</sup>	
				172.812 <sup>84</sup>	
				172.831 <sup>85</sup>	
				172.841 <sup>86</sup>	
				172.862 <sup>87</sup>	
				172.867 <sup>88</sup>	
				172.869 <sup>89</sup>	
				173.160 <sup>90</sup>	
				173.165 <sup>91</sup>	
				173.228 <sup>92</sup>	
				173.280 <sup>93</sup>	
				173.310 <sup>94</sup>	
Aug 13, 2013	CAP 2C0293	Mars, Inc.	amending the color additive regulations to provide for the safe use of spirulina extract made from the dried biomass of the cyanobacteria <i>Arthrospira platensis</i> ( <i>A. platensis</i> ), as a color additive in candy and chewing gum.	73.530 <sup>95</sup>	
Jul 12, 2013	FAP 2B4791	U.S. Representative Edward J. Markey	amending the food additive regulations to no longer provide for the use of Bisphenol A (BPA)-based epoxy resins as coatings in packaging for infant formula because these uses have been abandoned.	175.300 <sup>96</sup>	
Jun 12, 2013	CAP 2C0294	E. & J. Gallo Winery	amending the color additive regulations to provide for the expanded safe use of mica-based pearlescent pigments as color additives in certain distilled spirits.	73.350 <sup>97</sup>	
Apr 1, 2013	CAP 1C0291	CooperVision, Inc.	amending the color additive regulations to provide for the safe use of additional copolymers of 1,4-bis[4-(2-methacryloxyethyl)phenylamino]anthraquinone (C.I. Reactive Blue 246) ... as color additives in contact lenses.	73.3106 <sup>98</sup>	
Apr 1, 2013	CAP 1C0292	CooperVision, Inc.	amending the color additive regulations to provide for the safe use of additional ... copolymers of 1,4-bis[(2-hydroxyethyl)amino]-9,10-anthracenedione bis(2-methyl-2-propenoic)ester (C.I. Reactive Blue 247) as color additives in contact lenses.	73.3100 <sup>99</sup>	
Dec 4, 2012	FAP 2A4785	Ecolab, Inc.	amending the food additive regulations to provide for the safe use of sodium dodecylbenzenesulfonate (CAS No. 25155-30-0) as an antimicrobial agent for use in wash water for fruits and vegetables without the requirement of a potable water rinse.	173.405 <sup>100</sup>	
Nov 30, 2012	FAP 9M4695	U.S. Department of Agriculture, Food Safety and Inspection Service	amending the food additive regulations to provide for the safe use of a 4.5 kilogray (kGy) maximum absorbed dose of ionizing radiation to treat unrefrigerated (as well as refrigerated) uncooked meat, meat byproducts, and certain meat food products to reduce levels of foodborne pathogens and extend shelf life.	179.26 <sup>101</sup>	
Nov 30, 2012	FAP 9M4696	U.S. Department of Agriculture, Food Safety and Inspection Service	amending the food additive regulations to increase the maximum dose of ionizing radiation permitted in the treatment of poultry products, to include specific language intended to clarify the poultry products covered by the regulations, and to remove the limitation that any packaging used during irradiation of poultry shall not exclude oxygen.	179.26 <sup>102</sup>	

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg remo
Aug 29, 2012	FAP 9A4779	Lallemand, Inc.	amending the food additive regulations to provide for the safe use of vitamin D <sub>2</sub> bakers yeast as a source of vitamin D <sub>2</sub> and as a leavening agent in yeast-leavened baked products at levels not to exceed 400 International Units (IU) of vitamin D <sub>2</sub> per 100 grams (g) in the finished food.	172.381 <sup>103</sup>	
Jul 17, 2012	FAP 1B4783	American Chemistry Council (ACC)	amending the food additive regulations to no longer provide for the use of polycarbonate (PC) resins in infant feeding bottles (baby bottles) and spill-proof cups, including their closures and lids, designed to help train babies and toddlers to drink from cups (sippy cups) because these uses have been abandoned.	177.1580 <sup>104</sup>	
Jul 6, 2012	CAP 1C0290	Sun Chemical Corp.	revising the requirements for D&C Red No. 6 and D&C Red No. 7 by replacing the current specification for Ether-soluble matter with a maximum limit of 0.015 percent for the recently identified impurity 1-[(4-methylphenyl)azo]-2-naphthalenol.	74.1306 <sup>105</sup> 74.1307 <sup>106</sup>	
Jun 11, 2012	FAP 7M4768	Durand-Wayland, Inc.	amending the food additive regulations to provide for the safe use of a carbon dioxide laser for etching information on the surface of fresh, intact citrus fruit.	179.43 <sup>107</sup>	
Jul 15, 2011	FAP 0A4780	Nisso America, Inc.	amending the food additive regulations for hydroxypropyl cellulose by lowering the minimum permitted viscosity from 145 centipoises (cPs) to 10 cPs and to permit its use as a binder in dietary supplements.	172.870 <sup>108</sup>	
May 4, 2011	CAP 8C0287	Sauflon Pharmaceuticals Ltd.	amending the color additive regulations to provide for the safe use of disodium 1-amino-4-[[4-[(2-bromo-1-oxoallyl)amino]-2-sulphonatophenyl]amino]-9,10-dihydro-9,10-dioxoanthracene-2-sulphonate (CAS Reg. No. 70209-99-3), also known as Reactive Blue 69, as a color additive in contact lenses.	73.3129 <sup>109</sup>	
Mar 2, 2011	FAP 0A4781	Fonterra (USA), Inc.	amending the food additive regulations to permit the use of hydrogen peroxide as an antimicrobial agent in the manufacture of modified whey by ultrafiltration methods.	173.356 <sup>110</sup>	
Mar 6, 2010	CAP 8C0286	Combe, Inc.	amending the color additive regulations to increase the permitted use level of bismuth citrate as a color additive in cosmetics intended for coloring hair on the scalp.	73.2110 <sup>111</sup>	
Nov 16, 2009	CAP 7C0283	Nippon Oil Corp.	amending the color additive regulations to provide for the safe use of paracoccus pigment as a color additive in the feed of salmonid fish to enhance the color of their flesh.	73.352 <sup>112</sup>	
Nov 5, 2009	CAP 7C0284	DSM Nutritional Products, Inc.	amending the color additive regulations to provide for the safe use of astaxanthin dimethyldisuccinate as a color additive in the feed of salmonid fish to enhance the color of their flesh.	73.37 <sup>113</sup>	
Mar 18, 2009	FAP 5A4759	Kareem I. Batarseh	amending the food additive regulations to provide for the safe use of an aqueous solution of silver nitrate and hydrogen peroxide as an antimicrobial agent in bottled water.	172.167 <sup>114</sup>	
Mar 16, 2009	FAP 7A4769	Dean Foods Co.	amending the food additive regulations to provide for the safe use of vitamin D <sub>2</sub> as a nutrient supplement in soy-based food products.	172.379 <sup>115</sup>	

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Jan 5, 2009	Citizen's Petition	FDA, and Center for Science in the Public Interest	revising the requirements for cochineal extract and carmine by requiring their declaration by name on the label of all food and cosmetic products that contain these color additives.	73.100 <sup>116</sup> 73.208 <sup>117</sup> 101.22 <sup>118</sup>	
Aug 22, 2008	FAP 9M4697	The Food Irradiation Coalition	amending the food additive regulations to provide for the safe use of ionizing radiation for control of food-borne pathogens, and extension of shelf-life, in fresh iceberg lettuce and fresh spinach (hereinafter referred to in this document as iceberg lettuce and spinach) at a dose up to 4.0 kiloGray (kGy).	179.26 <sup>119</sup>	
Nov 29, 2007	FAP 6A4767	Safe Foods Corp.	amending the food additive regulations to expand the conditions for the safe use of cetylpyridinium chloride (CPC) as an antimicrobial agent in a pre-chiller or post-chiller solution for application to raw poultry carcasses.	173.375 <sup>120</sup>	
Aug 22, 2007	FAP 6A4765	Georgia-Pacific Resins, Inc.	amending the food additive regulations to provide for the safe use of glycerol ester of tall oil rosin (GETOR) to adjust the density of citrus oils used in the preparation of beverages and to provide for the use of steam stripping as a purification method for producing glycerol ester of wood rosin, gum rosin, or tall oil rosin.	172.735 <sup>121</sup>	
Aug 21, 2007	FAP 6A4763	Danisco USA, Inc.	amending the food additive regulations to provide for the safe use of polydextrose as a bulking agent, formulation aid, humectant, and texturizer in all foods, except meat and poultry, baby foods, and infant formula.	172.841 <sup>122</sup>	
Jun 19, 2007	CAP 5C0247	Ebonex Corp.	amending the color additive regulations to provide for the safe use of D&C Black No. 3 (bone black, subject to FDA batch certification) as a color additive in eyeliner, eye shadow, mascara, and face powder.	74.2053 <sup>123</sup>	
Aug 18, 2006	FAP 2A4738	Intralytix, Inc.	amending the food additive regulations to provide for the safe use of a bacteriophage preparation on ready-to-eat meat and poultry products as an antimicrobial agent against Listeria monocytogenes.	172.785 <sup>124</sup>	
Jun 2, 2006	CAP 8C0262	EM Industries, Inc.	amending the color additive regulations to provide for the safe use of titanium dioxide coated mica-based pearlescent pigments as color additives in food.	73.350 <sup>125</sup>	
Mar 13, 2006	FAP 9A4155	Gattefosse Corp.	amending the food additive regulations to provide for the safe use of a mixture of glycerides and polyethylene glycol mono- and di-esters of fatty acids of hydrogenated vegetable oils as an excipient in dietary supplement tablets, capsules, and liquid formulations that are intended for ingestion in daily quantities measured in drops or similar small units of measure.	172.736 <sup>126</sup>	
Dec 8, 2005	FAP 4A4419	Kuraray International Corp.	amending the food additive regulations to provide for the safe use of n-octanol (n-octyl alcohol) produced by a new manufacturing process, the hydrodimerization of 1,3-butadiene.	172.864 <sup>127</sup>	
Nov 16, 2005	FAP 4A4758	Kraft Foods Global, Inc.	amending the food additive regulations to provide for the safe use of vitamin D <sub>3</sub> as a nutrient supplement in cheese and cheese products at a level above that currently allowed by the regulations.	172.380 <sup>128</sup>	

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg remo
Aug 16, 2005	FAP 9M4682	National Fisheries Institute and the Louisiana Department of Agriculture and Forestry	amending the food additive regulations to provide for the safe use of ionizing radiation for control of <i>Vibrio</i> species and other foodborne pathogens in fresh or frozen molluscan shellfish (e.g., oysters, mussels, clams, etc.).	179.26 <sup>129</sup>	
Jul 26, 2005	CAP 1C0273	Lycoré Natural Products Industries	amending the color additive regulations to provide for the safe use of tomato lycopene extract and tomato lycopene concentrate as color additives in foods.	73.585 <sup>130</sup>	
Jul 22, 2005	CAP 8C0257	EM Industries, Inc.	amending the color additive regulations to provide for the safe use of mica-based pearlescent pigments as color additives in ingested drugs.	73.1350 <sup>131</sup>	
Jun 29, 2005	FAP 3A4746	Unilever United States, Inc.	amending the food additive regulations to provide for the safe use of vitamin D <sub>3</sub> as a nutrient supplement in meal replacement bars, other-type bars, and soy-protein based meal replacement beverages represented for special dietary use in reducing or maintaining body weight.	172.380 <sup>132</sup>	
Mar 29, 2005	FAP 3A4749	T&R Chemicals, Inc.	amending the food additive regulations to provide for the safe use of glycerol ester of gum rosin (GEGR) to adjust the density of citrus oils used in the preparation of beverages.	172.735 <sup>133</sup>	
Feb 17, 2005	FAP 1A4730	Kerry, Inc.	amending the food additive regulations to provide for the safe use of acacia (gum arabic) as a thickener, emulsifier, or stabilizer in alcoholic beverages at a maximum use level of 20 percent.	172.780 <sup>134</sup>	
Feb 14, 2005	FAP 4A4751	Vulcan Chemicals	amending the food additive regulations to permit the manufacture of chlorine dioxide by electrolysis of an aqueous solution of sodium chlorite.	173.300 <sup>135</sup>	
Dec 31, 2004	FAP 2A4735	Nutrinova, Inc.	amending the food additive regulations to provide for the safe use of acesulfame potassium (ACK) as a general-purpose sweetener and flavor enhancer in food, not including meat and poultry.	172.800 <sup>136</sup>	
Dec 30, 2004	FAP 3A4743	Alcide Corp.	amending the food additive regulations to provide for the safe use of acidified sodium chlorite solutions as an antimicrobial agent on finfish and crustaceans.	173.325 <sup>137</sup>	
Dec 23, 2004	FAP 3M4745	Ion Beam Applications, (now Sterigenics International, Inc.)	amending the food additive regulations by establishing a new maximum permitted energy level of x rays for treating food of 7.5 million electron volts (MeV) provided that the x rays are generated from machine sources that use tantalum or gold as the target material, with no change in the maximum permitted dose levels or uses currently permitted by FDA's food additive regulations.	179.26 <sup>138</sup>	
Dec 21, 2004	FAP 3M4399	Science Applications International Corp.	amending the food additive regulations to provide for the safe use of a source of fast (high energy) neutrons to inspect containers that may contain food.	179.21 <sup>139</sup>	
Nov 15, 2004	FAP 4A4754	zuChem, Inc.	amending the food additive regulations to permit the manufacture of mannitol by fermentation of sugars such as fructose, glucose, or maltose by the action of the microorganism <i>Lactobacillus intermedius</i> (fermentum).	180.25 <sup>140</sup>	
Jul 28, 2004	CAP 7C0208	Cosmetic, Toiletry, and Fragrance Association	amending the color additive regulations to provide for the safe use of D&C Black No. 2 (a high-purity furnace black, subject to FDA batch certification) as a color additive in the following cosmetics:	74.2052 <sup>141</sup>	

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			Eyeliner, brush-on-brow, eye shadow, mascara, lipstick, blushers and rouge, makeup and foundation, and nail enamel.		
May 24, 2004	FAP 9A4652	Procter and Gamble Co.	amending the food additive regulations to allow for the safe use of olestra as a replacement for fats and oils in prepackaged, unpopped popcorn kernels that are ready-to-heat.	172.867 <sup>142</sup>	
Apr 2, 2004	FAP 2A4736	Safe Foods Corp.	amending the food additive regulations to provide for the safe use of cetylpyridinium chloride as an antimicrobial agent in poultry processing.	173.375 <sup>143</sup>	
Aug 20, 2003	FAP 8A4610	Mitsubishi Chemical Corp.	amending the food additive regulations to provide for the safe use of sucrose oligoesters (sucrose esters of fatty acids with an average degree of esterification ranging from four to seven) as an emulsifier or stabilizer, at a level not to exceed 2.0 percent, in chocolate and in butter-substitute spreads.	172.869 <sup>144</sup>	
Aug 5, 2003	FAP 0A4708	Procter and Gamble Co.	amending the food additive regulations to remove the requirement for the label statement prescribed specifically for savory snack products that contain olestra.	172.867 <sup>145</sup>	
Feb 27, 2003	FAP 2A4734	The Minute Maid Co.	amending the food additive regulations to provide for the safe use of Vitamin D <sub>3</sub> as a nutrient supplement in calcium-fortified fruit juices and juice drinks except those specially formulated or processed for infants, at levels not to exceed 100 International Units per reference amount customarily consumed.	172.380 <sup>146</sup>	
Oct 24, 2002	CAP 0C0271	Ciba Vision Corp.	amending the color additive regulations to provide for the safe use of mica-based pearlescent pigments as color additives in contact lenses.	73.3128 <sup>147</sup>	
Oct 2, 2002	FAP 2A4731	Ecolab, Inc.	amending the food additive regulations to provide for the safe use of a mixture of peroxyacetic acid, octanoic acid, acetic acid, hydrogen peroxide, peroxyoctanoic acid, and 1-hydroxyethylidene-1,1-diphosphonic acid as an antimicrobial agent on meat carcasses, parts, trim, and organs.	173.370 <sup>148</sup>	
Jul 9, 2002	FAP 9A4643	NutraSweet Co.	amending the food additive regulations to provide for the safe use of neotame as a nonnutritive sweetener for general-purpose use in food.	172.829 <sup>149</sup>	
Jul 9, 2002	FAP 8A4580	NutraSweet Co.	amending the food additive regulations to provide for the safe use of neotame as a nonnutritive sweetener for tabletop use.	172.829 <sup>150</sup>	
Jun 25, 2002	FAP 9A4175	Enzyme Bio-Systems Ltd.	amending the food additive regulations to provide for the safe use of dimethylamine-epichlorohydrin and acrylamide-acrylic acid resins, individually or together, as fixing agents for the immobilization of glucose isomerase enzyme preparations.	173.357 <sup>151</sup>	
May 20, 2002	CAP 0C0270	Kraft Foods, Inc.	amending the color additive regulations to provide for the safe use of sodium copper chlorophyllin as a color additive in citrus-based dry beverage mixes.	73.125 <sup>152</sup>	
Apr 3, 2002	FAP 1A4729	Alcide Corp.	amending the food additive regulations to provide for the safe use of acidified sodium chlorite solutions as an antimicrobial agent in water applied to processed fruits and vegetables.	173.325 <sup>153</sup>	
Sep 19, 2001	FAP 1A4728	Ecolab, Inc.	amending the food additive regulations to provide for the safe use of a mixture of peroxyacetic acid, octanoic acid, acetic acid, hydrogen peroxide,	173.370 <sup>154</sup>	

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			peroxyoctanoic acid, and 1-hydroxyethylidene-1,1-diphosphonic acid as an antimicrobial agent on poultry carcasses, poultry parts, and organs.		
Jul 23, 2001	FAP 9A4655	Hercules, Inc.	amending the food additive regulations to provide for a change in the softening point specifications of currently listed gum or wood rosin derivatives and to provide for their safe use as plasticizing materials (softeners) in chewing gum base.	172.615 <sup>155</sup>	
Jun 26, 2001	FAP 0A4721	Electric Power Research Institute, Agriculture and Food Technology Alliance	amending the food additive regulations to provide for the safe use of ozone in gaseous and aqueous phases as an antimicrobial agent on food, including meat and poultry.	173.368 <sup>156</sup>	
Jun 13, 2001	FAP 0A4724	Alcide Corp.	amending the food additive regulations to provide for the safe use of acidified sodium chlorite solutions as an antimicrobial agent on processed, comminuted or formed meat food products (unless precluded by United States Department of Agricultures standards of identity) prior to packaging of the food for commercial purposes in accordance with current industry standards of good manufacturing practice.	173.325 <sup>157</sup>	
May 16, 2001	FAP 2A4345	Novozymes North America, Inc.Bioindustrials, Inc. (Formerly Novo Nordisk Bioindustrials, Inc.)	amending the food additive regulations to provide for the safe use of alpha-acetolactate decarboxylase enzyme preparation from <i>Bacillus subtilis</i> modified by recombinant to contain gene coding for the enzyme from <i>B. brevis</i> used as an aid to produce alcoholic malt beverages and distilled liquors.	173.115 <sup>158</sup>	
May 7, 2001	FAP 0A4722	Alcide Corp.	amending the food additive regulations to provide for the safe use of acidified sodium chlorite solutions as a component of a post-chill carcass spray or dip when applied to poultry meat, organs, or related parts or trim.	173.325 <sup>159</sup>	
Apr 10, 2001	FAP 4M4407	Analytical Systems Engineering Corp. (ASEC) (now ACS Defense, Inc.)	amending the food additive regulations to provide for the safe use of a machine source of high energy x-rays to inspect cargo containers that may contain food.	179.21 <sup>160</sup>	
Apr 2, 2001	FAP 9A4674	National Starch and Chemical Co.	amending the food additive regulations to provide for the safe use of food starch-modified by amyloytic enzymes.	172.892 <sup>161</sup>	
Mar 8, 2001	FAP 0A4704	Cultor Food Science, Inc., DSM Food Specialties, and Protein Technologies International	amending the food additive regulations to provide for the safe use of natamycin on cheese.	172.155 <sup>162</sup>	
Mar 7, 2001	FAP 9B4678	Troy Corp.	amending the food additive regulations to provide for the safe use of butanedioic acid, sulfo-1,4-diisodecyl ester, ammonium salt as a surface active agent in adhesive formulations, and in components of paper and paperboard intended to contact food.	175.105 <sup>163</sup> 175.125 <sup>164</sup> 176.170 <sup>165</sup> 176.180 <sup>166</sup> 178.3400 <sup>167</sup>	
Mar 7, 2001	FAP 0A4718	Bayer Co.	amending the food additive regulations to provide for a more descriptive term, in place of inhibitor of yeast, for the safe use of dimethyl dicarbonate (DMDC). The more descriptive term is microbial	172.133 <sup>168</sup>	

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Feb 16, 2001	FAP 0M4711	National Center for Food Safety and Technology, Illinois Institute of Technology	control agent. This document also involves adding related limitations to our regulations on dimethyl dicarbonate.	179.45 <sup>169</sup>	
Jan 22, 2001	FAP 9B4670	Holliday Pigments, Ltd.	amending the food additive regulations to expand the conditions of safe use of X-radiation and electron beam energy sources for the treatment of prepackaged foods by irradiation.	178.3297 <sup>170</sup>	
Dec 20, 2000	FAP 5A4478	Pfizer, Inc.	amending the food additive regulations to provide for the safe use of polydextrose as a bulking agent, texturizer, or both in fruit and water ices.	172.841 <sup>171</sup>	
Nov 29, 2000	FAP 9M4676	California Day-Fresh Foods, Inc.	amending the food additive regulations to provide for the safe use of ultraviolet (UV) irradiation to reduce human pathogens and other microorganisms in juice products.	179.39 <sup>172</sup>	
Nov 28, 2000	FAP 9B4668	Angus Chemical Co.	amending the food additive regulations to provide for the safe use of 4-(diiodomethylsulfonyl) toluene as a slimicide in the manufacture of food-contact paper and paperboard.	176.300 <sup>173</sup>	
Nov 27, 2000	FAP 0A4720	Ecolab, Inc.	amending the food additive regulations to provide for the safe use of a mixture of peroxyacetic acid, octanoic acid, acetic acid, hydrogen peroxide, peroxyoctanoic acid, and 1-hydroxyethylidene-1,1-diphosphonic acid as an antimicrobial agent on red meat carcasses.	173.370 <sup>174</sup>	
Nov 15, 2000	FAP 3B4377	Zeon Chemicals, Inc.	amending the food additive regulations to provide for the safe use of hydrogenated butadiene/acrylonitrile copolymers, intended for contact with food in repeated use applications.	177.2600 <sup>175</sup>	
Oct 30, 2000	FAP 2A4332	Pfizer, Inc.	amending the food additive regulations to provide for the safe use of polydextrose as a bulking agent, texturizer, or both in tablespreads.	172.841 <sup>176</sup>	
Oct 30, 2000	FAP 9M4673	Caudill Seed Co., Inc.	amending the food additive regulations to provide for the safe use of ionizing radiation to control microbial pathogens in seeds for sprouting.	179.26 <sup>177</sup>	
Oct 13, 2000	FAP 9A4684	American Ingredients Co.	amending the food additive regulations to provide for the safe use of sodium stearoyl lactylate as an emulsifier, stabilizer, and texturizer in cream liqueur drinks.	172.846 <sup>178</sup>	
Aug 31, 2000	FAP 9B4635	GEO Specialty Chemicals	amending the food additive regulations to provide for the safe use of trimethylolethane as a dispersant for pigments used as components of food-contact articles.	178.3725 <sup>179</sup>	
Aug 31, 2000	FAP 8B4593	Eastman Chemical Co.	amending the food additive regulations to provide for the safe use of di-2-ethylhexyl terephthalate as a component of closures with sealing gaskets for food containers.	177.1210 <sup>180</sup>	
Aug 8, 2000	FAP 0A4709	National Food Processors Association	amending the food additive regulations to provide for the safe use of calcium disodium EDTA (ethylenediaminetetraacetate) or disodium EDTA to promote color retention for all edible types of cooked, canned legumes.	172.12 <sup>181</sup> 172.135 <sup>182</sup>	

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Aug 8, 2000	CAP 7C0251	Zauder Bros., Inc.	amending the color additive regulations to provide for the safe use of luminescent zinc sulfide as a color additive in certain externally applied cosmetics.	73.2995 <sup>183</sup>	
Jul 28, 2000	CAP 9C0266	Genzyme Surgical Products Corp.	amending the color additive regulations to provide for the safe use of D&C Violet No. 2 as a color additive in absorbable sutures prepared from homopolymers of glycolide for general surgery. The agency is also revising the nomenclature polyglactin 910 (glycolic-lactic acid polyester) to the generic nomenclature copolymers of 90 percent glycolide and 10 percent L-lactide.	74.3602 <sup>184</sup>	
Jul 21, 2000	FAP 8M4584	Edward S. Josephson	amending the food additive regulations to provide for the safe use of ionizing radiation for the reduction of <i>Salmonella</i> in fresh shell eggs.	179.26 <sup>185</sup>	
Jul 7, 2000	FAP 9B4656	Ciba Specialty Chemicals, Inc.	amending the food additive regulations to provide for the safe use of 1,6-hexanediamine, N,N-bis(2,2,6,6-tetramethyl-4-piperidinyl)-, polymer with 2,4,6-trichloro-1,3,5-triazine, reaction products with N-butyl-1-butanamine and N-butyl-2,2,6,6-tetramethyl-4-piperidinamine as a stabilizer in olefin polymers intended for use in contact with food.	178.2010 <sup>186</sup>	
Jul 6, 2000	CAP 8C0256	Cyanotech Corp.	amending the color additive regulations to provide for the safe use of haematococcus algae meal as a color additive in the feed of salmonid fish to enhance the color of their flesh.	73.185 <sup>187</sup>	
Jul 6, 2000	CAP 8C0252	Archer Daniels Midland Co.	amending the color additive regulations to provide for the safe use of phaffia yeast as a color additive in the feed of salmonid fish to enhance the color of their flesh.	73.355 <sup>188</sup>	
Jun 30, 2000	FAP 3B4382	Lonza, Inc.	amending the food additive regulations to provide for the safe use of 1,3-dihalo-5,5-dimethylhydantoin (where the dihalo (halogen) may be bromine and/or chlorine) that may contain no more than 20 weight percent 1,3-dihalo-5-ethyl-5-methylhydantoin (where the dihalo (halogen) may be bromine and/or chlorine), as a slimicide in the manufacture of paper and paperboard intended to contact food.	176.300 <sup>189</sup>	
Jun 30, 2000	FAP 4B4418	Great Lakes Chemical Corp.	amending the food additive regulations to provide for the safe use of 1,3-dihalo-5,5-dimethylhydantoin (where the dihalo (halogen) may be bromine and/or chlorine) that may contain no more than 20 weight percent 1,3-dihalo-5-ethyl-5-methylhydantoin (where the dihalo (halogen) may be bromine and/or chlorine), as a slimicide in the manufacture of paper and paperboard intended to contact food.	176.300 <sup>190</sup>	
Jun 12, 2000	FAP 9B4669	Witco Corp.	amending the food additive regulations to provide for the safe use of imidazolium compounds, 2-(C <sub>17</sub> and C <sub>17</sub> -unsaturated alkyl)-1-[2-(C <sub>18</sub> and C <sub>18</sub> -unsaturated amido)ethyl]-4,5-dihydro-1-methyl, methyl sulfates as a debonding agent in the manufacture of paper and paperboard intended for use in contact with aqueous and fatty food and in contact with dry food.	176.170 <sup>191</sup> 176.180 <sup>192</sup>	
May 31, 2000	FAP 0A4716	Eka Chemicals, Inc.	amending the food additive regulations to provide for the safe use of chlorine dioxide produced by treating an aqueous solution of sodium chlorite with hydrogen peroxide in the presence of sulfuric acid.	173.300 <sup>193</sup>	

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May 26, 2000	FAP 0B4719	Tritex Co., Inc.	amending the food additive regulations to provide for the safe use of sodium xylenesulfonate as a component of paper and paperboard intended to contact food.	176.170 <sup>194</sup>	
May 9, 2000	FAP 8B4631	BF Goodrich Specialty Chemicals	amending the food additive regulations to provide for the safe use of polyurethane resins manufactured from diphenylmethane diisocyanate, 1,4-butanediol, and adipic acid as a component of cap liners used on bottles in contact with food.	177.1210 <sup>195</sup>	
May 9, 2000	FAP 9B4675	Cytec Industries, Inc.	amending the food additive regulations to provide for the safe use of 2-[4,6-bis(2,4-dimethylphenyl)-1,3,5-triazin-2-yl]-5-(octyloxy)phenol as a stabilizer for olefin polymers intended for use in contact with food.	178.2010 <sup>196</sup>	
May 5, 2000	FAP 0B4703	Goodyear Tire & Rubber Co.	amending the food additive regulations to provide for the safe use of acid-catalyzed condensation reaction products of branched 4-nonylphenol, formaldehyde, and 1-dodecanethiol for use as an antioxidant in adhesives, pressure-sensitive adhesives, and repeated-use rubber articles intended for use in contact with food.	178.2010 <sup>197</sup>	
Apr 21, 2000	FAP 8B4606	The Dow Chemical Co.	amending the food additive regulations to provide for the safe use of polyethylenepolyamines as cross-linking agents for epoxy resins in coatings intended for use in contact with food.	175.300 <sup>198</sup>	
Apr 18, 2000	FAP 9B4641	The Dow Chemical Co.	amending the food additive regulations to provide for the safe use of 2,2-dibromo-3-nitrilopropionamide as a preservative for adhesives and coatings used in the manufacture of paper and paperboard intended for contact with food.	175.105 <sup>199</sup> 176.170 <sup>200</sup>	
Mar 31, 2000	FAP 4B4421	Kuraray Co., Ltd.	amending the food additive regulations to provide for the safe use of ethylene-vinyl acetate-vinyl alcohol copolymers with revised specifications that provide for a decreased minimum acceptable ethylene content and an increased maximum permitted level of migration of ethylene-vinyl acetate-vinyl alcohol oligomers for use as articles or components of articles intended for contact with food.	177.1360 <sup>201</sup>	
Mar 30, 2000	FAP 7B4537	Japan Vilene Co., Ltd.	amending the food additive regulations to provide for the safe use of 2-propenoic acid, polymer with 2-ethyl-2-((1-oxo-2-propenyl)oxy)methyl)-1,3-propanediyl di-2-propenoate and sodium 2-propenoate (CAS Reg. No. 76774-25-9) as a fluid absorbent material intended for use in contact with food.	177.1211 <sup>202</sup>	
Mar 29, 2000	FAP 3B4367	Lonza, Inc.	amending the food additive regulations to provide for the safe use of a mixture of hydroxymethyl-5,5-dimethylhydantoin and 1,3-bis(hydroxymethyl)-5,5-dimethylhydantoin as a preservative in clay-type fillers for paper and paperboard intended for use in contact with aqueous and fatty food.	175.105 <sup>203</sup> 175.300 <sup>204</sup> 176.170 <sup>205</sup>	
Mar 28, 2000	FAP 9B4638	Asahi Denka Kogyo K.K.	amending the food additive regulations to provide for the safe use of aluminum, hydroxybis[2,4,8,10-tetrakis (1,1-dimethylethyl)-6-hydroxy-12H-dibenzo[d,g][1,3,2]dioxaphosphocin 6-oxidato]- as a clarifying agent for polypropylene and polypropylene copolymers intended for use in contact with food.	178.3295 <sup>206</sup>	

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Mar 28, 2000	FAP 0A4705	Alcide Corp.	amending the food additive regulations to provide for the safe use of acidified sodium chlorite solutions as an antimicrobial agent on poultry carcass parts.	173.325 <sup>207</sup>	
Mar 28, 2000	FAP 8B4601	The Dow Chemical Co.	amending the food additive regulations to provide for the expanded safe use of ethylene-octene-1 copolymers, containing not less than 50 weight-percent of polymer units derived from ethylene, as articles or components of food-contact articles.	177.1520 <sup>208</sup>	
Mar 28, 2000	FAP 9B4639	Ciba Specialty Chemicals Corp.	amending the food additive regulations for the safe use of N,N"-1,2-ethanediylbis [N-[3-[[4,6-bis[butyl (1,2,2,6,6-pentamethyl-4-piperidinyl) amino]-1,3,5-triazin-2-yl]amino]propyl]-N',N"-dibutyl-N',N"-bis(1,2,2,6,6-pentamethyl-4-piperidinyl)-1,3,5-triazine-2,4,6-triamine] as a light/thermal stabilizer in olefin polymers intended for use in contact with food.	178.2010 <sup>209</sup>	
Mar 23, 2000	FAP 4B4430	Morton International, Inc.	amending the food additive regulations to provide for the safe use of methyltin-2-mercaptoethyloleate sulfide used alone or in combination with several optional substances as a heat stabilizer for use in rigid poly(vinyl chloride) (PVC) and rigid vinyl chloride copolymers intended for use in the manufacture of pipes and pipe fittings that will contact water in food processing plants.	178.2010 <sup>210</sup>	
Mar 21, 2000	FAP 9B4644	Ticona	amending the food additive regulations to provide for the safe use of polyphenylene sulfone resins as articles or components of articles intended for repeated use in contact with food.	177.2500 <sup>211</sup>	
Mar 14, 2000	FAP 5B4452	BASF Corp.	amending the food additive regulations to provide for the safe use of polyamidoamine-ethyleneimine-epichlorohydrin resin for use as a retention aid in the manufacture of paper and paperboard intended for use in contact with aqueous and fatty food.	176.170 <sup>212</sup>	
Feb 18, 2000	FAP 9B4131, FAP 9B4132, FAP 9B4133	The Lubrizol Corp.	amending the food additive regulations to provide for the safe use of 2-acrylamido-2-methyl-propanesulfonic acid, homopolymer, sodium salt in food-contact adhesives and as a component of paper and paperboard intended to contact food.	175.105 <sup>213</sup> 176.170 <sup>214</sup> 176.180 <sup>215</sup>	
Feb 11, 2000	FAP 3B4346	Dow Corning Corp.	amending the food additive regulations to provide for the safe use of 1,2-dibromo-2,4-dicyanobutane (DBDCB) and a mixture of 5-chloro-2-methyl-4-isothiazolin-3-one (CMI) and 2-methyl-4-isothiazolin-3-one (MI), optionally containing magnesium nitrate, as antimicrobial agents in emulsion-based silicone coating formulations.	175.300 <sup>216</sup> 175.320 <sup>217</sup> 176.170 <sup>218</sup> 176.180 <sup>219</sup>	
Jan 21, 2000	FAP 8B4597	Ticona	amending the food additive regulations to provide for the safe use of ethylene-norbornene copolymers as articles or components of articles in contact with dry food.	177.1520 <sup>220</sup>	
Jan 12, 2000	FAP 9A4692	Alcide Corp.	amending the food additive regulations to provide for the safe use of acidified sodium chlorite solutions as an antimicrobial agent on red meat parts and organs.	173.325 <sup>221</sup>	
Dec 27, 1999	FAP 9B4636	GEO Specialty Chemicals	amending the food additive regulations to provide for the safe use of propanoic acid, 3-hydroxy-2-(hydroxymethyl)-2-methyl-, compd. with 1,1',1"-nitrilotris[2-propanol] (1:1) (CAS Reg. No. 221281-21-6) as a pigment dispersant	178.3725 <sup>222</sup>	

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Dec 27, 1999	FAP 9B4665	Asahi Denka Kogyo K.K.	amending the food additive regulations to provide for the safe use of tetradecanoic acid, lithium salt as a stabilizer for polypropylene and certain polypropylene copolymers intended for use in contact with food	178.2010 <sup>223</sup>	
Dec 27, 1999	FAP 9B4664	BASF Corp.	amending the food additive regulations to provide for the safe use of 4,5-dichloro-2-((5-hydroxy-3-methyl-1-(3-sulfophenyl)-1H-pyrazol-4-yl)azo)benzenesulfonic acid, calcium salt(1:1), (C.I. Pigment Yellow 183) as a colorant in high density polyethylene and polypropylene resins intended for use in contact with food.	178.3297 <sup>224</sup>	
Dec 22, 1999	FAP 9B4683	Ciba Specialty Chemicals Corp.	amending the food additive regulations to provide for the safe use of di(n-octyl)phosphite as an extreme pressure-antiwear adjuvant for lubricants intended for incidental contact with food	178.3570 <sup>225</sup>	
Dec 22, 1999	FAP 7B4534	Mitsui Petrochemical Industries, Ltd.	amending the food additive regulations to provide for the safe use of 4-methylpentene-1 copolymers resulting from the copolymerization of 4-methylpentene-1 and 1-alkenes having from 12 to 18 carbon atoms for use in contact with food	177.1520 <sup>226</sup>	
Dec 15, 1999	FAP 9B4654	Yoshitomi Fine Chemicals, Ltd.	amending the food additive regulations to provide for the safe use of 4,5-dichloro-1,2-dithiol-3-one (also known as 4,5-dichloro-3H-1,2-dithiol-3-one) as a slimicide in the manufacture of food-contact paper and paperboard	176.300 <sup>227</sup>	
Dec 10, 1999	FAP 5M4438	American Science and Engineering, Inc.	amending the food additive regulations to provide for the safe use of X-radiation, produced by operation of X-ray tubes at energy levels of 500 kilovolt peak or lower, to inspect food	179.21 <sup>228</sup>	
Dec 8, 1999	FAP 6B3940	American Cyanamid Co. (currently Cytec Industries, Inc.)	amending the food additive regulations to provide for the safe use of acrylamide polymer with sodium 2-acrylamido-2-methylpropanesulfonate as a component of paper and paperboard in contact with dry food	176.180 <sup>229</sup>	
Dec 2, 1999	FAP 5B4461	Hoechst Aktiengesellschaft	amending the food additive regulations to provide for the safe use of 7-oxa-3,20-diazadispiro-[5.1.11.2]-heneicosan-21-one,2,2,4,4-tetramethyl-,hydrochloride, reaction products with epichlorohydrin, hydrolyzed, polymerized (CAS Reg. No. 202483-55-4) as an antioxidant and/or stabilizer for polyolefins intended for contact with food	178.2010 <sup>230</sup>	
Nov 23, 1999	FAP 8B4627	Dover Chemical Corp.	amending the food additive regulations to expand the safe use of 3,9-bis[2,4-bis(1-methyl-1-phenylethyl)phenoxy]-2,4,8,10-tetraoxa-3,9-diphosphaspiro[5.5]undecane, which may contain not more than 2 percent by weight of triisopropanolamine, as an antioxidant and/or stabilizer for polymers intended for use in contact with food	178.2010 <sup>231</sup>	
Nov 21, 1999	FAP 9B4660	Ciba Specialty Chemicals Corp.	amending the food additive regulations to expand the safe use of 2-methyl-4,6-bis[(octylthio)methyl] phenol as a stabilizer for repeat use rubber articles	178.2010 <sup>232</sup>	
Nov 17, 1999	FAP 8B4602	ICI PLC	amending the food additive regulations to provide for the expanded safe use of N,N-bis(2-hydroxyethyl)alkyl(C13-C15)amine as an antistatic agent in polypropylene homo- and copolymers intended for contact with food	178.3130 <sup>233</sup>	

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg remo
Nov 4, 1999	FAP 1B4278	Ciba-Geigy Corp.	amending the food additive regulations to provide for the safe use of 2,2-[(1-methylethylidene)bis[4,1-phenyleneoxy[1-(butoxymethyl)-2,1-ethanediyl]oxymethylene]]bisoxirane as a component of epoxy coatings intended for use in contact with bulk dry foods	175.300 <sup>234</sup>	
Oct 28, 1999	FAP 4A3774	ICI Americas, Inc.	amending the food additive regulations to provide for the safe use of polysorbate 60 as an emulsifier in ice cream, frozen custard, fruit sherbet, and nonstandardized frozen desserts	172.836 <sup>235</sup>	
Oct 28, 1999	FAP 9B4642	UCB Films PLC	amending the food additive regulations to provide for the safe use of mono- and bis(octadecylidethylene oxide)phosphates as components of coatings on cellophane intended for use in contact with food	177.1200 <sup>236</sup>	
Oct 18, 1999	FAP 8A4609	Rohm and Haas Co.	amending the food additive regulations to provide for the safe use of the ion exchange resin, methylacrylate-divinyl benzene diethylene glycol divinyl ether terpolymer containing not less than 3.5 percent by weight of divinyl benzene and not more than 0.6 percent by weight of diethylene glycol divinyl ether, aminolyzed with dimethylaminopropylamine (DMAPA) to treat water and aqueous foods without limits on the conditions of use, and with a specification for DMAPA, an impurity in the ion exchange resin	173.25 <sup>237</sup>	
Oct 5, 1999	FAP 9B4661	Sumitomo Chemical Co.	amending the food additive regulations to provide for the expanded safe use of 2,4-di-tert-pentyl-6-[1-(3,5-di-tert-pentyl-2-hydroxyphenyl)ethyl]phenyl acrylate as an antioxidant and/or stabilizer for polypropylene, polystyrene, rubber-modified polystyrene, and styrene block copolymers intended for use in contact with food	178.2010 <sup>238</sup>	
Sep 15, 1999	FAP 9A4648	Alcide Corp.	amending the food additive regulations to provide for the safe use of acidified sodium chlorite solutions as an antimicrobial agent on raw agricultural commodities (RACs)	173.325 <sup>239</sup>	
Sep 3, 1999	FAP 9B4663	Goodyear Tire and Rubber Co.	amending the food additive regulations to provide for the safe use of butylated reaction product of p-cresol and dicyclopentadiene as an antioxidant in pressure-sensitive adhesives intended for use in contact with food	175.125 <sup>240</sup>	
Sep 3, 1999	FAP 9B4637	GEO Specialty Chemicals	amending the food additive regulations to provide for the safe use of dimethylolpropionic acid as a pigment dispersant for pigments used as components of food-contact articles	178.3725 <sup>241</sup>	
Sep 3, 1999	FAP 8B4633	Great Lakes Chemical Corp.	amending the food additive regulations to provide for the safe use of siloxanes and silicones, methyl hydrogen, reaction products with 2,2,6,6-tetramethyl-4-(2-propenoxy)piperidine as an ultraviolet (UV) stabilizer for polypropylene intended for use in contact with food	178.2010 <sup>242</sup>	
Sep 3, 1999	CAP 2C0239	Biomet, Inc.	amending the color additive regulations to provide for the safe use of FD&C Blue No. 2-Aluminum Lake on alumina to color bone cement	74.1102 <sup>243</sup> 74.3102 <sup>244</sup>	
Sep 1, 1999	FAP 9B4657	Ciba Specialty Chemicals Corp.	amending the food additive regulations to provide for the safe use of phosphorothioic acid, O,O,O-triphenyl ester, tert-butyl derivatives, as extreme pressure-antiwear adjuvants for lubricants intended for incidental contact with food	178.3570 <sup>245</sup>	

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg remo
Aug 30, 1999	FAP 9B4647	Exxon Co. International	amending the food additive regulations to provide for the safe use of isopropyl laurate in surface lubricants used in the manufacture of metallic articles intended for contact with food	178.3910 <sup>246</sup>	
Aug 30, 1999	FAP 9B4163	E. I. du Pont de Nemours and Co.	amending the food additive regulations to provide for the safe use of fumaric acid grafted onto certain olefin polymers, and maleic anhydride grafted onto ethylene-vinyl acetate copolymers for use in contact with food	177.1350 <sup>247</sup> 177.1520 <sup>248</sup>	
Aug 25, 1999	FAP 6B4505	Toray Industries (America) Inc.	amending the food additive regulations to provide for the safe use of Nylon 6/12 copolymer resins as nonfood-contact layers of laminated films and rigid multilaminate constructions with polypropylene outer layers intended for use in contact with food.	177.1390 <sup>249</sup> 177.1500 <sup>250</sup>	
Aug 24, 1999	FAP 5B4472	Albright & Wilson, Ltd.	amending the food additive regulations to provide for the safe use of tetrakis(hydroxymethyl)phosphonium sulfate (CAS Reg. No. 55566-30-8) as a slimicide for use in the manufacture of paper and paperboard that contact food	176.300 <sup>251</sup>	
Aug 24, 1999	FAP 8B4630	Servo Deldon BV	amending the food additive regulations to provide for the safe use of polyethylene glycol monoisotridecyl ether sulfate, sodium salt as a component of coatings on paper and paperboard intended for use in contact with dry food	176.180 <sup>252</sup>	
Aug 23, 1999	FAP 9B4650	Exxon Chemical Co.	amending the food additive regulations to provide for the safe use of fatty acids, C10-13-branched, vinyl esters as a comonomer in polymers used as components of adhesive formulations intended for use in contact with food	175.105 <sup>253</sup>	
Aug 23, 1999	FAP 9B4634	Solvay S.A.	amending the food additive regulations to provide for the expanded safe use of naphthalene sulfonic acid-formaldehyde condensate, sodium salt as an emulsifier in vinylidene chloride copolymer or homopolymer coatings applied to polypropylene films and polyethylene phthalate films intended for use in contact with food	178.3400 <sup>254</sup>	
Aug 16, 1999	FAP 8B4611	BASF Corp.	amending the food additive regulations to provide for the safe use of nickel antimony titanium yellow rutile (C.I. Pigment Yellow 53) as a colorant for polymers intended for use in contact with food	178.3297 <sup>255</sup>	
Aug 16, 1999	FAP 8B4608	BASF Corp.	amending the food additive regulations to provide for the safe use of chrome antimony titanium buff rutile (C.I. Pigment Brown 24) as a colorant for polymers intended for use in contact with food	178.3297 <sup>256</sup>	
Aug 13, 1999	FAP 7A4524	Nalco/Exxon Energy Chemicals	amending the food additive regulations to provide for the safe use of poly(alkylmethacrylate) as a processing aid in the manufacture of petroleum wax	172.886 <sup>257</sup>	
Aug 13, 1999	FAP 8A4568	Bio-Cide International, Inc.	amending the food additive regulations to provide for the safe use of acidified solutions of sodium chlorite as an antimicrobial agent in processing water and ice intended for use in contact with seafood	173.325 <sup>258</sup>	
Aug 12, 1999	FAP 8A4624	McNeil Specialty Products Co.	amending the food additive regulations to provide for the safe use of sucralose as a general purpose sweetener for foo	172.831 <sup>259</sup>	
Jul 19, 1999	FAP 8A4622	Ecolab, Inc.	amending the food additive regulations to provide for the safe use of a mixture of peroxyacetic acid,	173.315 <sup>260</sup>	

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg remo
			hydrogen peroxide, and 1-hydroxyethylidene-1,1-diphosphonic acid as an antimicrobial agent on fruits and vegetables that are not raw agricultural commodities without the requirement of a potable water rinse following treatment		
Jun 18, 1999	CAP 8C0255	Linvatec Corp.	amending the color additive regulations to provide for the safe use of D&C Violet No. 2 to color absorbable meniscal tacks made from poly(L-lactic acid)	74.3602 <sup>261</sup>	
Jun 4, 1999	FAP 1A4266	Eastman Chemical Co.	amending the food additive regulations to provide for the safe use of sucrose acetate isobutyrate (SAIB) as a stabilizer of emulsions of flavoring oils used in nonalcoholic beverages	172.833 <sup>262</sup>	
Jun 2, 1999	FAP 8B4628	The Dow Chemical Co.	amending the food additive regulations to provide for the safe use of 1-octene as an optional monomer in the preparation of polymers for use as resins in adhesives for articles used in contact with food	175.105 <sup>263</sup>	
Jun 1, 1999	FAP 7A4540	Nalco Chemical Co.	amending the food additive regulations to provide for the safe use of sorbitol anhydride esters, an emulsifier blend of sorbitan monostearate, polyoxyethylene (20) sorbitan monostearate (polysorbate 60), and polyoxyethylene (20) sorbitan monolaurate (polysorbate 20) as an anticorrosive agent in boilers where steam may contact food	173.310 <sup>264</sup>	
May 26, 1999	GRP 9G0260	Novo Nordisk BioChem North America, Inc. (formerly Novo Laboratories, Inc.)	amending its regulations to affirm that cellulase enzyme preparation derived from <i>Trichoderma longibrachiatum</i> (formerly called <i>Trichoderma reesei</i> ) as generally recognized as safe (GRAS) is for use in processing food	184.1250 <sup>265</sup>	
May 25, 1999	FAP 2B4323	Stockhausen	amending the food additive regulations to provide for the safe use of a grafted copolymer of cross-linked sodium polyacrylate with polyvinyl alcohol for use as a fluid absorbent in food-contact material	177.1211 <sup>266</sup>	
May 24, 1999	FAP 8B4607	The Dow Chemical Co.	amending the food additive regulations to provide for the safe use of monoisopropanolamine as a dispersant for pigments intended to be used either as fillers or colorants in food-contact paper and paperboard	176.170 <sup>267</sup>	
May 24, 1999	FAP 8B4623	Keller and Heckman LLP	amending the food additive regulations to change the density specifications for ethylenemaleic anhydride copolymers intended for use in contact with food	177.1520 <sup>268</sup>	
May 19, 1999	FAP 5B4470	General Electric Co.	amending the food additive regulations to provide for the safe use of polyestercarbonate resins produced by the condensation of 4,4'-isopropylidenediphenol, carbonyl chloride, terephthaloyl chloride, and isophthaloyl chloride	177.1585 <sup>269</sup>	
May 18, 1999	FAP 8B4626	BASF Corp.	amending the food additive regulations to provide for the safe use of anthra(2,1,9-def:6,5,10-d'e'f')diisoquinoline-1,3,8,10 (2H,9H)-tetrone (C.I. Pigment Violet 29) as a colorant for polymers intended for use in contact with food	178.3297 <sup>270</sup>	
May 18, 1999	FMY 2B4330	Mitsui Toatsu Chemicals, Inc. (now Mitsui Chemicals, Inc.)	amending the food additive regulations to provide for the expanded safe use of bis(p-ethylbenzylidene) sorbitol as a clarifying agent for polypropylene articles intended for use in contact with food	178.3295 <sup>271</sup>	

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg remo
May 18, 1999	FMY 8A4591	Alcide Corp.	amending the food additive regulations to provide for the safe use of acidified solutions of sodium chlorite as an antimicrobial agent in poultry processing	173.325 <sup>272</sup>	
May 14, 1999	FAP 1B4277	3-V Chemical Corp.	amending the food additive regulations to provide for the safe use of 1,3-propanediamine, N,N"-1,2-ethanediylbis-, polymer with N-butyl-2,2,6,6-tetramethyl-4-piperidinamine and 2,4,6-trichloro-1,3,5-triazine as a light stabilizer for polypropylene and polyethylene complying with 21 CFR 177.1520	178.2010 <sup>273</sup>	
May 12, 1999	FAP 8B4625	Ciba Specialty Chemicals Corp.	amending the food additive regulations to expand the safe use of 5,7-bis(1,1-dimethylethyl)-3-hydroxy-2(3H)-benzofuranone, reaction products with o-xylene as an antioxidant and/or stabilizer for propylene polymers and copolymers intended for use in contact with food	178.2010 <sup>274</sup>	
May 10, 1999	FAP 8B4574	Ciba Specialty Chemicals Corp.	amending the food additive regulations to provide for the safe use of bis(2,2,6,6-tetramethyl-4-piperidinyl) sebacate as a thermal/light stabilizer for polymeric adhesives and pressure-sensitive adhesives	178.2010 <sup>275</sup>	
Apr 30, 1999	CAP 8C0253	Ethicon, Inc.	amending the color additive regulations to provide for the safe use of [phthalocyaninato(2-)] copper in coloring nonabsorbable sutures for general and ophthalmic surgery made from a blend of poly(vinylidene fluoride) and poly(vinylidene fluoride-co-hexafluoropropylene)	74.3045 <sup>276</sup>	
Apr 23, 1999	GRP 3G0016	Ad Hoc Enzyme Technical Committee (now the Enzyme Technical Association)	affirming that carbohydrase enzyme preparations derived from either <i>Bacillus subtilis</i> or <i>B. amyloliquefaciens</i> and protease enzyme preparations derived from either <i>B. subtilis</i> or <i>B. amyloliquefaciens</i> are generally recognized as safe (GRAS) for use as direct food ingredients	184.1148 <sup>277</sup> 184.1150 <sup>278</sup>	
Mar 26, 1999	FAP 6A4502	Life Technologies, Inc.	amending the food additive regulations to provide for a change in the limitations for sulphopropyl cellulose ion-exchange resin for the recovery and purification of proteins for food use.	173.25 <sup>279</sup>	
Mar 19, 1999	FAP 7B4542	Asahi Denka Kogyo K.K.	amending the food additive regulations to provide for the expanded safe use of phosphorous acid, cyclic neopentanetetrail bis(2,6-di-tert-butyl-4-methylphenyl)ester as an antioxidant in polypropylene homopolymer and copolymers not to exceed 0.25 percent by weight of polypropylene homopolymer and copolymers	178.2010 <sup>280</sup>	
Feb 1, 1999	FAP 3B4372	Mitsubishi Gas Chemical Co., Inc.	amending the food additive regulations to provide for the safe use of Nylon MXD-6 as nonfood-contact layers of multilayer films and rigid plastic containers composed of polypropylene foodcontact and exterior layers	177.1390 <sup>281</sup> 177.1500 <sup>282</sup>	
Jan 19, 1999	FAP 7B4557	Yoshitomi Fine Chemicals, Ltd.	amending the food additive regulations to provide for the safe use of di-tert-butyl-m-cresyl phosphonite condensation product with biphenyl for use as an antioxidant and/or stabilizer for olefin polymers intended for use in contact with food	178.2010 <sup>283</sup>	
Jan 15, 1999	FAP 6B4503	Johnson Matthey Chemicals	amending the food additive regulations to provide for the safe use of silver chloride-coated titanium dioxide as a preservative in polymeric coatings for polyolefin films intended for use in contact with food	175.320 <sup>284</sup>	

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg remo
Jan 12, 1999	Technical Amendment		amending its regulations that incorporate by reference analytical methods in the Food Chemicals Codex 3d edition, by updating these references to the 4th edition. Additionally, the agency is concomitantly updating the incorporation by reference for specifications in six regulations that incorporate by reference specification monographs in the Food Chemicals Codex 3d edition, by updating these references to the 4th edition		
Jan 4, 1999	FAP 8B4561	The Goodyear Tire and Rubber Co.	amending the food additive regulations to provide for the expanded safe use of the butylated reaction product of p-cresol and dicyclopentadiene for use as an antioxidant in acrylonitrile/butadiene/styrene copolymers in contact with food	178.2010 <sup>285</sup>	
Dec 17, 1998	FAP 5B4475	GE Silicones	amending the food additive regulations to provide for the safe use of diallyl maleate and 1-ethynyl-1-cyclohexanol as optional polymerization inhibitors and dimethyl (methyl hydrogen) polysiloxane as a cross-linking agent in the manufacture of vinyl-containing siloxanes that are used in coatings for paper and paperboard that contact food; to increase the maximum permitted residual level of platinum, which remains from the catalyst used in the manufacture of vinyl-containing siloxanes, to 200 parts per million (ppm) of these siloxanes; and to expand the safe use of coatings with vinyl-containing siloxanes for contact with additional food types and under additional conditions of use	176.170 <sup>286</sup>	
Dec 11, 1998	FAP 8B4592	Asahi Denka Kogyo K.K.	amending the food additive regulations to provide for the expanded safe use of sodium 2,2'-methylenebis(4,6-di-tertbutylphenyl)phosphate as a clarifying agent in olefin polymers intended for use in contact with food	178.3295 <sup>287</sup>	
Dec 1, 1998	FAP 8A4581	Protein Technologies International, Inc.	amending the food additive regulations to provide for the safe use of a dry form of natamycin as an antimycotic in cheeses	172.155 <sup>288</sup>	
Dec 1, 1998	FAP 5A4440	Lyondell-Citgo Refining Co., Ltd.	amending the food additive regulations to provide for the safe use of white mineral oil as a dust control agent for rough rice at an application rate of 800 parts per million (ppm)	172.878 <sup>289</sup>	
Nov 13, 1998	FAP 6B4501	BASF Corp.	amending the food additive regulations to provide for the safe use of polyamide-ethyleneimine-epichlorohydrin resin for use as a retention aid in the manufacture of paper and paperboard intended for use in contact with dry food	176.180 <sup>290</sup>	
Nov 5, 1998	FAP 7B4555	Amoco Corp.	amending the food additive regulations to provide for the safe use of dimethyl-2,6-naphthalenedicarboxylate and 2,6-naphthalenedicarboxylic acid as polybasic acids intended for use as components of resinous and polymeric coatings that contact food	175.300 <sup>291</sup>	
Nov 5, 1998	FAP 8B4603	Ticona	amending the food additive regulations to provide for the safe use of chromium oxide green, Cr <sub>2</sub> O <sub>3</sub> (C.I. Pigment Green 17) as a colorant for polymers intended for use in contact with food	178.3297 <sup>292</sup>	
Nov 5, 1998	FAP 8B4576	Sequa Chemicals, Inc.	amending the food additive regulations to provide for the safe use of octadecanoic acid, reaction products with 2-[(2-aminoethyl)amino]ethanol and urea, and the acetate salts thereof, which may be emulsified with ethoxylated tallow alkyl amines,	176.180 <sup>293</sup>	

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg remo
			for use in the manufacture of paper and paperboard intended for use in contact with dry food		
Nov 3, 1998	FAP 6B4512	Ciba-Geigy Corp.	amending the food additive regulations to provide for the safe use of 2,9-dichloro-5,12-dihydroquinone[2,3-b]acridine-7,14-dione (C.I. Pigment Red 202) as a colorant for polymers used in contact with food	178.3297 <sup>294</sup>	
Oct 20, 1998	FAP 8B4594	Ciba Specialty Chemicals Corp.	amending the food additive regulations to provide for the expanded safe use of 2-methyl-4,6-bis[(octylthio)methyl]phenol intended for use in food-contact applications	178.2010 <sup>295</sup>	
Oct 20, 1998	FAP 8B4596	BASF Corp.	amending the food additive regulations to provide for the safe use of 2,9-dimethylantra(2,1,9-def:6,5,10-d'e'f')diisoquinoline-1,3,8,10(2H,9H)-tetrone, (C.I. Pigment Red 179) as a colorant for all polymers intended for use in contact with food	178.3297 <sup>296</sup>	
Oct 20, 1998	FAP 6B4496	Dainippon Ink and Chemicals, Inc.	amending the food additive regulations to provide for the safe use of a polyester-polyurethane resin-acid dianhydride adhesive in retortable pouches intended for use in contact with food	177.1390 <sup>297</sup>	
Sep 28, 1998	FAP 8B4589	Ciba Specialty Chemicals Corp.	amending the food additive regulations to provide for the safe use of 2-hydroxy-1-[4-(2-hydroxyethoxy)phenyl]-2-methyl-1-propanone as a photoinitiator for adhesives and pressure-sensitive adhesives intended for use in food-contact applications	175.105 <sup>298</sup>	
Aug 27, 1998	FAP 8B4578	Ciba Specialty Chemicals Corp.	amending the food additive regulations to provide for the safe use of calcium bis[monoethyl(3,5-di-tert-butyl-4-hydroxybenzyl)phosphonate] as a stabilizer for polyethylene phthalate polymers intended for use in contact with food	178.2010 <sup>299</sup>	
Aug 17, 1998	FAP 8B4566	Ciba Specialty Chemicals Corp.	amending the food additive regulations to provide for the safe use of benzenesulfonic acid, 4-chloro-5-methyl-2-[[4,5-dihydro-3-methyl-5-oxo-1-(3-sulfophenyl)-1H-pyrazo-4-yl]azo], ammonium salt (C.I. Pigment Yellow 191:1) as a colorant in polymers intended for use in contact with food	178.3297 <sup>300</sup>	
Aug 17, 1998	FAP 8B4573	Ciba Specialty Chemicals Corp.	amending the food additive regulations to provide for the expanded safe use of 2-(4,6-diphenyl-1,3,5-triazin-2-yl)-5-(hexyloxy)phenol as a light stabilizer/ultraviolet (UV) absorber for polyethylene phthalate polymers intended for use in contact with food	178.2010 <sup>301</sup>	
Aug 17, 1998	Amendment		amending its regulations on labeling requirements for foods treated with irradiation. This action is intended to clarify the agency's regulations following enactment of the FDA Modernization Act of 1997 (FDAMA)	179.26 <sup>302</sup>	
Jul 20, 1998	FAP 7B4559	Shikoku Chemical Corp.	amending the food additive regulations to provide for the safe use of aluminum borate as an antistatic agent and/or antifogging agent for olefin polymers intended for use as packaging materials in contact with food	178.3130 <sup>303</sup>	
Jul 20, 1998	FAP 4A4415	National Food Processors Association	amending the food additive regulations to provide for the safe use of chlorine dioxide as an antimicrobial agent in water used to wash certain fruits and vegetables	173.300 <sup>304</sup>	
Jul 10, 1998	FAP OB4201	Olin Corp.	amending the food additive regulations to provide for the safe use of polyurethane resins derived	175.105 <sup>305</sup>	

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg removed
Jul 6, 1998	FAP 0A4212	Hoechst Celanese Corp. (Hoechst)	from the reaction of toluene diisocyanate or 4,4' methylenebis(cyclohexylisocyanate) with fumaric acid-modified polypropylene glycol or fumaric acid modified tripropylene glycol, triethylamine, and ethylenediamine as a component of adhesives for articles intended to contact food	172.800 <sup>306</sup>	
Jul 2, 1998	FAP 8B4563	Ciba Specialty Chemicals Corp.	amending the food additive regulations to provide for the safe use of acesulfame potassium (ACK) as a nonnutritive sweetener in nonalcoholic beverages	178.2010 <sup>307</sup>	
Jul 2, 1998	FAP 8B4567	General Electric Co.	amending the food additive regulations to provide for the safe use of tris(2,4-di-tert-butylphenyl)phosphite by removing the restrictions on the temperature of use in low-density polyethylene films of thickness greater than 0.051 millimeter (mm) (0.002 inch (in)), provided that the film does not contain a total of tris(2,4-di-tert-butylphenyl)phosphite in excess of 0.062 milligram (mg) per square inch (in <sup>2</sup> ) of the food-contact surface	178.2010 <sup>308</sup>	
Jul 2, 1998	FAP 1B4238	Amoco Chemical Co.	amending the food additive regulations to provide for the expanded safe use of phosphorous acid, cyclic butylethyl propanediol, 2,4,6-tri-tert-butylphenyl ester, which may contain up to 1 percent by weight of triisopropanolamine, as an antioxidant and/or stabilizer in high-density polyethylene and high-density olefin copolymers intended for use in contact with food	177.1430 <sup>309</sup>	
Jul 1, 1998	FAP 7B4550	Goldschmidt Chemical Corp.	amending the food additive regulations to provide for the expanded safe use of siloxanes and silicones; cetyl methyl, dimethyl, methyl 11-methoxy-11-oxoundecyl as a pigment dispersant in all pigmented polymers intended for use in contact with food	178.3725 <sup>310</sup>	
Jun 29, 1998	FAP 8B4562	Cytec Industries, Inc.	amending the food additive regulations to provide for the safe use of 1,6-hexanediamine, N,N'-bis(2,2,6,6-tetramethyl-4-piperidinyl)-, polymers with morpholine-2,4,6-trichloro-1,3,5-triazine reaction products, methylated, as a stabilizer for olefin polymers intended for use in contact with food	178.2010 <sup>311</sup>	
Jun 1, 1998	FAP 6B3908	American Cyanamid Co.	amending the food additive regulations to provide for the safe use of sulfosuccinic acid 4-ester with polyethylene glycol nonylphenyl ether, disodium salt (alcohol moiety produced by the condensation of 1 mole of nonylphenol and an average of 9 to 10 moles of ethylene oxide) for use as an emulsifier in the manufacture of polyvinyl acetate and vinyl-acrylate copolymers intended for use in coatings for paper and paperboard that will contact food	178.3400 <sup>312</sup>	
May 28, 1998	FAP 7B4529	Ciba Specialty Chemicals Corp.	amending the food additive regulations to provide for the safe use of 5,7-bis(1,1-dimethylethyl)-3-hydroxy-2(3H)-benzofuranone, reaction products with o-xylene, as an antioxidant and/or stabilizer for olefin polymers intended for use in contact with food	178.2010 <sup>313</sup>	
May 28, 1998	FAP 6A4494	Akzo Nobel Chemical, Inc.	amending the food additive regulations for safe use of monoester of alpha-hydro-omega-hydroxy-	173.340 <sup>314</sup>	

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg remo
			poly(oxyethylene) poly(oxypropylene) poly(oxyethylene) (15 mole minimum) blocked copolymer derived from low erucic acid rapeseed oil as a component of defoaming agents used in the washing of sugar beets for processing into sugar		
May 27, 1998	GRP 8G0343	Fuji Oil Co., Ltd.	amending its regulations to affirm that the use of sheanut oil as a direct human food ingredient is generally recognized as safe (GRAS)	184.1702 <sup>315</sup>	
May 21, 1998	FAP 0B4223	Goodyear Tire and Rubber Co.	amending the food additive regulations to provide for the safe use of 1,11-(3,6,9-trioxaundecyl)bis-3-(dodecylthio)propionate as an antioxidant for can end cements used in contact with food	178.2010 <sup>316</sup>	
May 4, 1998	GRP 7G0330	Fuji Oil Co., Ltd.	amending its regulations to affirm that lipase enzyme preparation derived from <i>Rhizopus niveus</i> is generally recognized as safe (GRAS) for use as a direct human food ingredient	184.1420 <sup>317</sup>	
Apr 24, 1998	FAP 2B4333	ICI Americas, Inc.	amending the food additive regulations to provide for the safe use of poly(p-oxyphenylene p-oxyphenylene p-carboxyphenylene) resins as a component of food-contact articles intended for repeated use	177.2415 <sup>318</sup>	
Apr 23, 1998	CAP 5C0248	United States Surgical Corp.	amending the color additive regulations to provide for the safe use of D&C Violet No. 2 as a color additive in glycolide/dioxanone(trimethylene carbonate tripolymer absorbable sutures for general surgery	74.3602 <sup>319</sup>	
Apr 3, 1998	FAP 7A3987	McNeil Specialty Products Co.	amending the food additive regulations to provide for the safe use of sucralose as a nonnutritive sweetener in food	172.831 <sup>320</sup>	
Mar 27, 1998	CAP 3C0240	BASF Corp.	amending the color additive regulations to provide for the safe use of canthaxanthin as a color additive in the feed of salmonid fish to enhance the color of their flesh	73.75 <sup>321</sup>	
Mar 26, 1998	GRP 2G0380	Zumbro, Inc.	amending its regulations to affirm that maltodextrin derived from rice starch is generally recognized as safe (GRAS)	184.1444 <sup>322</sup>	
Mar 6, 1998	FAP 7A4532	Alcide Corp.	amending the food additive regulations to provide for the safe use of acidified solutions of sodium chlorite as an antimicrobial agent in the processing of red meat	173.325 <sup>323</sup>	
Feb 23, 1998	FAP 7B4553	General Electric Co.	amending the food additive regulations to provide for the expanded safe use of phosphorous acid, cyclic butylethyl propanediol, 2,4,6-tri-tert-butylphenyl ester, which may contain up to 1 percent by weight of triisopropanolamine, as an antioxidant and/or stabilizer for olefin copolymers intended for use in contact with food	178.2010 <sup>324</sup>	
Feb 23, 1998	FAP 7B4551	General Electric Co.	amending the food additive regulations to change the intrinsic viscosity specifications for the poly(2,6-dimethyl-1,4-phenylene) oxide resins intended for use in contact with food from not less than 0.40 deciliter per gram to not less than 0.30 deciliter per gram as determined by ASTM method D1243-79	177.2460 <sup>325</sup>	
Feb 20, 1998	FAP 7B4528	Elf Atochem North America, Inc.	amending the food additive regulations to provide for the safe use of polyamide/polyether block copolymers prepared by reacting a copolymer of omega-laurolactam and adipic acid with poly(tetramethylene ether glycol) for use in the	177.2600 <sup>326</sup>	

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg remo
Feb 12, 1998	FAP 6A4487	Enviro Tech Chemical Services, Inc.	manufacture of rubber articles intended for repeated use in contact with food	173.315 <sup>327</sup>	
Feb 11, 1998	FAP 7B4544	Exxon Chemical Co.	amending the food additive regulations to provide for the safe use of sodium mono- and dimethyl naphthalene sulfonates as an aid in the steam/scald vacuum peeling of tomatoes without a subsequent potable water wash	177.1520 <sup>328</sup>	
Feb 11, 1998	FAP 7B4548	Ube Industries (America), Inc.	amending the food additive regulations to change the melting point range for propylene homopolymers, intended for use in contact with food, from 160-180°C to 150-180°C	177.1500 <sup>329</sup>	
Jan 23, 1998	FAP 5B4471	Ciba-Geigy Corp.	amending the food additive regulations for Nylon 6/66 resins to change the melting point range from 380-400 °F to 380-425 °F	175.125 <sup>330</sup> 178.3297 <sup>331</sup>	
Nov 3, 1997	FAP 4A4406	Novo Nordisk Bioindustrials, Inc.	amending the food additive regulations to provide for the safe use of aspartic proteinase enzyme preparation produced by pure culture fermentation of Aspergillus oryzae modified by recombinant deoxyribonucleic (DNA) techniques to contain the gene for aspartic proteinase enzyme from Rhizomucor miehei for use as a milk-clotting enzyme in the production of cheese	173.150 <sup>332</sup>	
Oct 17, 1997	FAP 3B4369	Allied-Signal, Inc.	amending the food additive regulations to provide for the safe use of Nylon 6/66 copolymers as components of nonfood-contact layers of multilayer food packaging used at temperatures that do not exceed 212 °F	177.1395 <sup>333</sup>	
Aug 12, 1997	FAP 2B4326	Cardolite Corp.	amending the food additive regulations to provide for the safe use of 3-pentadecenyl phenol mixture (obtained from cashew nutshell liquid) reacted with formaldehyde and ethylenediamine in a ratio of 1:2:2 as an epoxy curing agent in resins and coatings intended for contact with food	175.300 <sup>334</sup>	
Aug 5, 1997	FAP 9B4122	American Cyanamid Co.	amending the food additive regulations to provide for the safe use of disodium 4-isodecyl sulfosuccinate as an emulsifier in the production of food-contact polymers	178.3400 <sup>335</sup>	
Aug 1, 1997	FAP 5B4468	Ciba-Geigy Corp.	amending the food additive regulations to provide for the safe use of 2,4-dimethyl-6-(1-methylpentadecyl)phenol as an antioxidant and/or stabilizer in acrylonitrile-butadiene-styrene copolymers and in rigid polyvinyl chloride intended for food-contact applications	178.2010 <sup>336</sup>	
Jul 25, 1997	FAP 6B4523	The Dow Chemical Co.	amending the food additive regulations to provide for the safe use of epichlorohydrin-dipropylene glycol and epichlorohydrin-polypropylene glycol as reactants in the preparation of epoxy-based resins used as adhesives for articles or components of articles intended for use in food-contact applications	175.105 <sup>337</sup>	
Jul 25, 1997	FAP 6B4519	ICI Americas, Inc.	amending the food additive regulations to provide for the safe use of 12-hydroxystearic acid-polyethylene glycol (minimum MW 200) block copolymer as a surfactant in the manufacture of paper and paperboard intended for use in contact with food	176.170 <sup>338</sup>	

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg remo
Jul 24, 1997	FAP 3B4363	PPG Industries, Inc.	amending the food additive regulations to provide for the safe use of alpha-(dinonylphenyl)-omega-hydroxy-poly(oxy-1,2-ethanediyl), containing 7 to 24 moles of ethylene oxide per mole of dinonylphenol, as a component of defoaming agents used in styrene-butadiene coatings for paper and paperboard intended to contact food	176.200 <sup>339</sup>	
Jul 23, 1997	FAP 6B4491	Ciba-Geigy Corp.	amending the food additive regulations to expand the safe use of oxidized bis (hydrogenated tallow alkyl) amines as a process stabilizer for polypropylene homo- and copolymers and high-density polyethylene homo- and copolymers intended for use in contact with food	178.2010 <sup>340</sup>	
Jul 10, 1997	FAP 1B4259	The Goodyear Tire & Rubber Co.	amending the food additive regulations to provide for the safe use of an alkylthiophenolic mixture formed by the acid-catalyzed condensation reaction of 4-nonylphenol, formaldehyde, and 1-dodecanethiol as an antioxidant for adhesives, pressure-sensitive adhesives, and rubber articles intended for repeated use in contact with food	178.2010 <sup>341</sup>	
Jun 27, 1997	FAP 7B4531	Ciba Specialty Chemicals Corp.	amending the food additive regulations to provide for the safe use of 2-(4,6-diphenyl-1,3,5-triazin-2-yl)-5-(hexyloxy)phenol as a light stabilizer/ultraviolet (UV) absorber for polycarbonate resins and polyester elastomers intended for use in contact with food.	178.2010 <sup>342</sup>	
Jun 27, 1997	FAP 7B4535	General Electric Co.	amending the food additive regulations to provide for the expanded safe use of triisopropanolamine as a component of phosphorous acid, cyclic butylethyl propanediol, 2,4,6-tri-tert-butylphenyl ester, a stabilizer for olefin polymers intended for use in contact with food	178.2010 <sup>343</sup>	
Jun 24, 1997	FAP 6B4518	Cytec Industries, Inc.	amending the food additive regulations to provide for the safe use of polyethyleneglycol alkyl(C10-C12) ether sulfosuccinate, disodium salt as a component of adhesives and as an emulsifier and/or surface-active agent in the manufacture of articles or components of articles intended for use in contact with food	175.105 <sup>344</sup> 178.3400 <sup>345</sup>	
Jun 10, 1997	FAP 2B4308	Toho Chemical Industry Co., Ltd.	amending the food additive regulations to provide for the safe use of N,N-bis(2-hydroxyethyl)dodecanamide as an antistatic agent in polypropylene foodpackaging films	178.3130 <sup>346</sup>	
Jun 6, 1997	FAP 1A4258	Colorcon	amending the food additive regulations to provide for the safe use of polydextrose as a formulation aid in film coatings applied to vitamin and mineral supplement tablets	172.841 <sup>347</sup>	
Jun 4, 1997	FAP 6B4522	General Electric Co.	amending the food additive regulations to provide for the expanded safe use of triisopropanolamine as a component of phosphorous acid, cyclic butylethyl propanediol, 2,4,6-tri-tert-butylphenyl ester, a stabilizer for olefin polymers intended for use in contact with food	178.2010 <sup>348</sup>	
May 29, 1997	FAP 6B4521	Dover Chemical Corp.	amending the food additive regulations to provide for the safe use of 3,9-bis[2,4-bis(1-methyl-1-phenylethyl)phenoxy]-2,4,8,10-tetraoxa-3,9-diphosphaspiro[5.5]undecane as an antioxidant and/or stabilizer for olefin polymers intended for use in contact with food	178.2010 <sup>349</sup>	
May 13, 1997	GRP 7G0332	Teepak, Inc.	amending the food additive regulations to provide for the safe use of 1,3-butylene glycol as a	172.712 <sup>350</sup>	

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg remo
			formulation and processing aid in the manufacture of edible sausage casings		
May 9, 1997	FAP 5B4464	Cabot Corp.	amending the food additive regulations to provide for the safe use of high-purity furnace black as a colorant for polymers intended for use in contact with food.	178.3297 <sup>351</sup>	
Apr 28, 1997	FAP 6B4511	Toyobo Co., Ltd.	amending the food additive regulations to provide for the safe use of 1,4-benzenedicarboxylic acid, polymer with 1,4-butanediol, (E)-2-butenedioic acid, 1,2-ethanediol, ethyl 2-propenoate, hexanedioic acid and 2-propenoic acid, graft, in Nylon 6 and Nylon 6 modified with Nylon MXD-6 articles intended for use in contact with food	177.1500 <sup>352</sup>	
Apr 21, 1997	FAP 6B4493	Hoechst Celanese Corp.	amending the food additive regulations to provide for the expanded safe use of 4-chloro-2-[[5-hydroxy-3-methyl-1-(3-sulfophenyl)-1H-pyrazol-4-yl]azo]-5-methylbenzenesulfonic acid, calcium salt (1:1); (C.I. Pigment Yellow 191) as a colorant for all polymers intended for use in contact with food	178.3297 <sup>353</sup>	
Mar 7, 1997	FAP 6B4513	Ciba-Geigy Corp.	amending the food additive regulations to provide for the additional safe use of perfluoroalkyl substituted phosphate ester acids, ammonium salts formed by the reaction of 2,2-bis[(gamma-omega-perfluoro(C4-20)alkylthio)methyl]-1,3-propanediol, polyphosphoric acid and ammonium hydroxide, as an oil and water repellent for paper and paperboard intended for use in contact with food	176.170 <sup>354</sup>	
Mar 3, 1997	FAP 3B4349	Ciba-Geigy Corp.	amending the food additive regulations to provide for the safe use of 3,6-bis(4-chlorophenyl)-2,5-dihydro-pyrrolo[3,4-c]pyrrole-1,4-dione (C.I. Pigment Red 254) as a colorant in polymers intended for use in contact with food	178.3297 <sup>355</sup>	
Feb 20, 1997	FAP 6A4500	Life Technologies, Inc.	amending the food additive regulations to provide for a change in the level of reactants for sulphopropyl cellulose ion-exchange resin for the recovery and purification of proteins for food use	173.25 <sup>356</sup>	
Feb 13, 1997	FAP 9B4158	Ciba-Geigy Corp.	amending the food additive regulations to provide for the safe use of 2,3,4,5-tetrachloro-6-cyanobenzoic acid, methyl ester reaction products with p-phenylenediamine and sodium methoxide as a colorant in all foodcontact polymers	178.3297 <sup>357</sup>	
Jan 15, 1997	FAP 1B4281	Ethyl Corp.	amending the food additive regulations to provide for the safe use of 2,2'-ethylidenebis(4,6-ditert-butylphenyl)fluorophosphonite as an antioxidant in adhesives and in the preparation of polymers intended for contact with food	175.105 <sup>358</sup> 178.2010 <sup>359</sup>	
Jan 15, 1997	FAP 3B4395	Sandoz AG (currently, Clariant Huningue S.A.)	amending the food additive regulations to provide for the expanded safe use of di-tert-butylphenyl phosphonite condensation product with biphenyl as an antioxidant/stabilizer for olefin polymers and for rubber articles intended for repeated use in contact with food	178.2010 <sup>360</sup>	
Dec 30, 1996	FAP 6B4507	General Electric Co.	amending the food additive regulations to provide for the safe use of triisopropanolamine as a component of phosphorous acid, cyclic butylethyl propanediol, 2,4,6-tri-tertbutylphenyl ester, as a stabilizer for olefin polymers intended for use in contact with food	178.2010 <sup>361</sup>	
Dec 19, 1996	FAP 6B4510	Sumitomo Chemical	amending the food additive regulations to provide for the additional safe use of 3,9-bis[2-{3-(3-tert-	178.2010 <sup>362</sup>	

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg remo
		America, Inc.	butyl-4-hydroxy-5-methylphenyl)propionyloxy}-1,1-dimethylethyl]-2,4,8,10-tetraoxaspiro[5.5]undecane as an antioxidant and/or stabilizer in propylene homopolymer and high propylene olefin copolymer articles intended for use in contact with food		
Dec 16, 1996	FAP 0A4200	Takeda Chemical Industries, Ltd.	amending the food additive regulations to provide for the safe use of curdlan as a formulation aid, processing aid, stabilizer and thickener or texturizer in foods	172.809 <sup>363</sup>	
Dec 16, 1996	FAP 6B4504	Asahi Denka Kogyo K.K.	amending the food additive regulations to provide for the expanded safe use of sodium 2,2'-methylenebis(4,6-di-tert-butylphenyl)phosphate as a clarifying agent in high density polyethylene intended for use in contact with food	178.3295 <sup>364</sup>	
Dec 16, 1996	FAP 3B4398	Ciba-Geigy Corp.	amending the food additive regulations to provide for the safe use of 2-[2,4,8,10-tetrakis(1,1-dimethylethyl)dibenzo[d,f][1,3,2]-dioxaphosphhepin-6-yl]oxy]-N, N-bis[2-[2,4,8,10-tetrakis(1,1-dimethylethyl)dibenzo[d,f][1,3,2]-dioxaphosphhepin-6-yl]oxy]ethyl]ethanamine as a process stabilizer in high density polyethylene and polypropylene polymers intended for use in contact with food	178.2010 <sup>365</sup>	
Dec 10, 1996	FAP 4B4423	Registration and Consulting Co. AG.	amending the food additive regulations to provide for the safe use of 1,4-bis[(2,4,6-trimethylphenyl)amino]-9,10-anthracenedione as a colorant in polyethylene phthalate polymers intended for use in food-contact articles	178.3297 <sup>366</sup>	
Nov 29, 1996	FAP 3B4389	Relchhold Chemicals, Inc.	amending the food additive regulations to provide for the safe use of 1,2-benzisothiazolin-3-one as a biocide in rubber latex for use in the manufacture of rubber articles intended for repeated use in contact with food	177.2600 <sup>367</sup>	
Nov 22, 1996	FAP 5B4482	Sasol Alpha Olefins	amending the food additive regulations to provide for the safe use of ethylene/pentene-1 copolymers containing not less than 90 percent of polymer units derived from ethylene as components of articles intended for use in contact with food	177.1520 <sup>368</sup>	
Nov 18, 1996	FAP 4B4426	Betz Laboratories, Inc.	amending the food additive regulations to provide for the safe use of the copolymer of the sodium salt of acrylic acid with polyethyleneglycol allyl ether in paper mill boilers	176.170 <sup>369</sup>	
Oct 16, 1996	FAP 2B4328	Huls Aktiengesellschaft (Huls AG)	amending the food additive regulations to provide for the safe use of poly(trimethyl hexamethylene terephthalamide) as a component of articles intended for food-contact use	177.1500 <sup>370</sup>	
Oct 3, 1996	FAP 5B4458	Asahi Denka Kogyo K.K.	amending the food additive regulations to expand the safe use of sodium 2,2'-methylenebis(4,6-di-tert-butylphenyl) phosphate as a clarifying agent in polypropylene articles intended for contact with food	178.3295 <sup>371</sup>	
Oct 3, 1996	CAP 0C0226	Sola/Barnes-Hind (now Pilkington Barnes Hind)	amending the color additive regulations to provide for the safe use of the colored reaction products formed by copolymerizing 1,4-bis[(2-hydroxyethyl)amino]-9,10-anthracenedione bis(2-propenoic)ester either with glyceryl methacrylate/methyl methacrylate/ethylene glycol dimethacrylate monomers or with N,N-dimethyl acrylamide/methyl methacrylate/ethylene glycol dimethacrylate monomers to form contact lenses	73.3100 <sup>372</sup>	

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg remo
Oct 2, 1996	FAP 1B4272	Rohm and Haas Co.	amending the food additive regulations to provide for the safe use of methyl methacrylate/ butyl acrylate-grafted polypropylene copolymer containing methyl methacrylate/butyl acrylate-grafted polypropylene, methyl methacrylate/ butyl acrylate copolymer, methyl methacrylate homopolymer, and polypropylene, resulting from the reaction of a mixture of methyl methacrylate and butyl acrylate with polypropylene, as a component of foodcontact materials.	177.1520 <sup>373</sup>	
Sep 16, 1996	FAP 2B4317	Hoechst Aktiengesellschaft	amending the food additive regulations to provide for the safe use of a mixture of methylated 4,4'-bis(2-benzoxazolyl)stilbenes, with the major portion consisting of 4-(2-benzoxazolyl)-4'-(5-methyl-2-benzoxazolyl)stilbene and lesser portions consisting of 4,4'-bis(5-methyl-2-benzoxazolyl)stilbene and 4,4'-bis(2-benzoxazolyl) stilbene, as an optical brightener in all food-contact polymers	178.3297 <sup>374</sup>	
Sep 5, 1996	FAP 4B3786	ICI Americas, Inc.	amending the food additive regulations to provide for the safe use of a copolymer of ethyl acrylate, methyl methacrylate, and methacrylamide in combination with melamine-formaldehyde resin as a coating for polyethylene phthalate films intended for use in contact with food	177.1630 <sup>375</sup>	
Sep 4, 1996	FAP 6B4492	Ciba-Geigy Corp.	amending the food additive regulations to provide for the safe use of bis(2,4-di-tert-butyl-6-methylphenyl) ethyl phosphite as a processing stabilizer for olefin polymers intended for use in contact with food	178.2010 <sup>376</sup>	
Sep 4, 1996	FAP 6B4498	Asahi Denka Kogyo K.K.	amending the food additive regulations to provide for the expanded safe use of phosphorous acid, cyclic neopentanetetrail bis(2,6-di-tert-butyl-4-methylphenyl)ester for use as an antioxidant and/or stabilizer at levels not to exceed 0.05 percent by weight of olefin polymers intended for use in contact with food	178.2010 <sup>377</sup>	
Sep 4, 1996	FAP 6B4489	Registration and Consulting Co., Ltd., on behalf of Peroxid-Chemie GmbH	amending the food additive regulations to provide for the safe use of di(4-methylbenzoyl) peroxide as an accelerator for silicone polymers and elastomers for use in contact with food	177.2600 <sup>378</sup>	
Sep 3, 1996	FAP 5A4460	Ecolab, Inc.	amending the food additive regulations to provide for the safe use of a mixture of peroxyacetic acid, acetic acid, hydrogen peroxide and 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP) to reduce the microbial load in water used to wash certain fruits and vegetables	173.315 <sup>379</sup>	
Sep 3, 1996	FAP 5A4459	Ecolab, Inc.	amending the food additive regulations to provide for the safe use of a mixture of peroxyacetic acid, acetic acid, and hydrogen peroxide to reduce the microbial load in water used to wash certain fruits and vegetables	173.315 <sup>380</sup>	
Aug 30, 1996	GRP 5G0301	Kyowa Hakko Kogyo Co., Ltd.	amending its regulations to affirm that the use of enzyme-modified lecithin as a direct human food ingredient is generally recognized as safe (GRAS)	184.1063 <sup>381</sup>	
Aug 21, 1996	FAP 3B4350	SCM Chemicals	amending the food additive regulations to provide for the safe use of phosphorylated tall oil fatty acids as pigment dispersants in polymeric films intended for use in contact with food	178.3725 <sup>382</sup>	

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Aug 15, 1996	FAP 5B4481	Eastman Chemical Co.	amending the food additive regulations to provide for the safe use of dimethyl 1,4-cyclohexanedicarboxylate as a monomer in polyester resins employed in adhesives as components of articles intended for use in contact with food	175.105 <sup>383</sup>	
Aug 15, 1996	FAP 5B4483	BASF Aktiengesellschaft	amending the food additive regulations to provide for the safe use of polyaryletherketone resins (i.e., poly(oxy-1,4-phenylene)carbonyl-1,4-phenyleneoxy-1,4-phenylene) as a basic resin for use in food-contact materials	177.1556 <sup>384</sup>	
Aug 15, 1996	FAP 4M4417	Foodco Corp. (now known as PurePulse Technologies, Inc.)	amending the food additive regulations to provide for the safe use of a source of high intensity pulsed light to control microorganisms on the surface of food	179.41 <sup>385</sup>	
Aug 2, 1996	GRP 3G0396	Purac America, Inc.	amending its regulations to affirm that ferrous lactate is generally recognized as safe (GRAS) as a color fixative on ripe olives. The agency is adding this use of ferrous lactate as a color fixative on ripe olives to the other uses for ferrous lactate	184.1311 <sup>386</sup>	
Jul 17, 1996	FAP 4B4431	Eastman Chemical Co.	amending the food additive regulations to provide for the safe use of 1,4-cyclohexanedicarboxylic acid as a polybasic acid for use in polyester resins intended for food-contact coatings	175.300 <sup>387</sup>	
Jul 17, 1996	FAP 6B4497	Sequa Chemicals, Inc.	amending the food additive regulations to provide for the additional safe use of ammonium zirconium lactate-citrate complexes for use as insolubilizers with protein binders in coatings for paper and paperboard intended for food-contact applications	176.170 <sup>388</sup>	
Jul 17, 1996	FAP 5B4484	GE Silicones	amending the food additive regulations to provide for the safe use of polymethylsilsesquioxane as a surface lubricant or anti-blocking agent in polyolefin films intended for use in contact with food	177.1520 <sup>389</sup>	
Jul 10, 1996	GRP 8G0348	Fuji Oil Co., Ltd. (Fuji)	amending its regulations to affirm that cocoa butter substitute manufactured from high-oleic safflower or sunflower oil is generally recognized as safe (GRAS)	184.1259 <sup>390</sup>	
Jul 2, 1996	FAP 3B4374	DSM Engineering Plastics	amending the food additive regulations to provide for the safe use of Nylon 46 resins, which are manufactured by the condensation of 1,4-butanediamine and adipic acid, in membrane filters intended to contact beverages containing not more than 13 percent alcohol	177.1500 <sup>391</sup>	
Jul 1, 1996	FAP 6B4495	Milliken & Co.	amending the food additive regulations to provide for the additional safe use of dimethyldibenzylidene sorbitol as a clarifying agent for propylene homopolymers and high-propylene copolymer articles intended for contact with food	178.3295 <sup>392</sup>	
Jun 28, 1996	FAP 5A4439	NutraSweet Co.	amending the food additive regulations to provide for the safe use of aspartame as a general purpose sweetener	172.804 <sup>393</sup>	
Jun 20, 1996	FAP 2B4334	Rio Linda Chemical Co.	amending the food additive regulations to provide for the safe use of an aqueous solution of chlorine dioxide and related oxychloro species, generated by acidification of an aqueous solution of sodium	178.1010 <sup>394</sup>	

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Jun 11, 1996	FAP 9B4118	Huels AG	chlorite with a solution of sodium gluconate, citric acid, phosphoric acid, and sodium mono- and didodecylphenoxybenzenedisulfonate, as a sanitizing solution to be used on food-processing equipment and utensils, including dairy-processing equipment	175.300 <sup>395</sup>	
Jun 11, 1996	FAP 1B4262	BASF Corp.	amending the food additive regulations to provide for the safe use of 3-aminomethyl-3,5,5-trimethylcyclohexylamine as a crosslinking agent for use in epoxy resin coatings	177.1655 <sup>396</sup>	
Jun 4, 1996	FAP 3B4371	Ecolab, Inc.	amending the food additive regulations to provide for the safe use of polysulfone resins identified as 1,1'-sulfonylbis[4-chlorobenzene] polymer with 4,4'-(1-methylethylidene)bis[phenol] (minimum 92 percent) and 4,4'-sulfonylbis[phenol] (maximum 8 percent) (CAS Reg. No. 88285-91-0) consisting of basic resins produced when a mixture of 4,4'-isopropylidenediphenol (minimum 92 percent) and 4,4'-sulfonylbis[phenol] (maximum 8 percent) is made to react with 4,4'-dichlorodiphenyl sulfone in such a way that the finished resins have a minimum number average molecular weight of 26,000, as determined by osmotic pressure in dimethylformamide, as an article or component of articles for use in contact with food	178.1010 <sup>397</sup>	
Jun 4, 1996	FAP 4B4411	Exxon Chemical Co.	amending the food additive regulations to provide for the safe use of an aqueous solution of hydrogen peroxide, acetic acid, peroxyacetic acid, octanoic acid, peroxyoctanoic acid, sodium 1-octanesulfonate, and 1-hydroxyethylidene-1,1-diphosphonic acid as a sanitizing solution for use on food processing equipment and utensils, including food-contact surfaces in public eating places	177.1520 <sup>398</sup>	
May 29, 1996	FAP 4A4420	Miles, Inc. (now Bayer Corp.)	amending the food additive regulations to provide for the safe use of petroleum hydrocarbon resins (cyclopentadiene-type), hydrogenated, as an adjuvant in the manufacture of polypropylene homopolymer films and copolymer films of propylene and ethylene containing not less than 94 weight percent propylene for use in contact with fatty and alcoholic foods	172.133 <sup>399</sup>	
May 21, 1996	FAP 3B4380	Compagnia Italiana di Ricerca e Sviluppo, srl (CIRS)	amending the food additive regulations to provide for the safe use of formaldehyde, polymer with 1-naphthylenol, as a release agent, applied on the internal parts of reactors employed in the production of polyvinyl chloride and acrylic copolymers intended for food-contact applications	178.3860 <sup>400</sup>	
May 21, 1996	FAP 2B4329	Betz Laboratories, Inc.	amending the food additive regulations to provide for the safe use of diethanolamine as a boiler water additive in paper mill boilers used in the manufacture of paper and paperboard intended for use in contact with aqueous and fatty food	176.170 <sup>401</sup>	
Apr 23, 1996	FAP 4A4433	Alcide Corp.	amending the food additive regulations to provide for the safe use of acidified solutions of sodium chlorite in poultry processing water	173.325 <sup>402</sup>	
Apr 4, 1996	FAP 8B4110	Eastman Chemical Co.	amending the food additive regulations to provide for the safe use of poly(oxy-1,2-ethanediyoxy carbonyl-2,6-	177.1637 <sup>403</sup>	

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Mar 12, 1996	FAP 3B4401	Cytec Industries, Inc.	naphthalenediylcarbonyl) as the basic resin in articles intended for use in contact with food amending the food additive regulations to provide for the safe use of meta-tetramethylxylene diisocyanate for reaction with one or more of the polyols and polyesters listed in the adhesive regulations and with dimethylolpropionic acid and trimethylamine, N-methylidiethanolamine, 2-dimethylaminoethanol, 2-dimethylamino-2-methyl-1-propanol, and/or 2-amino-2-methyl-1-propanol in the production of polyurethane resins intended for use as components of adhesive formulations used in food packaging applications.	175.105 <sup>404</sup>	
Mar 5, 1996	Amendment		amending the food additive regulations to provide for the safe use of folic acid in foods that are the subject of a standard of identity that requires the addition of folic acid; to provide for its addition to breakfast cereals on a per serving basis; to permit its use in infant formulas, medical foods, and foods for special dietary use; and to incorporate specifications for folic acid consistent with those in the Food Chemicals Codex	172.345 <sup>405</sup>	
Mar 1, 1996	FAP 4A4412	Roquette America, Inc.	to permit the manufacture of mannitol by fermentation of sugars or sugar alcohols such as glucose, sucrose, fructose, or sorbitol by the action of the yeast <i>Zygosaccharomyces roux</i>	180.25 <sup>406</sup>	
Feb 29, 1996	GRP 2G0282	Pfizer, Inc.	amending its regulations to affirm that lactase enzyme preparation derived from <i>Candida pseudotropicalis</i> for use in milk and milk-derived products to hydrolyze lactose is generally recognized as safe (GRAS)	184.1387 <sup>407</sup>	
Feb 23, 1996	FAP 8B4088	Troy Chemical Corp.	amending the food additive regulations to provide for the safe use of 3iodo2propynyl-Nbutylcarbamate as an antifungal preservative in adhesives for food contact applications	175.105 <sup>408</sup>	
Feb 9, 1996	FAP 1A4288	Enzyme Bio-Systems, Ltd.	amending the food additive regulations to provide for the safe use of periodic acid (PA) and polyethylenimine (PEI) as fixing agents for the immobilization of glucoamylase enzyme preparations from <i>Aspergillus niger</i> for use in the manufacture of beer	173.357 <sup>409</sup>	
Jan 30, 1996	FAP 7A3997	Proctor & Gamble Co.	amending the food additive regulations to provide for the safe use of sucrose esterified with medium and long chain fatty acids (olestra) as a replacement for fats and oils.	172.867 <sup>410</sup>	
Jan 25, 1996	FAP 4B4435	The Dow Chemical Co.	amending the food additive regulations to provide for the safe use of glyceryl polyoxypropylene triol; alpha,alpha',alpha"-1,2,3-propanetriyltris[omega-hydroxypoly(oxypropylene)], minimum average molecular weight 250, as a reactant in the preparation of polyester and polyurethane resins used as components of adhesives for food-contact article	175.105 <sup>411</sup>	
Jan 25, 1996	FAP 3B4383	BASF Corp.	amending the food additive regulations to provide for the safe use of 4,5,6,7-tetrachloro-2-[2(4,5,6,7-tetrachloro-2,3-dihydro-1,3-dioxo-1H-inden-2-yl)-8-quinoliny]-1H-isoindole-1,3(2H)-dione (C.I. Pigment Yellow 138), as a colorant for all food-contact polymers.	178.3297 <sup>412</sup>	
Jan 24, 1996	FAP 5B4466	Ciba-Geigy Corp.	amending the food additive regulations to provide for the safe use of disodium decanedioate as a	178.3570 <sup>413</sup>	

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Jan 24, 1996	FAP 5B4469	Ciba-Geigy Corp.	corrosion/rust preventative for greases used as lubricants with incidental food contact		
			amending the food additive regulations to provide for the safe use of 2-[[2,4,8,10-tetrakis(1,1-dimethylethyl)dibenzo[d,f][1,3,2]-dioxaphosphhepin-6-yl]oxy]-N,N-bis[2[[2,4,8,10-tetrakis(1,1-dimethylethyl)dibenzo[d,f][1,3,2]dioxaphosphhepin-6-yl]oxy]ethyl]ethanamine as a process stabilizer for high density olefin copolymers intended for use in contact with food	178.2010 <sup>414</sup>	
Jan 23, 1996	FAP 5B4465	Ciba-Geigy Corp.	amending the food additive regulations to provide for the safe use of tri[2(or 4)-C9-10-branched alkylphenyl]phosphorothioate as an extreme pressure-antiwear adjuvant in lubricants with incidental food contact	178.3570 <sup>415</sup>	
Jan 9, 1996	FAP 5A4473	Union Carbide Corp.	amending the food additive regulations for n-butoxypoly(oxyethylene)poly(oxypropylene) glycol intended for use in sugar beet processing to replace the existing limitation on molecular weight with a limitation on viscosity	173.340 <sup>416</sup>	
Jan 5, 1996	FAP 0A4226	Ciba-Geigy, Inc.	amending the food additive regulations to increase the permitted use level of polymaleic acid and its sodium salt to control mineral scale during the production of beet and cane sugar juice and liquor, and to amend the specifications for the additives	173.45 <sup>417</sup>	
Dec 12, 1995	GRP 8G0344	Gattefossé, S.A.	amending its regulations to affirm that glyceryl palmitostearate is generally recognized as safe (GRAS) for use as a formulation aid in excipient mixtures used in tablets	184.1329 <sup>418</sup>	
Dec 5, 1995	FAP 5B4442	Johnson Matthey Chemicals	amending the food additive regulations to provide for the safe use of silver chloride-coated titanium dioxide as a preservative in polymer latex emulsions used in the coating of food-contact paper and paperboard	176.170 <sup>419</sup>	
Dec 1, 1995	FAP 3B4375	M. & G. Ricerche S.p.A.	amending the food additive regulations to provide for the safe use of pyromellitic dianhydride as a modifier in the manufacture of polyethylene terephthalate copolymers intended for food-contact applications	177.1630 <sup>420</sup>	
Nov 24, 1995	FAP 2B4318	Eastman Chemical Co.	amending the food additive regulations to provide for the safe use of ethylene-1,4-cyclohexylene dimethylene terephthalate copolymer containing up to 5 mole percent (7 weight percent) 1,4-cyclohexylene dimethylene terephthalate as a base sheet and base polymer for use in food-contact articles	177.1315 <sup>421</sup> 177.1630 <sup>422</sup>	
Nov 15, 1995	FAP 5B4453	Johnson Matthey Chemicals	amending the food additive regulations to provide for the safe use of silver chloride-coated titanium dioxide as a preservative in polymer latex emulsions in resinous and polymeric coatings intended for use in contact with food	175.300 <sup>423</sup>	
Nov 3, 1995	GRP 3G0284	CPC International, Inc.	affirming that $\alpha$ -amylase enzyme preparation derived from <i>Bacillus stearothermophilus</i> is generally recognized as safe (GRAS) for use in the processing of starch to make maltodextrins and nutritive carbohydrate sweeteners	184.1012 <sup>424</sup>	
Oct 24, 1995	FAP 4A4422	A. E. Staley Manufacturing Co.	amending the food additive regulations to provide for the safe use of polydextrose produced by using phosphoric acid	172.841 <sup>425</sup>	

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Oct 24, 1995	FAP 2B4320	Asahi Denka Kogyo K.K.	amending the food additive regulations to provide for the safe use of 2,2'-methylenebis(4,6-di-tert-butylphenyl)2-ethylhexyl phosphite as an antioxidant and/or stabilizer in polypropylene articles intended for contact with food	178.2010 <sup>426</sup>	
Oct 24, 1995	FAP 2B4297	ICI Americas, Inc.	amending the food additive regulations to provide for the safe use of N,N-bis(2-hydroxyethyl)alkyl((C13-C15)amine as an antistatic agent in the manufacture of olefin polymer articles intended to contact food	178.3130 <sup>427</sup>	
Oct 24, 1995	FAP 1B4287	Keller and Heckman	to provide for the safe use of ultra-filtration membranes that consist of a microporous poly(vinylidene fluoride) membrane with a hydrophilic surface modifier consisting of hydroxypropyl acrylate/tetraethylene glycol diacrylate copolymer for processing foods	177.2910 <sup>428</sup>	
Oct 20, 1995	FAP 3B4351	Showa Denko K.K.	amending the food additive regulations to provide for the safe use of ethylene-maleic anhydride copolymers containing no more than 2 percent by weight of polymer units derived from maleic anhydride in contact with food at temperatures not to exceed 49 °C (120 °F)	177.1520 <sup>429</sup>	
Oct 20, 1995	GRP 8G0335	Imperial Biotechnology, Ltd.	amending its regulations to affirm that the use of an aminopeptidase enzyme preparation derived from <i>Lactococcus lactis</i> (formerly known as <i>Streptococcus lactis</i> ) in the manufacturing of cheddar cheese and in the preparation of protein hydrolysates is generally recognized as safe (GRAS)	184.1985 <sup>430</sup>	
Oct 19, 1995	FAP 5A4436	Ashland Chemical Co.	amending the food additive regulations to provide for the safe use of polypropylene glycol with a molecular weight range of 1,200 3,000 grams per mole (g/mol) as a defoaming agent in processing beet sugar and yeast	173.340 <sup>431</sup>	
Sep 26, 1995	FAP 4B4410	Ciba-Geigy Corp.	amending the food additive regulations to provide for the safe use of oxidized bis(hydrogenated tallow alkyl)amines as a process stabilizer for polypropylene intended for use in contact with food	178.2010 <sup>432</sup>	
Sep 25, 1995	FAP 7B4012	Yasuhara Chemical Co., Ltd.	amending the food additive regulations to provide for the safe use of hydrogenated dipentene resin for use as a component of adhesives and coatings, hydrogenated dipentene-styrene copolymer resin for use as a component of adhesives, and hydrogenated-beta-pinene-alphapinene-dipentene copolymer resin for use as a component of adhesives and coatings intended for use in contact with food	175.105 <sup>433</sup> 175.300 <sup>434</sup>	
Sep 25, 1995	FAP 5B4463	General Electric Co.	amending the food additive regulations to provide for the safe use of phosphorous acid, cyclic butylethyl propanediol, 2,4,6-tri-tertbutylphenyl ester as an antioxidant and/or stabilizer in olefin polymers intended for use in contact with food	178.2010 <sup>435</sup>	
Sep 21, 1995	GRP 9G0353	AVEBE America, Inc.	affirming that maltodextrin derived from potato starch is generally recognized as safe (GRAS) for use as a direct human food ingredient	184.1444 <sup>436</sup>	
Sep 20, 1995	FAP 8B4067	Sigma Coatings	amending the food additive regulations to provide for the safe use of the following additives as components of coatings that contact food: meta-xylylenediamine (1,3-benzenedimethanamine), paraxylylenediamine (1,4-benzenedimethanamine), 3-	175.300 <sup>437</sup>	

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Sep 20, 1995	FAP 1B4263	BASF Corp.	diethylaminopropylamine, benzyl alcohol, salicylic acid, N-beta-(aminoethyl)-gamma-aminopropyltrimethoxysilane, and castor oil, hydrogenated polymer with ethylenediamine, 12-hydroxyoctadecanoic acid, and sebacic acid	177.2440 <sup>438</sup>	
Sep 13, 1995	FAP 3B4390	Petrolite Corp.	amending the food additive regulations to provide for the safe use of 1,1'-sulfonylbis[4-chlorobenzene] polymer with 4,4'-(1-methylethyldene)bis[phenol] (maximum 8 percent) and 4,4'-sulfonylbis[phenol] (minimum 92 percent) as repeat-use articles or components of repeat-use articles that contact food	175.105 <sup>439</sup>	
Aug 29, 1995	FAP 9A4166, FAP 0A4183, FAP 2A4321	Nebraska Department of Economic Development and Mitsubishi Kasei Corp.	amending the food additive regulations to provide for the safe use of sucrose fatty acid esters as emulsifiers, stabilizers, and texturizers in chewing gum, confections, and frostings; texturizers in surimi-based fabricated seafood products; and emulsifiers in coffee and tea beverages with added dairy ingredients and/or dairy product analogues	172.859 <sup>440</sup>	
Aug 29, 1995	FAP 1B4233	Ciba-Geigy Corp.	amending the food additive regulations to provide for the safe use of N,N-bis(2-ethylhexyl)-ar-methyl-1H-benzotriazole-1-methanamine as a copper deactivator for lubricants with incidental food contact	178.3570 <sup>441</sup>	
Aug 29, 1995	FAP 3B4386	Sequa Chemicals, Inc.	amending the food additive regulations to provide for the safe use of ammonium zirconium lactate-citrate complexes for use as insolubilizers for clay coatings with protein binders in coatings for paper and paperboard intended for use in contact with food	176.170 <sup>442</sup>	
Aug 21, 1995	FAP 3B4366	Morton International, Inc.	amending the food additive regulations to provide for the safe use of monomethyltin/dimethyltin isoctylmercaptoacetates as a stabilizer in rigid polyvinyl chloride and rigid vinyl chloride copolymers for use in contact with food	178.2010 <sup>443</sup>	
Aug 7, 1995	FAP 3B4379	Exxon Chemical Co.	amending the food additive regulations to provide for the safe use of ethylene/hexene-1 copolymers containing a maximum of 20 percent by weight of polymer units derived from hexene-1 as components of articles intended for use in contact with food	177.1520 <sup>444</sup>	
Aug 3, 1995	FAP 4B4416	Shell Oil Co.	amending the food additive regulations to provide broadened specifications for congealing point and oil content for synthetic paraffinic waxes produced by the Fischer-Tropsch process so that the specifications for synthetic paraffin waxes more closely resemble specifications for other synthetic waxes permitted for use in food packaging under other regulations	175.250 <sup>445</sup>	
Aug 3, 1995	FAP 5B4441	Hoechst Celanese Corp.	amending the food additive regulations to provide for the safe use of 4-chloro-2-[[(5-hydroxy-3-methyl-1-(3-sulfophenyl)-1H-pyrazol-4-yl]azo]-5-methylbenzenesulfonic acid, calcium salt (1:1) (C. I. Pigment Yellow 191) as a colorant for all polymers intended for use in contact with food	178.3297 <sup>446</sup>	

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Aug 3, 1995	FAP 3B4353	Ciba-Geigy Corp.	amending the food additive regulations to provide for the safe use of perfluoroalkyl substituted phosphate ester acids, ammonium salts formed by the reaction of 2,2-bis[(gamma,omega-perfluoroC4-20alkylthio)methyl]-1,3-propanediol, polyphosphoric acid and ammonium hydroxide as an oil and water repellent for paper and paperboard intended for use in contact with food	176.170 <sup>447</sup>	
Aug 3, 1995	FAP 5B4437	Robinson Brothers Ltd.	amending the food additive regulations to provide for the safe use of diisopropyl xanthogen polysulfide as a component of rubber articles intended for repeated use in contact with food	177.2600 <sup>448</sup>	
Jun 30, 1995	FAP 1B4279	Betz Laboratories, Inc.	amending the food additive regulations to provide for the safe use of 2-bromo-2-nitro-1,3-propanediol as an antimicrobial/preservative in fillers, pigment slurries, starch sizing solutions, and latex coatings used in the manufacture of paper and paperboard articles intended to contact food	176.170 <sup>449</sup>	
Jun 29, 1995	FAP 3A4404	Ramico Foods, Inc.	amending the food additive regulations to provide for the safe use of calcium disodium EDTA (ethylenediaminetetraacetate) to promote color retention for canned, cooked fava beans	172.120 <sup>450</sup>	
Jun 29, 1995	FAP 3B4358	Sumitomo Chemical America, Inc.	amending the food additive regulations to provide for the safe use of 3,9-bis[2-{3-(3-tert-butyl-4-hydroxy-5-methylphenyl)propionyloxy}-1,1-dimethylethyl]-2,4,8,10-tetraoxaspiro[5.5]undecane as an antioxidant for high density polyethylene intended for use in food-contact articles	178.2010 <sup>451</sup>	
Jun 26, 1995	FAP 7A3329	Unitech Chemical, Inc.	amending the food additive regulations to provide for the safe use of epoxidized soybean oil as a halogen stabilizer in brominated soybean oil	172.723 <sup>452</sup>	
Jun 26, 1995	GRP 3G0016	Ad Hoc Enzyme Technical Committee (now the Enzyme Technical Association)	affirming that certain enzyme preparations derived from animal and plant sources are generally recognized as safe (GRAS) for use as direct food ingredients	184.1024 <sup>453</sup> 184.1034 <sup>454</sup> 184.1316 <sup>455</sup> 184.1415 <sup>456</sup> 184.1443a <sup>457</sup> 184.1583 <sup>458</sup> 184.1595 <sup>459</sup> 184.1914 <sup>460</sup>	
Jun 14, 1995	FAP 5B4446	Shepherd Color Co.	amending the food additive regulations to provide for the safe use of copper chromite black spinel as a colorant for all polymers intended to contact food	178.3297 <sup>461</sup>	
May 5, 1995	FAP 5B4443	Sumitomo Chemical America, Inc.	amending the food additive regulations to provide for the safe use of 2,2'-methylenebis(4-methyl-6-tert-butylphenol)monoacrylate as an antioxidant in acrylonitrilebutadiene-styrene copolymers intended for use in contact with food	178.2010 <sup>462</sup>	
May 3, 1995	FAP 3A4391	Hoechst Celanese Corp.	amending the food additive regulations to provide for the safe use of acesulfame potassium as a nonnutritive sweetener in alcoholic beverages	172.800 <sup>463</sup>	
Apr 13, 1995	FAP 2B4301	Gycor International, Ltd.	amending the food additive regulations to provide for the safe use of an aqueous solution of citric acid, disodium ethylenediaminetetraacetate (disodium EDTA), sodium lauryl sulfate (SLS), and monosodium phosphate as a sanitizing solution to be used on food-processing equipment and utensils, including dairy-processing equipment	178.1010 <sup>464</sup>	

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Apr 13, 1995	CAP 7C0211	Hoffmann-La Roche, Inc.	amending the color additive regulations to provide for the safe use of astaxanthin as a color additive in the feed of salmonid fish to enhance the color of their flesh.	73.35 <sup>465</sup>	
Apr 11, 1995	FAP 2B4295	Sumitomo Chemical America, Inc.	amending the food additive regulations to provide for the safe use of 2,4-di-tert-pentyl-6-[1-(3,5-di-tert-pentyl-2-hydroxyphenyl)ethyl]phenyl acrylate as an antioxidant in the manufacture of polystyrene and rubber-modified polystyrene articles that contact food	178.2010 <sup>466</sup>	
Mar 8, 1995	FAP 9M4125, FAP 3M4394	National Aeronautics and Space Administration (NASA)	amending the food additive regulations to provide for the safe use of sources of radiation to irradiate frozen, packaged meats for use in the National Aeronautics and Space Administration (NASA) space flight programs	179.26 <sup>467</sup>	
Mar 3, 1995	FAP 4A4408	Rio Linda Chemical Co.	amending the food additive regulations to provide for the safe use of chlorine dioxide to control the microbial population in poultry process water	173.300 <sup>468</sup>	
Feb 15, 1995	FAP 1B4274	Atochem North America, Inc.	amending the food additive regulations to provide for the safe use of beta, 3(or 4)bis(octadecylthio)cyclohexylethane as an antioxidant for general use in polymeric food-contact articles	178.2010 <sup>469</sup>	
Dec 12, 1994	FAP 7B4017	Nippon Gohsei (U.S.A.) Co.	amending the food additive regulations to provide for the safe use of a polyester resin prepared from terephthalic acid, isophthalic acid, Succinic anhydride, ethylene glycol, diethylene glycol, and 2,2-dimethyl-1,3-propanediol as a component of polymeric coatings intended to contact aqueous and alcoholic foods	175.300 <sup>470</sup>	
Dec 5, 1994	FAP 1B4283	Ciba-Geigy Corp.	amending the food additive regulations to provide for the safe use of 2-methyl-4,6-bis[(octylthio)methyl]phenol as a stabilizer in can-end and side seam cements and in various polymers intended for use in contact with food	178.2010 <sup>471</sup>	
Dec 5, 1994	FAP 1B4236	Mitsui Petrochemical Industries, Ltd.	amended the food additive regulations to provide for the safe use of ethylene/1,3-phenylene oxyethylene isophthalate/terephthalate copolymer in blends with polyethylene terephthalate polymers in contact with food	177.1345 <sup>472</sup>	
Sep 21, 1994	FAP 9B4172	PPG Industries, Inc.	amending the food additive regulations to provide N,N,N',N',N'',N''-hexakis(methoxymethyl)-1,3,5-triazine-2,4,6-triamine polymer with stearyl alcohol, alpha-octadecenyl-omega-hydroxypoly(oxy-1,2-ethanediyl)and alkyl(C20+) alcohols as a component of paper and paperboard in contact with aqueous foods.	176.170 <sup>473</sup>	
Sep 14, 1994	FAP 1B4285	Ciba-Geigy Corp.	amending the food additive regulations to provide for the safe use of (eta <sup>(sup 5)</sup> -cyclopentadienyl)-(eta <sup>(sup 6)</sup> -isopropylbenzene)iron(II) hexafluorophosphate as a photoinitiator in adhesives for use in food-contact articles	175.105 <sup>474</sup>	
Sep 7, 1994	FAP 2B4299	Polysar Rubber Corp.	amending the food additive regulations to provide for the safe use of hydrogenated butadiene/acrylonitrile copolymers in repeated use food-contact articles	177.2600 <sup>475</sup>	
Sep 6, 1994	FAP 0B4188	Nippon Chemical Industry Co., Ltd.	amending the food additive regulations to provide for the safe use of boric acid as a stabilizer in ethylene-vinyl acetate-vinyl alcohol copolymers intended for use in contact with food	178.2010 <sup>476</sup>	

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Aug 25, 1994	FAP 4B4413	General Electric Co.	amending the food additive regulations to provide for the safe use of p-cumylphenol as a chain terminator in the manufacture of polycarbonate resins intended for use in food-contact applications	177.1580 <sup>477</sup>	
Aug 25, 1994	FAP 2B4338	Arakawa Chemical Industries, Ltd.	amending the food additive regulations to provide for the safe use of an aromatic petroleum hydrocarbon resin, hydrogenated, as a component of polypropylene intended for food-contact use	177.1520 <sup>478</sup>	
Jul 22, 1994	FAP 7A3998, FAP 8A4068, FAP 9A4126	Pfizer Central Research, Pfizer, Inc. (Pfizer)	amending the food additive regulations to provide for the safe use of polydextrose in peanut spread, fruit spreads, sweet sauces, toppings, and syrups	172.841 <sup>479</sup>	
Jul 20, 1994	GRP 7G0088	Vitenco, Inc.	amending its food additive regulations to provide for the safe use of cellulose triacetate as an immobilizing agent for lactase for use in reducing the lactose content of milk	173.357 <sup>480</sup>	
Jun 28, 1994	FAP 1B4286	Ciba-Geigy Corp.	amending the food additive regulations to provide for the safe use of N-phenylbenzenamine reaction products with 2,4,4-trimethylpentenes, as an antioxidant or stabilizer in pressure-sensitive adhesives intended for contact with food.	178.2010 <sup>481</sup>	
Jun 28, 1994	FAP 9B4171	Chugai Boyeki (America) Corp.	amending the food additive regulations to provide for the safe use of siloxanes (silicones), dimethyl, isopropyl methyl, methyl 1-methyl-C9-49-alkyl, as a modifier for polyolefin resins to be used as coatings for paper and paperboard	176.170 <sup>482</sup>	
May 23, 1994	FAP 3A4364	Calgene, Inc.	amending the food additive regulations to provide for the safe use of aminoglycoside 3'-phosphotransferase II (APH(3')II) as a processing aid in the development of new varieties of tomato, oilseed rape, and cotton	173.170 <sup>483</sup>	
May 20, 1994	FAP 1B4267	Exxon Chemical Co.	amending the food additive regulations to provide for the safe use of petroleum hydrocarbon resins (cyclopentadiene-type), hydrogenated, as an adjuvant in the manufacture of polypropylene homopolymer or a copolymer of propylene and ethylene containing not less than 94 weight percent propylene for use in contact with food	177.1520 <sup>484</sup>	
May 16, 1994	FAP 2B4300	Asahi Denka Kogyo K.K.	amending the food additive regulations to expand the safe use of sodium 2,2'-methylenebis(4,6-di-tert-butylphenyl)phosphate as a clarifying agent in polypropylene articles intended for contact with all types of food to include frozen or refrigerated storage of ready-prepared foods intended to be reheated in the container at the time of use	178.3295 <sup>485</sup>	
May 13, 1994	FAP 3A4403	Hüls America, Inc.	amending the food additive regulations to broaden certain specifications for the safe use of glyceryl tristearate	172.811 <sup>486</sup>	
Apr 4, 1994	FAP 9B4123	E. I. du Pont de Nemours and Co.	amending the food additive regulations to provide for the safe use of a perfluorinated ion exchange membrane intended for repeated use in the treatment of bulk quantities of liquid foods at temperatures up to 70°C (158°C). The membrane is a copolymer of ethanesulfonyl fluoride, 2-[1-[difluoro-[(trifluoroethoxy)oxy]methyl]-1,2,2,2-tetrafluoroethoxy]-1,1,2,2-tetrafluoro with trifluoroethylene that is subsequently treated to hydrolyze the sulfonyl fluoride group to the sulfonic acid.	173.21 <sup>487</sup>	

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Mar 23, 1994	FAP 2B4341	Milliken Chemical	amending the food additive regulations to provide for the safe use of dimethylidibenzylidene sorbitol as a clarifying agent for polypropylene and high-propylene olefin copolymers intended for use in contact with food	178.3295 <sup>488</sup>	
Mar 9, 1994	FAP 5A3849	Petrolite Corp.	amending the food additive regulations to provide for the safe use of synthetic petroleum wax prepared by copolymerization of ethylene with linear (C3 to C12) alpha olefins in or on food	172.888 <sup>489</sup>	
Mar 9, 1994	FAP 8B4091	The Dow Chemical Co.	amending the food additive regulations to provide for the safe use of ethylene-octene copolymers, ethylene-octene-hexene copolymers, ethylene-octene-butene copolymers, ethylene-octene-propylene copolymers, and ethylene-octene-4-methylpentene-1 copolymers, which contain not less than 80 weight percent of polymer units derived from ethylene, as articles or components of articles for use in contact with food	177.1520 <sup>490</sup>	
Mar 3, 1994	FAP 1B4240	Eastman Chemical Co., Eastman Kodak Co.	amending the food additive regulations to provide for the safe use of 2,2'-(1,2-ethenediyl)-4,1-phenylene)bis(benzoxazole) as an optical brightener for food-contact polymers	178.3297 <sup>491</sup>	
Mar 3, 1994	FAP 2B4296	The Shepherd Color Co.	amending the food additive regulations to provide for the safe use of cobalt aluminate as a colorant in all polymers intended to contact food	178.3297 <sup>492</sup>	
Mar 2, 1994	FAP 9B4157	PCI Membrane Systems, Ltd.	amending the food additive regulations to provide for the safe use of the polymeric reaction product of 1,3,5-benzenetricarbonyl trichloride with piperazine and 1,2-diaminoethane as a food-contact layer of reverse osmosis membranes	177.2550 <sup>493</sup>	
Feb 24, 1994	FAP 2B4316	SCM Chemicals	amending the food additive regulations to provide for the safe use of trimethylolpropane as a pigment dispersant in resinous and polymeric coatings in contact with food	175.300 <sup>494</sup>	
Feb 24, 1994	FAP 3B4357, FAP 3B4359	Sumitomo Chemical America, Inc.	amending the food additive regulations to provide for the safe use of 2,4-di-tert-pentyl-6-[1-(3,5-di-tert-pentyl-2-hydroxyphenyl)ethyl]phenyl acrylate as an antioxidant in the manufacture of polypropylene and styrene block polymers that contact food	178.2010 <sup>495</sup>	
Feb 9, 1994	FAP 3B4362	General Electric Co.	amending the food additive regulations to provide for the safe use of polymethylmethacrylate/poly(trimethoxysilylpropyl) methacrylate copolymers as components of surface primers used in conjunction with regulated silicone polymers in repeat-use, food-contact applications	177.2465 <sup>496</sup>	
Feb 8, 1994	FAP 3B4393	Hoechst Celanese Corp.	amending the food additive regulations to provide for the safe use of N-[4-(aminocarbonyl)phenyl]-4-[[1-[(2,3-dihydro-2-oxo-1H-benzimidazol-5-yl)amino]carbonyl]-2-oxopropyl]azo]benzamide (C. I. Pigment Yellow 181) as a colorant in all polymers intended for use in contact with food	178.3297 <sup>497</sup>	
Feb 4, 1994	FAP 2A4310	Miles, Inc.	amending the food additive regulations to provide for the safe use of dimethyl dicarbonate as a yeast inhibitor in ready-to-drink tea beverages	172.133 <sup>498</sup>	
Jan 26, 1994	FAP 3B4402	Hoechst Celanese Corp.	amending the food additive regulations to provide for the safe use of 4-[[5-[[4-(aminocarbonyl)phenyl]amino]carbonyl]-2-methoxyphenyl]azo]-N-(5-chloro-2,4-dimethoxyphenyl)-3-hydroxy-2-	178.3297 <sup>499</sup>	

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg remo
Jan 19, 1994	FAP 0B4222	Ciba-Geigy Corp.	naphthalenecarboxamide (C.I. Pigment Red 187) as a colorant for all polymers intended for use in contact with food	178.2010 <sup>500</sup>	
Jan 14, 1994	FAP 2B4315	Arakawa Chemical Industries, Ltd.	amending the food additive regulations to provide for the safe use of 3,5-di-tert-butyl-4-hydroxyhydrocinnamic acid triester with 1,3,5-tris(2-hydroxyethyl)-triazine-2,4,6-(1H,3H,5H)-trione as an antioxidant for polyester elastomers in contact with dry food and rubber articles intended for repeated use in contact with food	176.170 <sup>501</sup>	
Dec 15, 1993	FAP 0B4231	W.R Grace & Co.	amending the food additive regulations to provide for the safe use of styrene block polymers with 1,3-butadiene, hydrogenated, as components of articles that contact food	177.1810 <sup>502</sup>	
Dec 10, 1993	FAP 2B4303	E.I. duPont de Nemours and Co., Inc.	amending the food additive regulations to provide for the safe use of 1,1-difluoroethane as a blowing agent in the production of polystyrene articles intended to contact food	178.3010 <sup>503</sup>	
Nov 15, 1993	FAP 0B4193	BASF Corp.	amending the food additive regulations to provide for the safe use of polyamideethyleneimine-epichlorohydrin resin prepared by reacting adipic acid and N-(2-aminoethyl)-1,2-ethanediamine, to form a basic polyamidoamine which is modified by reaction with ethyleneimine, and further reacted with formic acid and (chloromethyl)oxirane-alpha-hydro-omega-hydroxypoly(oxy-1,2-ethanediyl). The resin is intended for use as a retention aid in the manufacture of paper and paperboard intended to contact dry food	176.180 <sup>504</sup>	
Oct 26, 1993	FAP 1B4245	Diversey Corp.	amending the food additive regulations to provide for the safe use of an aqueous solution of iodine and hypochlorous acid, generated by the dilution of an aqueous acidic (21.5 percent nitric acid) solution of iodine monochloride, as a sanitizing solution to be used on food-processing equipment and utensils, including dairy-processing equipment	178.1010 <sup>505</sup>	
Oct 7, 1993	FAP 3A4347	Hanover Foods Corp.	amending the food additive regulations to provide for the safe use of calcium disodium EDTA to promote color retention for cooked, canned pink beans and red beans	172.129 <sup>506</sup>	
Oct 6, 1993	FAP 0B4215	Albright & Wilson Americas	amending the food additive regulations to provide for the safe use of dimethylamineepichlorohydrin copolymer as a sizing agent in the manufacture of paper and paperboard products intended for use in contact with food	176.170 <sup>507</sup>	
Sep 17, 1993	FAP 3A4355	Regu-Tech Associates, Inc.	amending the food additive regulations to provide for the safe use of aspartame as a sweetener in frostings, toppings, fillings, glazes, and icings for precooled baked goods	172.804 <sup>508</sup>	
Sep 17, 1993	FAP 1B4254	ALCOA Separations Technology, Inc., Aluminum Co. of America	amending the food additive regulations to provide for the safe use of an ultra-filtration membrane consisting of a zirconium oxide membrane containing up to 5 percent yttrium oxide on a porous aluminum oxide support, for use in food processing	177.2910 <sup>509</sup>	

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg remo
Jul 26, 1993	FAP 1B4292	Eastman Chemical Co.	amending the food additive regulations to provide for the safe use of 1-hexene as a monomer for polymer resins intended for use as adhesives for articles or components of articles contacting food	175.105 <sup>510</sup>	
Jul 14, 1993	FAP 6B3944	General Electric Co. (formerly Borg-Warner Chemicals, Inc.)	amending the food additive regulations to provide for the safe use of phosphorous add, cyclic neopentanetetrayl bis(2,4-di- <i>tert</i> -butylphenyl) ester as an antioxidant for use in olefin polymers intended for food-contact use	178.2010 <sup>511</sup>	
Jul 11, 1993	FAP 3B3743	EMS-CHEMIE AG	amending the food additive regulations to provide for the safe use of nylon 6/12 as a nonfood contact component of laminated films for high temperature food contact	177.1395 <sup>512</sup> 177.1500 <sup>513</sup>	
May 7, 1993	GRP 9G0352	Genencor, Inc., now Genencor International, Inc.	amending its regulations to affirm that the use of chymosin preparation derived by fermentation from genetically modified <i>Aspergillus niger</i> van Tieghem variety <i>awamori</i> (Nakazawa) Al-Musallam ( <i>A. niger</i> var. <i>awamori</i> ) is generally recognized as safe (GRAS)	184.1685 <sup>514</sup>	
Apr 20, 1993	FAP 9B4122	American Cyanamid Co.	amending the food additive regulations to provide for the safe use of disodium 4-isodecyl sulfosuccinate as a component of adhesives for articles intended to contact food	175.105 <sup>515</sup>	
Apr 20, 1993	FAP 1B4291	Quantum Chemical Corp.	amending the food additive regulations to provide for an alternate method for determining the maximum n-hexane-extractable fraction of the polyolefins in n-hexane	177.1520 <sup>516</sup>	
Apr 20, 1993	FAP 1B4251	Eastman Kodak Co.	amending the food additive regulations to provide for the safe use of 5-sulfo-1,3-benzenedicarboxylic acid, monosodium salt in polyester resins (including alkyd type) intended for use as components of adhesives in contact with food	175.105 <sup>517</sup>	
Apr 19, 1993	FAP 9A4136	National Starch and Chemical Corp. of North America	amending the food additive regulations to provide for the safe use of food starch modified by esterification with 1-octenyl succinic anhydride and treated with <i>beta</i> -amylase enzyme to be used as a stabilizer or emulsifier in nonalcoholic beverages and beverage bases	172.892 <sup>518</sup>	
Apr 19, 1993	FAP 7A4044	NutraSweet Co.	amending the food additive regulations to provide for the safe use of aspartame as a sweetener in baked goods and baking mixes where standards of identity do not preclude its use	172.804 <sup>519</sup>	
Apr 19, 1993	FAP 5B3851	Angus Chemical Co.	amending the food additive regulations to provide for the safe use of 2-amino-2-methyl-1-propanol as a dispersing agent in pigment suspensions to be applied as coatings to paper and paperboard products intended for contact with aqueous foods, including acidic and alcoholic foods	176.170 <sup>520</sup>	
Apr 16, 1993	FAP 7A4015, FAP 0A4185	NutraSweet Co.	amending the food additive regulations to provide for the safe use of aspartame as a sweetener and flavor enhancer in hard candy and as a sweetener in soft candy	172.804 <sup>521</sup>	
Apr 5, 1993	FAP 2B4306	Ciba-Geigy Corp.	amending the food additive regulations to increase the level of safe use of 2-(2H-benzotriazol-2-yl)-4,6-bis(1-methyl-1-phenylethyl)phenol as a stabilizer in polycarbonate resins intended for contact with food	178.2010 <sup>522</sup>	

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg remo
Apr 5, 1993	FAP 1B4289	Hoechst Celanese Corp.	amending the food additive regulations to provide for the safe use of 2,2'-[1,2-ethanediyl]bis(oxy-2,1-phenyleneazo)]bis[N-(2,3-dihydro-2-oxo-1H-benzimidazol-5-yl)]-3-oxo-butanamide (C.I. Pigment Yellow 180) as a colorant in polymers that are intended to contact food	178.3297 <sup>523</sup>	
Jan 26, 1993	FAP 0A4213	Miles, Inc. (formerly Mobay Corp.)	amending the food additive regulations to provide for the safe use of dimethyl dicarbonate as a yeast inhibitor in dealcoholized and low alcohol wines	172.133 <sup>524</sup>	
Jan 7, 1993	FAP 9B4137	Huls America, Inc.	amending the food additive regulations to provide for the additional use of Nylon 12 in coatings for repeated use in contact with food	177.1500 <sup>525</sup>	
Dec 21, 1992	GRP 8G0342, GRP 0G0358	Takeda Chemical Industries, Ltd.	amending its regulations to affirm as generally recognized as safe (GRAS) the use of urease enzyme preparation derived from <i>Lactobacillus fermentum</i> in the alcoholic beverage wine	184.1924 <sup>526</sup>	
Dec 8, 1992	FAP 2A3659	American Hoechst Corp. (now Hoechst Celanese Corp.)	amending the food additive regulations to provide for the safe use of acesulfame potassium as a nonnutritive sweetener	172.800 <sup>527</sup>	
Nov 25, 1992	FAP 7A4022	Kelco, a Division of Merck & Co.	amending the food additive regulations to provide for the safe use of gellan gum as a stabilizer and thickener in foods, generally	172.665 <sup>528</sup>	
Nov 20, 1992	FAP 9A4153	Grain Processing Corp.	amending the food additive regulations to provide for the safe use of modified food starch prepared using alpha-amylase	172.892 <sup>529</sup>	
Nov 20, 1992	FAP 0B4203	West Agro, Inc.	amending the food additive regulations to provide for the safe use of decanoic acid, nonanoic acid, phosphoric acid, propionic acid and sodium 1-octanesulfonate, and sulfuric acid as an optional ingredient, as components of a sanitizing solution to be used on food-processing equipment and utensils, including dairy-processing equipment	178.1010 <sup>530</sup>	
Oct 29, 1992	FAP 1B4284	Ciba-Geigy Corp.	amending the food additive regulations to provide for the safe use of 2,2'-methylenebis(4-methyl-6- <i>tert</i> -butylphenol)monoacrylate as a stabilizer for adhesives and pressure-sensitive adhesives intended for use in food-contact applications	178.2010 <sup>531</sup>	
Oct 28, 1992	FAP 0B4229	Ciba-Geigy Corp.	amending the food additive regulations to provide for the expanded, safe use of calcium bis[monoethyl(3,5-di- <i>tert</i> -butyl-4-hydroxybenzyl)phosphonate] as a stabilizer for low density polyethylene and olefin copolymers	178.2010 <sup>532</sup>	
Sep 22, 1992	FAP 9B4159	Edwards-Councilor Co., Inc.	amending the food additive regulations to provide for the safe use of <i>n</i> -alkyl(C12-C16)benzyldimethylammonium chloride; ammonium chloride; calcium stearate; sodium bicarbonate; starch or dextrin, or both; and methylene blue as a colorant, as components of a sanitizing solution to be used on food-processing equipment and utensils, including food-contact surfaces in public eating places	178.1010 <sup>533</sup>	
Sep 21, 1992	FAP 8B4107	Mitsui Petrochemical Industries, Ltd.	amending the food additive regulations to provide for the safe use of ethylene/1,3-phenylene oxyethylene isophthalate/terephthalate copolymer as the nonfood contact layer of laminated packaging intended for use in contact with food	177.1345 <sup>534</sup> 177.1395 <sup>535</sup>	
Aug 10, 1992	FAP 7B4010	West Agro, Inc.	amending the food additive regulations to provide for the safe use of sodium <i>N</i> -cyclohexyl- <i>N</i> -	178.1010 <sup>536</sup>	

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg remo
			palmitoyl taurate; chloroacetic acid, sodium salt, reaction products with 4,5-dihydro-2-undecyl-1H-imidazole-1-ethanol and sodium hydroxide; dodecylbenzene sulfonic acid; phosphoric acid; isopropyl alcohol; elemental iodine and hydriodic acid; and calcium chloride, as components of a sanitizing solution to be used on food-processing equipment and utensils, including dairy-processing equipment	21 CFR*	
Aug 7, 1992	FAP 1B4234	Ciba-Geigy Corp.	amending the food additive regulations to provide for the safe use of ammonium, potassium, and sodium salts of maleic anhydride, polymer with ethyl acrylate and vinyl acetate, hydrolyzed, as a deposit control additive, prior to the sheet forming operation, to prevent scale buildup in the manufacture of paper and paperboard intended for use in contact with food	176.170 <sup>537</sup>	
Apr 13, 1992	GRP 6G0311, GRP 6G0312	Victorian Chemical Co., Pty. Ltd.	amending the food additive regulations to provide for the safe use of ethyl esters of fatty acids and sulfated butyl oleate in aqueous emulsions for dehydrating grapes to produce raisins	172.225 <sup>538</sup> 172.270 <sup>539</sup>	
Mar 6, 1992	FAP 7A3981	Union Carbide Corp.	amending the food additive regulations to provide for the safe use of glutaraldehyde as a chemical for controlling microorganisms in beet-sugar mills	173.320 <sup>540</sup>	
Feb 25, 1992	GRP 9G0349	Gist-brocades, Inc.	amending its regulations to affirm that the use of chymosin preparation derived by fermentation from genetically modified <i>Kluyveromyces marxianus</i> (Hansen) Van Der Walt variety <i>lactis</i> (Dombrowski) Johannsen et Van Der Walt ( <i>K. marxianus</i> var. <i>lactis</i> ) is generally recognized as safe (GRAS)	184.1685 <sup>541</sup>	
Feb 3, 1992	FAP 5B3898	General Electric Co.	amending the food additive regulations to provide for the safe use of polyestercarbonate resin produced by the condensation of 4,4'-isopropylidenediphenol, carbonyl chloride, terephthaloyl chloride, and isophthaloyl chloride for use in contact with food	177.1585 <sup>542</sup>	
Mar 23, 1990	GRP 8G0337	Pfizer Central Research (Pfizer)	amending its regulations to affirm that the use of chymosin preparation derived by fermentation from <i>Escherichia coli</i> K-12 is generally recognized as safe (GRAS)	184.1685 <sup>543</sup>	
Feb 23, 1990	GRP 8G0345	NutraSweet Co.	amending its regulations for substances that are generally recognized as safe (GRAS) to affirm as GRAS the use of microparticulated protein product in frozen dessert-type products	184.1498 <sup>544</sup>	
Sep 15, 1989	GRP 6G0316	National Fish Meal and Oil Association	affirming that hydrogenated and partially hydrogenated menhaden oils are generally recognized as safe (GRAS) for use as direct human food ingredients.	184.1472 <sup>545</sup>	
Apr 6, 1988	GRP 5G0049	Aplin and Barrett Ltd.	affirming that nisin preparation produced from <i>Streptococcus lactis</i> Lancefield Group N is generally recognized as safe (GRAS) for use as an optional antimicrobial agent to inhibit the outgrowth of <i>Clostridium botulinum</i> spores and toxin formation in certain pasteurized cheese spreads	184.1538 <sup>546</sup>	
Feb 26, 1988	GRP 4G0290	Heinz U.S.A.	amending the regulation that affirms that the use of acacia (gum arabic) is generally recognized as safe (GRAS), with specific limitations, as a direct human food ingredient	184.1330 <sup>547</sup>	

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg remo
Dec 17, 1987	GRP 5G0296	Fuji Oil Co., Ltd.	amending its regulations on substances that are generally recognized as safe (GRAS) to include an alternate method of manufacture for cocoa butter substitute primarily from palm oil	184.1259 <sup>548</sup>	
Nov 5, 1987	GRP 6G0308	Gattefosse Etablissements	affirming that glyceryl behenate is generally recognized as safe (GRAS) for use as a formulation aid in excipient mixtures used in food prepared as tablets	184.1328 <sup>549</sup>	
Oct 22, 1987	GRP 1G0277	UOP, Inc.	amending the food additive regulations to provide for the safe use of Polyethylenimine as a fixing agent for the immobilization of microbial enzyme preparations used as sources of glucose isomerase	173.357 <sup>550</sup>	
Apr 6, 1987	GRP 4G0292	Purac, Inc.	affirming that potassium lactate and sodium lactate are generally recognized as safe (GRAS) for use as direct human food ingredients	184.1639 <sup>551</sup> 184.1768 <sup>552</sup>	
Jan 29, 1985	GRP 4G0041	Fabcon International, Inc.	amending the food additive regulations to provide for the safe use of quaternary ammonium chloride combination as an antimicrobial agent in the processing of sugar cane	172.165 <sup>553</sup> 173.320 <sup>554</sup>	
Dec 4, 1984	GRP 6G0077	SugarLo Co.	affirming that a lactase enzyme preparation derived from the yeast <i>Kluyveromyces lactis</i> is generally recognized as safe (GRAS) for use in the production of lactase-treated milk and lactose-reduced milk	184.1388 <sup>555</sup>	
Jul 13, 1984	FAP 4A3804	Halssen & Lyon	amending the food additive regulations to provide for the safe use of ethyl acetate as a solvent in the decaffeination of tea.	173.228 <sup>556</sup>	
Apr 4, 1984	GRP 0G0265	Hoffmann-La Roche, Inc.	affirming that <i>d</i> - and <i>dl</i> -alpha-tocopherols are generally recognized as safe (GRAS) for use as inhibitors of nitrosamine formation in pump-cured bacon	184.1890 <sup>557</sup>	
Nov 5, 1982	GRP 4G0043	American Bottled Water Association	affirming that ozone is generally recognized as safe (GRAS), with specific limitations, for use as a disinfectant in bottled water	184.1563 <sup>558</sup>	
Jun 29, 1982	GRP 6G0067	Travenol Laboratories, Inc. (GB Fermentation Industries has subsequently assumed sponsorship of the petition)	amending the food additive regulations to provide for the safe use of esterase-lipase enzyme derived from nonpathogenic strains of <i>Mucor miehei</i> var. <i>Cooney et Emerson</i> as an aid in curing and developing flavor in the following foods: Cheese substitutes, imitation cheeses, edible oils (including shortening and margarine), natural cheeses, and milk products, provided that any relevant standards of identities permit such use	173.140 <sup>559</sup>	
Sep 4, 1981	GRP 3G0011	Foremost-McKesson, Inc.	affirming that whey and certain modified whey products are generally recognized as safe (GRAS) as direct human food ingredients, and that hydrogen peroxide is GRAS for use as an antimicrobial agent in cheesemaking and whey processing	184.1366 <sup>560</sup> 184.1979 <sup>561</sup> 184.1979a <sup>562</sup> 184.1979b <sup>563</sup> 184.1979c <sup>564</sup>	
Nov 21, 1978	GRP 7G0081	Procter & Gamble Co.	affirming that cocoa butter substitute from palm oil is generally recognized as safe (GRAS) for human use in nonstandardized confectionary products	184.1259 <sup>565</sup>	
Sep 4, 1975	FAP 5B3051	Borg-Warner Corp.	amending the food additive regulations to provide for safe use of an acrylonitrile/butadiene/styrene copolymer as an article or component of articles	177.1020 <sup>566</sup>	

Date of first Final Rule (sorted Z-A)	Petition No.	Petitioner	Subject Additive and Intended Use	21 CFR*	Reg remo
			intended to contact all foods except those containing alcohol.		

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#### \*Definitions

- **21 CFR:** Title 21 of the Code of Federal Regulations.
- **Substance:** The name of the substance listed in the CFR.
- **CAS Registry® No.:** Chemical Abstract Service (CAS) Registry Number® for the substance.
- **Petitions** (see also [Questions and Answers About the Petition Process](#)<sup>568</sup>)
  - FAP: Food Additive Petition
  - CAP: Color Additive Petition
  - GRP: GRAS Affirmation Petition (replaced by [GRAS Notification Program](#)<sup>569</sup> in 2016)

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54. <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?fr=73.530>

55. <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?fr=177.1210>
56. <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?fr=176.170>
57. <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?fr=73.3126>
58. <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?fr=74.3045>
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64. <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?fr=73.1530>
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74. <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?fr=172.345>
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96. <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?fr=175.300>
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112. <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?fr=73.352>
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122. <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?fr=172.841>
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136. <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?fr=172.800>

137. <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?fr=173.325>
138. <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?fr=179.26>
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- 243. <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?fr=74.1102>
- 244. <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?fr=74.3102>
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- 246. <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?fr=178.3910>
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- 261. <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?fr=74.3602>
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- 264. <https://www.accessdata.fda.gov/scripts/cdrh/cfdocs/cfCFR/CFRSearch.cfm?fr=173.310>
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