

**§ 173.45**

**21 CFR Ch. I (4–1–01 Edition)**

**§ 173.45 Polymaleic acid and its sodium salt.**

Polymaleic acid (CAS Reg. No. 26099–09–2) and its sodium salt (CAS Reg. No. 70247–90–4) may be safely used in food in accordance with the following prescribed conditions:

(a) The additives have a weight-average molecular weight in the range of 540 to 850 and a number-average molecular weight in the range of 520 to 650, calculated as the acid. Molecular weights shall be determined by a method entitled "Determination of Molecular Weight Distribution of Poly(Maleic) Acid," March 17, 1992, produced by Ciba-Geigy, Inc., Seven Skyline Dr., Hawthorne, NY 10532–2188, which is incorporated by reference in accordance with 5 U.S.C. 552(a) and 1 CFR part 51. Copies are available from the Division of Product Policy, Center for Food Safety and Applied Nutrition (HFS–205), Food and Drug Administration, 200 C St. SW., Washington, DC 20204, or are available for inspection at the Center for Food Safety and Applied Nutrition's Library, 200 C St. SW., rm. 3321, Washington, DC, or at the Office of the Federal Register, 800 North Capitol St. NW., suite 700, Washington, DC.

(b) The additives may be used, individually or together, in the processing of beet sugar juice and liquor or of cane sugar juice and liquor to control mineral scale.

(c) The additives are to be used so that the amount of either or both additives does not exceed 4 parts per million (calculated as the acid) by weight of the beet or cane sugar juice or liquor process stream.

[51 FR 5315, Feb. 13, 1986, as amended at 61 FR 386, Jan. 5, 1996]

**§ 173.50 Polyvinylpyrrolidone.**

The food additive polyvinylpyrrolidone may be safely used in accordance with the following prescribed conditions:

(a) The additive is a homopolymer of purified vinylpyrrolidone catalytically produced under conditions producing polymerization and cross-linking such that an insoluble polymer is produced.

(b) The food additive is so processed that when the finished polymer is refluxed for 3 hours with water, 5 percent acetic acid, and 50 percent alcohol, no more than 50 parts per million of extractables is obtained with each solvent.

(c) It is used or intended for use as a clarifying agent in beverages and vinegar, followed by removal with filtration.

**§ 173.55 Polyvinylpyrrolidone.**

The food additive polyvinylpyrrolidone may be safely used in accordance with the following prescribed conditions:

(a) The additive is a polymer of purified vinylpyrrolidone catalytically produced, having an average molecular weight of 40,000 and a maximum unsaturation of 1 percent, calculated as the monomer, except that the polyvinylpyrrolidone used in beer is that having an average molecular weight of 360,000 and a maximum unsaturation of 1 percent, calculated as the monomer.

(b) The additive is used or intended for use in foods as follows:

Food	Limitations
Beer .....	As a clarifying agent, at a residual level not to exceed 10 parts per million.
Flavor concentrates in tablet form .....	As a tableting adjuvant in an amount not to exceed good manufacturing practice.
Nonnutritive sweeteners in concentrated liquid form .....	As a stabilizer, bodying agent, and dispersant, in an amount not to exceed good manufacturing practice.
Nonnutritive sweeteners in tablet form .....	As a tableting adjuvant in an amount not to exceed good manufacturing practice.
Vitamin and mineral concentrates in liquid form ....	As a stabilizer, bodying agent, and dispersant, in an amount not to exceed good manufacturing practice.
Vitamin and mineral concentrates in tablet form ....	As a tableting adjuvant in an amount not to exceed good manufacturing practice.
Vinegar .....	As a clarifying agent, at a residual level not to exceed 40 parts per million.
Wine .....	As a clarifying agent, at a residual level not to exceed 60 parts per million.