

Skatole.
 Sorbitan monostearate.
 Styrene.
 Sucrose octaacetate.
 α -Terpinene.
 γ -Terpinene.
 α -Terpineol; *p*-menth-1-en-8-ol.
 β -Terpineol.
 Terpinolene; *p*-menth-1,4(8)-diene.
 Terpinyl acetate.
 Terpinyl anthranilate.
 Terpinyl butyrate.
 Terpinyl cinnamate.
 Terpinyl formate.
 Terpinyl isobutyrate.
 Terpinyl isovalerate.
 Terpinyl propionate.
 Tetrahydrofurfuryl acetate.
 Tetrahydrofurfuryl alcohol.
 Tetrahydrofurfuryl butyrate.
 Tetrahydrofurfuryl propionate.
 Tetrahydro-pseudo-ionone; 6,10-dimethyl-9-undecen-2-one.
 Tetrahydrolinalool; 3,7-dimethyloctan-3-ol.
 Tetramethyl ethylcyclohexenone; mixture of 5-ethyl-2,3,4,5-tetramethyl-2-cyclohexen-1-one and 5-ethyl-3,4,5,6-tetramethyl-2-cyclohexen-1-one.
 2-Thienyl mercaptan; 2-thienylthiol.
 Thymol.
 Tolu aldehyde glyceryl acetal, mixed *o*, *m*, *p*.
 Tolu aldehydes, mixed *o*, *m*, *p*.
 p -Tolylacetaldehyde.
 o -Tolyl acetate; o -cresyl acetate.
 p -Tolyl acetate; p -cresyl acetate.
 4-(p -Tolyl)-2-butanone; p -methylbenzylacetone.
 p -Tolyl isobutyrate.
 p -Tolyl laurate.
 p -Tolyl phenylacetate.
 2-(p -Tolyl)-propionaldehyde; p -methylhydropropionaldehyde.
 Tributyl acetyl citrate.
 2-Tridecenal.
 2,3-Undecadiene; acetyl nonyl.
 γ -Undecalactone; 4-hydroxyundecanoic acid γ -lactone; peach aldehyde; aldehyde C-14.
 Undecenal.
 2-Undecanone; methyl nonyl ketone.
 9-Undecenal; undecenoic aldehyde.
 10-Undecenal.
 Undecen-1-ol; undecylenic alcohol.
 10-Undecen-1-yl acetate.
 Undecyl alcohol.
 Valeraldehyde; pentanal.
 Valeric acid; pentanoic acid.
 Vanillin acetate; acetyl vanillin.
 Veratraldehyde.
 Verbenol; 2-pinen-4-ol.
 Zingerone; 4-(4-hydroxy-3-methoxyphenyl)-2-butanone.

(c) Δ -Decalactone and Δ -dodecalactone when used separately or in combination in oleomargarine are used at levels not to exceed 10 parts per million and 20 parts per million, re-

spectively, in accordance with §166.110 of this chapter.

(d) BHA (butylated hydroxyanisole) may be used as an antioxidant in flavoring substances whereby the additive does not exceed 0.5 percent of the essential (volatile) oil content of the flavoring substance.

[42 FR 14491, Mar. 15, 1977, as amended at 42 FR 23148, May 6, 1977; 43 FR 19843, May 9, 1978; 45 FR 22915, Apr. 4, 1980; 47 FR 27810, June 25, 1982; 48 FR 10812, Mar. 15, 1983; 48 FR 51907, Nov. 15, 1983; 49 FR 5747, Feb. 15, 1984; 50 FR 42932, Oct. 23, 1985; 54 FR 7402, Feb. 21, 1989; 61 FR 14245, Apr. 1, 1996]

§ 172.520 Cocoa with dioctyl sodium sulfosuccinate for manufacturing.

The food additive "cocoa with dioctyl sodium sulfosuccinate for manufacturing," conforming to §163.117 of this chapter and §172.810, is used or intended for use as a flavoring substance in dry beverage mixes whereby the amount of dioctyl sodium sulfosuccinate does not exceed 75 parts per million of the finished beverage. The labeling of the dry beverage mix shall bear adequate directions to assure use in compliance with this section.

§ 172.530 Disodium guanylate.

Disodium guanylate may be safely used as a flavor enhancer in foods, at a level not in excess of that reasonably required to produce the intended effect.

§ 172.535 Disodium inosinate.

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

(a) The food additive is the disodium salt of inosinic acid, manufactured and purified so as to contain no more than 150 parts per million of soluble barium in the compound disodium inosinate with seven and one-half molecules of water of crystallization.

(b) The food additive is used as a flavoring adjuvant in food.

§ 172.540 DL-Alanine.

DL-Alanine (a racemic mixture of D- and L-alanine; CAS Reg. No. 302-72-7) may be safely used as a flavor enhancer for sweeteners in pickling mixtures at a level not to exceed 1 percent of the