Ministero della Salute

EX DIREZIONE GENERALE PER L'IGIENE E LA SICUREZZA DEGLI ALIMENTI E LA NUTRIZIONE
Ufficio 2

Regioni e Province Autonome
Servizi Veterinari

II.ZZ.SS.

E p. c. I.S.S. lab.usa@iss.it

SEGGEN - Ufficio 3

Associazioni di categoria
Loro Sedi

Oggetto: Esportazione verso gli U.S.A. – aggiornamenti normativi relativi alla produzione ed etichettatura dei prodotti a base di carne suina

Con la presente si desidera informare gli Enti in indirizzo in merito a due aggiornamenti normativi utili alla verifica di conformità dei prodotti esportati verso gli Stati Uniti d'America.
In particolare si forniscono:

- linee guida FSIS (FSIS Ready-to-Eat Fermented, Salt-Cured, and Dried Products Guideline May 5, 2023) produzione sicura di prodotti pronti al consumo (RTE), a lunga conservazione, fermentati, salati e essiccati che si basano su approcci multi-barriera per ottenere letalità e stabilità a scaffale. Questo documento non ha un vincolo normativo ma costituisce uno strumento utile per fornire chiarimenti al pubblico riguardo ai requisiti di sicurezza cogenti per l'esportazione di questa tipologia di prodotti. Allo stesso link è possibile anche trovare l'indicazione per seguire il webinar di USDA sul medesimo argomento.
- l'elenco delle sostanze additivanti autorizzate e impiegate sul mercato statunitense paragonate a quelle in uso nel mercato UE (Allegato 1). Tale documento costituisce un utile strumento per l'analisi di comparazione tra il sistema americano ed europeo e può essere utilizzato sia dal servizio veterinario ufficiale sia dall'OSA per verificare la conformità della fabbricazione dei prodotti.

Si pregano i Servizi veterinari regionali e gli II.ZZ.SS. in indirizzo di trasmettere la presente Nota, rispettivamente, ai Servizi Veterinari delle AA.SS.LL. competenti per territorio e alle proprie Sezioni periferiche interessate.
Ringraziando per la fattiva collaborazione si porgono distinti saluti.

IL DIRETTORE GENERALE
Ugo Della Marta

Allegati
Allegato 1: USA_Additives

Referenti:
Nicola Santini: n.santini@sanita.it
Daniel Tognetti: d.tognetti@sanita.it

USA Reference document	USA CATEGORY	USA SUBSTANCE	USA Purpose	USA INTENDED USE OF PRODUCT	USA AMOUNT	USA REFERENCE	USA LABELING REQUIREMENTS	EU rules	EU Limit	EU E-number
SAFE AND SUITABLE INGREDIENTS June 2024	Acidifiers/Alkalizers	A combination of sulfuric acid, ammonium sulfate, copper sulfate, and water		To adjust the pH in meat and poultry processing water, including processing water used as a spray or dip	A combination of sulfuric acid, ammonium sulfate, copper sulfate, and water, sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	Ammonium sulphate: quantum satis; sulfuric acid: quantum satis; Others: N/A	Sulfuric acid: E 513; ammonium sulfate: E 517; copper sulfate: N/A; and water: N/A
SAFE AND SUITABLE INGREDIENTS June 2025	Acidifiers/Alkalizers	Ammonium hydroxide		pH control agent in brine solutions for meat products	Ammonium hydroxide, sufficient for purpose to achieve a brine solution with a pH of 11.6	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	quantum satis	E 527
SAFE AND SUITABLE INGREDIENTS June 2026	Acidifiers/Alkalizers	An aqueous solution of acidic calcium sulphate		pH control agent in water used in meat and poultry processing	An aqueous solution of acidic calcium sulfate, sufficient for purpose	Acceptability determination	None under the accepted conditions of use (3)	Reg. EU 1333/2008	quantum satis	E 516
SAFE AND SUITABLE INGREDIENTS June 2027	Acidifiers/Alkalizers	An aqueous solution of citric acid, calcium sulfate and water		pH control agent in water used in meat and poultry processing	An aqueous solution of citric acid, calcium sulfate and water, sufficient for purpose	Acceptability determination	None under the accepted conditions of use (3)	Reg. EU 1333/2008	citric acid, calcium sulphate: quantum satis	citric acid: E 330; calcium sulphate E 516
SAFE AND SUITABLE INGREDIENTS June 2028	Acidifiers/Alkalizers	An aqueous solution of citric acid, hydrochloric acid, and phosphoric acid		To adjust the pH in processing water in meat and poultry plants	An aqueous solution of citric acid, hydrochloric acid, and phosphoric acid, sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	citric acid, hydrochloric acid: quantum satis; phosphoric acid: 40000 mg/kg expressed as P 2 O 5 in the nutrients preparation	citric acid: E 330; hydrochloric acid: E 507; phosphoric acid: E 338
SAFE AND SUITABLE INGREDIENTS June 2029	Acidifiers/Alkalizers	An aqueous solution of hydrochloric and acetic acid		pH control agent in water used in poultry processing	An aqueous solution of hydrochloric and acetic acid, sufficient for purpose	Acceptability determination	None under the accepted conditions of use (3)	Reg. EU 1333/2008	hydrochloric acid, acetic acid: quantum satis	hydrochloric acid: E 507; acetic acid: E 260
SAFE AND SUITABLE INGREDIENTS June 2030	Acidifiers/Alkalizers	An aqueous solution of citric and hydrochloric acids		pH control agent in water used in poultry and red meat processing	An aqueous solution of citric and hydrochloric acids, sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	citric acid, hydrochloric acid: quantum satis as P 2 O 5 in the nutrients preparation	citric acid: E 330; hydrochloric acid: E 507;
SAFE AND SUITABLE INGREDIENTS June 2031	Acidifiers/Alkalizers	An aqueous solution of hydrochloric acid, phosphoric acid, and lactic acid		As a pH control agent on raw and ready- to-eat (RTE) meat products and in water used in poultry processing	Hydrochloric acid and phosphoric acid- sufficient for purpose; lactic acid not to exceed 5.0 percent	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	lactic acid, hydrochloric acid: quantum satis; phosphoric acid: 40 000 mg/kg expressed as P 2 O 5 in the nutrients preparation	hydrochloric acid: E 507; phosphoric acid: E 338; lactic acid: E 270
SAFE AND SUITABLE INGREDIENTS June 2032	Acidifiers/Alkalizers	An aqueous solution of peroxyacetic acid, hydrogen peroxide, acetic acid, and 1- hydroxyethylidene-1, 1- diphosphonic acid (HEDP)		As an acidifier in poultry scald tanks	The level of peroxyacetic acid will not exceed 220 ppm, hydrogen peroxide will not exceed 110 ppm, and 1-hydroxyethylidene-1, 1- diphosphonic acid (HEDP) will not exceed 13 ppm	21 CFR 173.370	None under the accepted conditions of use (3)	Reg. EU 1333/2008	diphosphonic acid, hydroxyethylidene, peroxyacetic acid: N/A; acetic acid: quantum satis	diphosphonic acid, hydroxyethylidene, peroxyacetic acid: N/A; acetic acid: E 260;
SAFE AND SUITABLE INGREDIENTS June 2033	Acidifiers/Alkalizers	An aqueous solution of sodium bisulfate and sulphuric acid		pH control agent in water used in poultry processing	An aqueous solution of sodium bisulfate and sulfuric acid, sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	sodium bisulfate, sulphuric acid: quantum satis	Sodium sulphates: E 514; sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2034	Acidifiers/Alkalizers	An aqueous solution of sulfuric acid, citric acid, and phosphoric acid		To adjust the pH of peroxyacetic acid (PAA) for use on poultry carcasses as a spray or dip.	A blend of sulfuric (35 percent), citric (1 percent) and phosphoric acid (1 percent) solution that is injected into a diluted water stream of peroxyacetic acid (PAA) [100 PPM or less], hydrogen peroxide , acetic acid, and 1-hydroxyethylidine-1,1-diphosphonic acid (HEDP) (FCN 993) - to lower the pH of the PAA water stream from approximately 4.5 to under 2.5.	Sufficient for Purpose	None under the accepted conditions of use (1), (2), and (6)	Reg. EU 1333/2008	citric acid, sulphuric acid: quantum satis; phosphoric acid: 40000 mg/kg expressed as P 2 O 5 in the nutrients preparation	sulphuric acid: E 513; citric acid: E 330; phosphoric acid: E 338
SAFE AND SUITABLE INGREDIENTS June 2035	Acidifiers/Alkalizers	An aqueous solution of hydrochloric, citric and phosphoric acid		To adjust the pH of peroxyacetic acid (PAA) for use on poultry carcasses as a spray or dip.	A blend of hydrochloric (13 percent), citric (14 percent) and phosphoric acid (1.6 percent) solution that is injected into a diluted water stream of peroxyacetic acid (PAA) [100 PPM or less], hydrogen peroxide , acetic acid, and 1- hydroxyethylidine-1,1-diphosphonic acid (HEDP) (FCN 993) - to lower the pH of the PAA water stream from approximately 4.5 to under 2.5.	Sufficient for Purpose	None under the accepted conditions of use (1), (2), and (6)	Reg. EU 1333/2008	hydrochloric acid, citric acid: quantum satis; phosphoric acid: 40 000 mg/kg expressed as P 2 O 5 in the nutrients preparation	citric acid: E 330; phosphoric acid: E 338; hydrochloric acid: E 507
SAFE AND SUITABLE INGREDIENTS June 2036	Acidifiers/Alkalizers	An aqueous solution of hydrochloric and citric acid		To adjust the pH of peroxyacetic acid (PAA) for use on poultry carcasses as a spray or dip.	A blend of hydrochloric (14.6 percent) and citric acid (5.5 percent) solution that is injected into a diluted water stream of peroxyacetic acid (PAA) [100 PPM or less], hydrogen peroxide , acetic acid, and 1-hydroxyethylidine-1,1-diphosphonic acid (HEDP) (FCN 993) - to lower the pH of the PAA water stream from approximately 4.5 to under 2.5.	Sufficient for Purpose	None under the accepted conditions of use (1), (2), and (6)	Reg. EU 1333/2008	hydrochloric acid, citric acid: quantum satis	citric acid: E 330; hydrochloric acid: E 507
SAFE AND SUITABLE INGREDIENTS June 2037	Acidifiers/Alkalizers	An aqueous solution of sulfuric acid and sodium sulfate		As an acidifier agent on meat (beef and pork) and poultry products in the form of a spray, wash, or dip.	An aqueous solution of sulfuric acid and sodium sulfate, sufficient for purpose	GRAS Notice No. 000408	None under the accepted conditions of use (1)	Reg. EU 1333/2008	sodium sulfate, sulphuric acid; quantum satis	sulphuric acid: E 513; sodium sulfate: E 514
SAFE AND SUITABLE INGREDIENTS June 2038	Acidifiers/Alkalizers	An aqueous solution of sulfuric acid, citric acid, and phosphoric acid		To adjust the pH in poultry chiller water and the processing water in meat and poultry plants	An aqueous solution of sulfuric acid, citric acid, and phosphoric acid, sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	phosphoric acid, citric acid, sulphuric acid: quantum satis	sulphuric acid: E 513; citric acid: E 330; phosphoric acid: E 338
SAFE AND SUITABLE INGREDIENTS June 2039	Acidifiers/Alkalizers	An aqueous solution of sulfuric acid and sodium sulfate		As an acidifier agent on meat and poultry products in the form of a spray, wash, or dip.	An aqueous solution of sulfuric acid and sodium sulfate, sufficient for purpose	21 CFR 170.36	None under the accepted conditions of use (1)	Reg. EU 1333/2008	sodium sulfate, sulphuric acid; quantum satis	sulphuric acid: E 513; sodium sulfate: E 514
SAFE AND SUITABLE INGREDIENTS June 2040	Acidifiers/Alkalizers	A blend of citric acid, hydrochloric acid, and phosphoric acid		To adjust the acidity in various meat and poultry products	A blend of citric acid, hydrochloric acid, and phosphoric acid, sufficient for purpose	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	hydrochloric acid, phosphoric acid, citric acid: quantum satis	citric acid: E 330; phosphoric acid: E 338; hydrochloric acid: E 507
SAFE AND SUITABLE INGREDIENTS June 2041	Acidifiers/Alkalizers	Citric acid		To adjust pH in egg products	Citric acid, sufficient for purpose	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	quantum satis	E 330
SAFE AND SUITABLE INGREDIENTS June 2042	Acidifiers/Alkalizers	Citric acid		An acidifier in water used in poultry and red meat processing	Citric acid, sufficient for purpose	9 CFR 424.21(c)	None under the accepted conditions of use (1)	Reg. EU 1333/2008	quantum satis	E 330
SAFE AND SUITABLE INGREDIENTS June 2043	Acidifiers/Alkalizers	Magnesium hydroxide		pH control agent in poultry processing water	Magnesium hydroxide, sufficient for purpose	21 CFR 184.1428	None under the accepted conditions of use (1)	Reg. EU 1333/2008	quantum satis	E 528
SAFE AND SUITABLE INGREDIENTS June 2044	Acidifiers/Alkalizers	Potassium carbonate or potassium bicarbonate		pH control agents in egg products, meat and poultry products, processing meat and poultry products and processing fish of the order Siluriformes	Potassium carbonate or potassium bicarbonate, sufficient for purpose	21 CFR 184.1619 21 CFR 184.1613	None under the accepted conditions of use (1)	Reg. EU 1333/2008	Potassium carbonates: quantum satis	Potassium carbonates: E 501
SAFE AND SUITABLE INGREDIENTS June 2045	Acidifiers/Alkalizers	Potassium hydroxide		pH control agent in water used in poultry processing	Potassium hydroxide, sufficient for purpose	21CFR 184.1631	None under the accepted conditions of use (1)	Reg. EU 1333/2008	quantum satis	E 525
SAFE AND SUITABLE INGREDIENTS June 2046	Acidifiers/Alkalizers	Potassium hydroxide and sodium hydroxide		To adjust pH in egg products	Potassium hydroxide and sodium hydroxide, sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	Sodium hydroxide, Potassium hydroxide: quantum satis	Potassium hydroxide: E 525; sodium hydroxide: E 524
SAFE AND SUITABLE INGREDIENTS June 2047	Acidifiers/Alkalizers	Sodium carbonate or sodium bicarbonate		To adjust pH in egg products	Sodium carbonate or sodium bicarbonate, sufficient for purpose	21 CFR 184.1736	None under the accepted conditions of use (1)	Reg. EU 1333/2008	Sodium carbonates: quantum satis	Sodium carbonates: E 500
SAFE AND SUITABLE INGREDIENTS June 2048	Acidifiers/Alkalizers	Sodium carbonate or sodium bicarbonate		pH control agent in meat and poultry products and for processing meat and poultry products	Sodium carbonate or sodium bicarbonate, sufficient for purpose	21 CFR 184.1742 21 CFR 184.1736	None under the accepted conditions of use (1	Reg. EU 1333/2008	Sodium carbonates: quantum satis	Sodium carbonates: E 500
SAFE AND SUITABLE INGREDIENTS June 2049	Acidifiers/Alkalizers	Sodium hydroxide		pH control agent in water used in poultry processing and in red meat processing	Sodium hydroxide, sufficient for purpose	21 CFR 184.1763	None under the accepted conditions of use (1)	Reg. EU 1333/2008	quantum satis	E 524
SAFE AND SUITABLE INGREDIENTS June 2050	Acidifiers/Alkalizers	Sodium hydroxide and potassium hydroxide		pH control agent in water used in poultry processing and red meat processing	Sodium hydroxide and potassium hydroxide, sufficient for purpose	21 CFR 184.1763; 21CFR 184.1631	None under the accepted conditions of use (1)	Reg. EU 1333/2008	Sodium hydroxide, Potassium hydroxide: quantum satis	Potassium hydroxide: E 525; sodium hydroxide: E 524
SAFE AND SUITABLE INGREDIENTS June 2051	Acidifiers/Alkalizers	Sodium bisulfate		pH control agent in water used in meat and poultry processing	Sodium bisulfate, sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	Sodium sulphates: quantum satis	Sodium sulphates: E 514
SAFE AND SUITABLE INGREDIENTS June 2052	Acidifiers/Alkalizers	Sodium bisulfate		pH control agent in meat and poultry soups	Sodium bisulfate not to exceed 0.8 percent of product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	Sodium sulphates: quantum satis	Sodium sulphates: E 514
SAFE AND SUITABLE INGREDIENTS June 2053	Acidifiers/Alkalizers	Sodium bisulfate		Added to sauces used as separable components in the formulation of various meat products	Sodium bisulfate, sufficient for purpose	GRAS Notice No. 000003	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	Sodium sulphates: quantum satis	Sodium sulphates: E 514
SAFE AND SUITABLE INGREDIENTS June 2054	Acidifiers/Alkalizers	Sodium metasilicate		Poultry chiller water	Sodium metasilicate, sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2055	Acidifiers/Alkalizers	Sulfuric acid		pH control agent in water used in poultry processing	Sulfuric acid at levels sufficient for purpose	Acceptability determination	None under the accepted conditions of use (3)	Reg. EU 1333/2008	quantum satis	E 513
SAFE AND SUITABLE INGREDIENTS June 2056	Acidifiers/Alkalizers	Sulfuric acid, phosphoric acid, citric acid, and hydrochloric acid		To adjust the pH in poultry chiller water	Sulfuric acid, phosphoric acid, citric acid, and hydrochloric acid, sufficient for purpose	Acceptability determination; 21 CFR 184.1095; 21 CFR 182.1073; 21 CFR 184.1033; 21 CFR 182.1057	None under the accepted conditions of use (1)	Reg. EU 1333/2008	Sulfuric acid, phosphoric acid, citric acid, and hydrochloric acid: quantum satis	sulphuric acid: E 513; citric acid: E 330; phosphoric acid: E 338; hydrochloric acid: E 507
SAFE AND SUITABLE INGREDIENTS June 2057	Acidifiers/Alkalizers	Sulfuric and Hydrochloric acid		pH control agent in poultry processing water	Sulfuric and Hydrochloric acid, sufficient for purpose	21 CFR 184.1095; 21CFR 182.1057	None under the accepted conditions of use (1)	Reg. EU 1333/2008	Sulfuric acid, hydrochloric acid: quantum satis	sulphuric acid: E 513; hydrochloric acid: E 507
SAFE AND SUITABLE INGREDIENTS June 2058	Anticoagulants	Sodium tripolyphosphate		Sequestrant/anti-coagulant for use in recovered livestock blood which is subsequently used in food products	Sodium tripolyphospate not to exceed 0.5 percent of recovered blood	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	Sodium phosphates: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
SAFE AND SUITABLE INGREDIENTS June 2059	Antimicrobials	Acetic acid		Dried and fermented sausage, prosciutto	Use of up to 4 percent acetic acid solution measured prior to application applied as a spray	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	quantum satis	E 260
SAFE AND SUITABLE INGREDIENTS June 2060	Antimicrobials	Acetic acid		As an antimicrobial agent in chicken livers	For use as an antimicrobial immersion dip at a concentration of up to 5 percent and not to exceed two minutes	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	quantum satis	E 260
SAFE AND SUITABLE INGREDIENTS June 2061	Antimicrobials	Aqueous mixture of dextrose, triphosphate, diphosphate fructose, ascorbic acid, citric acid, lactic acid		As an antimicrobial agent to treat poultry, beef, and pork, including whole or cut meat, including carcasses, parts, trim, and organs, as a wash, spray, rinse, dip, chiller water or scald water, pre and post chill.	1 percent to 5 percent aqueous mixture of dextrose, triphosphate, diphosphate fructose, ascorbic acid, citric acid, lactic acid by weight along with the equivalent amount of lactic acid	Acceptability determination	None under the accepted conditions of use	Reg. EU 1333/2008	diphosphate fructose, dextrose: N/A; triphosphate: 50000 mg/kg (singly or in combination expressed as P 2 O 5); ascorbic acid: lactic acid, citric acid, ascorbic acid: quantum satis	triphosphate E 451; ascorbic acid: E 300; citric acid: E 330; lactic acid: E 270
SAFE AND SUITABLE INGREDIENTS June 2062	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, and optionally sulfuric acid, 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), or dipicolinic acid (DPA); 1-hydroxyethylidine-1, 1- diphosphonic acid (HEDP)		For use in process water used for washing, rinsing, or cooling whole or cut meat or poultry including carcasses, parts, trim, and organs.	(1) Final poultry process water not to exceed 1000 ppm PAA and 385 ppm HP. HEDP not to exceed 50 ppm or DPA not to exceed 4.00 ppm; (2) Meat applications as a spray not to exceed 400 ppm PAA and 155 ppm HP. HEDP not to exceed 20 ppm, or DPA not to exceed 1.64 ppm; (3) Hide wash applications as a spray not to exceed 400 ppm PAA and 155 ppm HP. HEDP not to exceed 20 ppm, or DPA not to exceed 1.64 ppm with a contact time of 5-30 seconds	Food Contact Substance Notification No. FCN 1132	None under the accepted conditions of use (6)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide: N/A; acetic acid: quantum satis; sulphuric acid: quantum satis;	acetic acid: E 260, sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2063	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, and 1- hydroxyethylidene- 1,1-diphosphonic acid (HEDP)		(1) In poultry process water for spraying, washing, rinsing, dipping, chill water, low- temperature (less than 40 degrees F) immersion baths, or scald water on poultry parts, organs, and carcasses; (2) In process water used for washing, rinsing, or cooling whole or cut meat including carcasses, parts, trim, and organs. (3) In process water or ice for washing, rinsing, storing or cooling of processed and pre-formed meat and poultry products.	(1) The level of peroxyacetic acid (PAA) not to exceed 2000 ppm, hydrogen peroxide (HP) not to exceed 750 ppm, and 1- hydroxyethylidene- 1,1-diphosphonic acid (HEDP) not to exceed 136 ppm; (2) Not to exceed 400 ppm PAA, not to exceed 350 ppm HP, and not to exceed 22.5 ppm HEDP; (3) Not to exceed 230 ppm PAA, not to exceed 165 ppm HP, and not to exceed 14 ppm HEDP.D10	Food Contact Substance Notification No. FCN 001247	None under the accepted conditions of use (6)	Reg. EU 1333/2008	peroxyacetic acid (PAA):N/A; hydrogen peroxide (HP): N/A; acetic acid: quantum satis; 1- hydroxyethylidene- 1,1-diphosphonic acid (HEDP): N/A	acetic acid: E 260
SAFE AND SUITABLE INGREDIENTS June 2064	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP)		As an antimicrobial agent to treat poultry process water or ice as a spray, wash, rinse, dip, chiller water, or scald water for whole or cut poultry including parts, trim, and organs.	Not to exceed use concentrations of 2000 ppm peroxyacetic acid (PAA), 728 ppm hydrogen peroxide (HP), and 13.3 ppm of 1- hydroxyethylidene-1, 1-diphosphonic acid (HEDP).	Food Contact Substance Notification No. FCN 1379	None under then accepted conditions of use (6)	Reg. EU 1333/2008	peroxyacetic acid (PAA):N/A; hydrogen peroxide (HP): N/A; acetic acid: quantum satis; 1- hydroxyethylidene- 1,1-diphosphonic acid (HEDP): N/A	acetic acid: E 260

SAFE AND SUITABLE INGREDIENTS June 2065	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, and optionally sulfuric acid, 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), or dipicolinic acid (DPA).		(1) Poultry post-main chiller (air or water) secondary processing of whole birds, parts, pieces, skin (on or off); organs, in the washing, rinsing, cooling and processing of poultry products; (2) poultry use in pre-air chiller dip tanks and post-main water chiller systems as finishing chillers	Not to exceed 2000 ppm PAA and 770 ppm HP, HEDP not to exceed 100 ppm measured prior to application, or DPA not to exceed 4.00 ppm.	Food Contact Substance Notification No. FCN 1419	None under then accepted conditions of use (6)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), dipicolinic acid, hydrogen peroxide: N/A; acetic acid: quantum satis; sulphuric acid: quantum satis;	acetic acid: E 260, sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2066	Antimicrobials	Aqueous mixtures of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid and 1- hydroxyethylidine-1, 1-diphosphonic acid (HEDP)		(1) In poultry process water for spraying, washing, rinsing, dipping, chill water, low- temperature (less than 40 degrees F) immersion baths, or scald water on poultry parts, organs, and carcasses; (2) In process water used for washing, rinsing, or cooling whole or cut meat including carcasses, parts, trim, and organs; (3) In process water or ice for washing, rinsing, storing or cooling of processed and pre-formed meat and poultry products	1) The level of peroxyacetic acid (PAA) not to exceed 2000 ppm, hydrogen peroxide (HP) not to exceed 750 ppm, and 1- hydroxyethylidine- 1, 1-diphosphonic acid (HEDP) not to exceed 136 ppm; (2) Not to exceed 400 ppm PAA, not to exceed 350 ppm HP, and not to exceed 22.5 ppm HEDP; (3) Not to exceed 230 ppm PAA, not to exceed 165 ppm HP, and not to exceed 14 ppm HEDP.	Food Contact Substance Notification No. FCN 1465	None under the accepted conditions of use (6)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide: N/A; acetic acid: quantum satis; sulphuric acid: quantum satis;	acetic acid: E 260, sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2067	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1- hydroxyethylid ene-1,1-diphosphonic acid (HEDP) and optionally sulfuric acid		Water, brine, or ice used for washing, rinsing, or cooling whole or cut meat, including carcasses, parts, trim, organs.	The level of peroxyacetic acid (PAA) not to exceed 1800 ppm, hydrogen peroxide (HP) not to exceed 675 ppm and1-hydroxyethylidene- 1,1-diphosphonic acid (HEDP) not to exceed 51.4 ppm	Food Contact Substance Notification No.1810	None under the accepted conditions of use (6)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide: N/A; acetic acid: quantum satis; sulphuric acid: quantum satis;	acetic acid: E 260, sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2068	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, sulfuric acid (optional) and 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), catalyzed with sulfuric acid		(1) In process water used for washing, rinsing, or cooling whole or cut meat including carcasses, parts, trim, and organs; (2) In process water or ice for washing, rinsing, storing, or cooling of processed and pre- formed meat products.	(1) The level of peroxyacetic acid (PAA) not to exceed 1800 ppm, hydrogen peroxide (HP) not to exceed 600 ppm, and 1-hydroxyethylidene- 1,1-diphosphonic acid (HEDP) not to exceed 22.5 ppm; (2) Not to exceed 495 ppm PAA, 165 ppm HP, and 14 ppm HEDP.	Food Contact Substance Notification No. FCN 1664	None under the accepted conditions of use (1)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide: N/A; acetic acid: quantum satis; sulphuric acid: quantum satis;	acetic acid: E 260, sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2069	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, sulfuric acid (optional) and 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), catalyzed with sulfuric acid		(1) In spray, mist, wash, rinse, post chill dip (not to exceed 2 minutes), chiller water, and scald water for meat and poultry (including livestock and game) carcasses, parts, trim, and organs; (2) washing, rinsing, or cooling processed and pre- formed meat and poultry (including livestock and game) products	(1) The level of peroxyacetic acid (PAA) not to exceed 2000 ppm, 750 ppm hydrogen peroxide (HP), and 10 ppm 1-hydroxyethylidene-1,1- diphosphonic acid (HEDP); (2) Not to exceed 495 ppm PAA, 186 ppm HP, and 2.5 ppm HEDP.	Food Contact Substance Notification No. 1666	None under the accepted conditions of use (1)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide: N/A; acetic acid: quantum satis; sulphuric acid: quantum satis;	acetic acid: E 260, sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2070	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), and hydrogen peroxide (HP), acetic acid, 1- hydroxyethylidene- 1, 1- diphosphonic acid (HEDP), and optionally sulfuric acid		Process water or ice for washing, rinsing, storing, or cooling whole or cut meat, including carcasses, parts, trim, and organs	The level of peroxyacetic acid (PAA) will not exceed 400 ppm, hydrogen peroxide (HP) will not exceed 267 ppm, and 1- hydroxyethylidene- 1, 1-diphosphonic acid (HEDP) will not exceed 27 ppm.	Food Contact Substance Notification No. FCN 1394	None under then accepted conditions of use (6)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide: N/A; acetic acid: quantum satis; sulphuric acid: quantum satis;	acetic acid: E 260, sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2071	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1, 1- diphosphonic acid (HEDP), water, and optionally sulfuric acid		(1) Process water or ice for washing, rinsing, or cooling whole or cut meat, including carcasses, parts, trim, and organs; (2) Process water, ice, or brine for washing, rinsing, storing, or cooling processed and preformed meat as defined in 21 CFR 170.3(n)(29) and poultry as defined in 21 CFR 170.3(n)(34); (3) Process water used as a spray, wash, rinse, dip, chiller water, low- temperature (e.g. less than 40 degrees F) immersion baths, or scald water for poultry parts, organs, and carcasses.	(1) The level of peroxyacetic acid (PAA) will not exceed 400 ppm, hydrogen peroxide (HP) will not exceed 280 ppm, and 1-hydroxyethylidene- 1, 1-diphosphonic acid (HEDP) will not exceed 20 ppm; (2) The level of PAA will not exceed 230 ppm, HP will not exceed 280 ppm, and HEDP will not exceed 14 ppm; (3) The level of PAA will not exceed 2000 ppm and HEDP will not exceed 136 ppm	Food Contact Substance Notification No. FCN 1284	None under then accepted conditions of use (6)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide: N/A; acetic acid: quantum satis; sulphuric acid: quantum satis;	acetic acid: E 260, sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2072	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1- hydroxyethylidene- 1, 1- diphosphonic acid (HEDP), water, and optionally sulfuric acid		(1) Process water or ice for washing, rinsing, or cooling whole or cut meat, including carcasses, parts, trim, and organs; (2) Process water, ice, or brine for washing, rinsing, storing, or cooling processed and preformed meat as defined in 21 CFR 170.3(n)(29) and poultry as defined in 21 CFR 170.3(n)(34); (3) Process water used as a spray, wash, rinse, dip, chiller water, low- temperature (e.g. less than 40 degrees F) immersion baths, or scald water for poultry parts, organs, and carcasses.	(1) The level of peroxyacetic acid (PAA) will not exceed 388 ppm, hydrogen peroxide (HP) will not exceed 155 ppm, and 1- hydroxyethylidene- 1, 1-diphosphonic acid (HEDP) will not exceed 19 ppm; (2) The level of PAA will not exceed 230 ppm, HP will not exceed 92 ppm, and HEDP will not exceed 11 ppm; (3) The level of PAA will not exceed 2000 ppm, HP will not exceed 800 ppm, and HEDP will not exceed 96 ppm.	Food Contact Substance Notification No. FCN 1389	None under then accepted conditions of use (6)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide: N/A; acetic acid: quantum satis; sulphuric acid: quantum satis;	acetic acid: E 260, sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2073	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1- diphosphonic acid (HEDP), and sulfuric acid (optional)		(1) for washing, rinsing or cooling meat carcasses, parts, trim, and organs carcasses, hides, parts, trim and organs; (2) for use in process water applied as a spray, wash, rinse, dip, chiller water, post-main chiller, secondary processing, pre-air chiller dip tanks and post-main water chiller systems as finishing chillers, low-temperature (e.g. less than 40 degrees F) immersion baths, or scald water for poultry carcasses, parts and pieces, and skin on or off and organs; (3) for use in process water, ice, or brine used for washing, rinsing, or cooling of processed and pre-formed meat and poultry products.	(1) An aqueous mixture not exceeding 460 ppm peroxyacetic acid (PAA), 220 ppm hydrogen peroxide (HP), 30 ppm 1- hydroxyethylidene-1, 1-diphosphonic acid (HEDP); (2) An aqueous mixture not exceeding 2000 ppm PAA, 950 ppm HP, and 113 ppm HEDP; (3) An aqueous mixture not exceeding 230 ppm PAA, 110 ppm HP, 15 ppm HEDP.	Food Contact Substance Notification No. FCN 1638	None under the accepted conditions of use (1)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide: N/A; acetic acid: quantum satis; sulphuric acid: quantum satis;	acetic acid: E 260, sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2074	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), 1- hydroxyethylidine-1,1- diphosphonic acid (HEDP) and dipicolinic acid (DPA); and optionally sulfuric acid.		(1) In poultry as a spray, wash, rinse, dip, chiller water, low- temperature (e.g., less than 40 degrees F) immersion baths, or scald water for whole or cut poultry carcasses, parts, trim, and organs; (2) In process water, ice, or brine used for washing, rinsing, or cooling of whole or cut meat, including carcasses, parts, trim, and organs; (3) In process water, ice, or brine used for washing, rinsing, or cooling of processed and pre-formed meat.	(1) The level not to exceed 2000 ppm peroxyacetic acid (PAA), 933 ppm hydrogen peroxide (HP), 120 ppm 1-hydroxyethylidine- 1,1-diphosphonic acid (HEDP) and 0.5 ppm dipicolinic acid (DPA);	Food Contact Substance Notification No. FCN 1639	None under the accepted conditions of use (6)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide: N/A; acetic acid: quantum satis; sulphuric acid: quantum satis;	acetic acid: E 260, sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2075	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1- diphosphonic acid (HEDP), and sulfuric acid (optional)		Used in the process water used in the production of meat, carcasses, parts, trim and organs.	(1) An aqueous mixture not exceeding 1800 ppm peroxyacetic acid (PAA), 600 ppm hydrogen peroxide (HP), 12 ppm 1- hydroxyethylidene-1, 1-diphosphonic acid (HEDP) for washing, rinsing or cooling meat carcasses, parts, trim, and organs; (2) An aqueous mixture not exceeding 495 ppm PAA, 165 ppm HP, 6 ppm HEDP for washing, rinsing, or cooling processed and pre-formed meat.	Food Contact Substances Notification No. FCN 1694	None under the accepted conditions of use (1)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide: N/A; acetic acid: quantum satis; sulphuric acid: quantum satis;	acetic acid: E 260, sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2076	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, and optionally sulfuric acid, 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), or dipicolinic acid (DPA).		Process water and ice used in poultry applied as a spray, wash, rinse, dip, chiller water, low temperature (less than 40 degree) immersion baths or scald water for whole or cut poultry carcasses, parts, trim and organs	An aqueous mixture not to exceed 2000 ppm PAA and 770 ppm HP, HEDP not to exceed 100 ppm, or DPA not to exceed 4.00 ppm with poultry carcasses, parts, trim, and organs.	Food Contact Substance Notification No. FCN 1806	None under the accepted conditions of use (3)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide: N/A; acetic acid: quantum satis; sulphuric acid: quantum satis;	acetic acid: E 260, sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2077	Antimicrobials	An aqueous mixture of Peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1- diphosphonic acid (HEDP)		Used as a spray, wash, rinse, dip, chiller water or scald water for meat and poultry parts, organs, trim and carcasses; and in process water, ice, or brine for washing, rinsing, storing, or cooling processed and preformed meat and poultry	An aqueous mixture not exceeding 2000 ppm peroxyacetic acid (PAA), 1474 ppm hydrogen peroxide (HP), and 118 ppm1- hydroxyethylidene-1, 1-disphosphonic acid (HEDP)	Food Contact Substance Notification No. 1745 (replaces FCN 1096, FCN 1236 and FCN 1495	None under the accepted conditions of use (1)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide: N/A; acetic acid: quantum satis	acetic acid: E 260
SAFE AND SUITABLE INGREDIENTS June 2078	Antimicrobials	A mixture of peroxyacetic acid (PAA) and hydrogen peroxide (HP); includes optionally acetic acid or sulfuric acid, depending on the desired pH of the wash/chiller process water.		As an antimicrobial agent applied to meat (beef or pork) and poultry products for: (1) beef or pork carcasses, parts, trim, and organs; and (2) poultry parts, organs, and carcasses.	For: (1) beef or pork carcasses, parts, trim, and organs at a level not to exceed 400 ppm peroxyacetic acid and 280 ppm hydrogen peroxide; and (2) poultry parts, organs, and carcasses at a level not to exceed 1000 ppm peroxyacetic acid and 700 ppm hydrogen peroxide	Food Contact Substances Notification No. FCN 1362	None under the accepted conditions of use (6)	Reg. EU 1333/2008	peroxyacetic acid (PAA), hydrogen peroxide: N/A; acetic acid: quantum satis; sulphuric acid: quantum satis;sulphuric acid: quantum satis;	acetic acid: E 260, sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2079	Antimicrobials	A mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), and 1-hydroxyethylidine-1, 1- diphosphonic acid (HEDP) in process water for meat and poultry products		As an antimicrobial additive in water or ice for: 1) washing, rinsing, cooling, or processing whole or cut meat, including parts, trim and organs; and 2) application to whole or cut poultry, including parts, trim and organs, as a spray, wash, rinse dip and in chiller water or scald water.	220 ppm of peroxyacetic acid, 80 ppm of hydrogen peroxide, and 13 ppm of HEDP	Food Contact Substance Notification No. FCN 1363	None under the accepted conditions of use (6)	N/A	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide: N/A	
SAFE AND SUITABLE INGREDIENTS June 2080	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1- diphosphonic acid (HEDP), dipicolinic acid (DPA), and sulfuric acid		Used in process water used in the production of meat carcasses, parts, trim and organs	Not to exceed 460 ppm peroxyacetic acid (PAA), 100 ppm hydrogen peroxide (HP), 2 ppm 1-hydroxyethylidene-1,1- diphosphonic acid (HEDP), 0.5 ppm dipicolinc acid (DPA), acetic acid and sulphuric acid.	Food Contact Substance Notification No. FCN 1477	None under the accepted conditions of use (1)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide: N/A; sulphuric acid: quantum satis;sulphuric acid: quantum satis	sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2081	Antimicrobials	An aqueous solution of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, sulfuric acid and 1- hydroxyethylidene-1, 1-diphosphonic acid (HEDP).		(1) In process water used for washing, rinsing or cooling whole or cut red meat including carcasses, parts, trim, and organs; (2) In process water or ice for washing, rinsing, storing or cooling of processed and pre- formed red meat.	(1) Not to exceed 1800 ppm peroxyacetic acid (PAA), 600 ppm hydrogen peroxide (HP), and 12 ppm 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP) for use in process water or ice used for washing, rinsing, spraying, misting or cooling whole or cut meat including carcasses, parts, trim, and organs; (2) Not to exceed 495 ppm PAA, 165 ppm HP, and 6 ppm HEDP for use in process water, brine, or ice used for washing, rinsing, storing ,misting or cooling processed and pre formed red meat	Food Contact Substance Notification No. FCN 1490	None under the accepted conditions of use (6)	N/A	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide: N/A; acetic acid: quantum satis; sulphuric acid: quantum satis;	acetic acid: E 260, sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2082	Antimicrobials	Aqueous mixtures of peroxyacetic acid (PAA), hydrogen peroxide (HP),1- hydroxyethylidine-1, 1- diphosphonic acid (HEDP), acetic acid and water		(1) Used as a spray, wash, rinse, dip, chiller water or scald water for poultry parts, organs, trim and carcasses; and in process water, ice, or brine for washing, rinsing, storing, or cooling processed and preformed poultry; (2) Used as a spray, rinse dip, chiller water or scald water for raw meat carcasses, parts, trim and organs; and in process water, ice, or brine for washing, rinsing, storing, or cooling processed and preformed meat.	(1) The level of peroxyacetic acid (PAA) not to exceed 2000 ppm, hydrogen peroxide (HP) not to exceed 1474 ppm, 1-hydroxyethylidine- 1, 1-diphosphonic acid (HEDP) not to exceed 118 ppm (2) Not to exceed 400 ppm PAA, not to exceed 295 ppm HP, not to exceed 23.7 ppm HEDP.	Food Contact Substance Notification No. FCN 1495	None under the accepted conditions of use (6)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide: N/A; acetic acid: quantum satis	acetic acid: E 260
SAFE AND SUITABLE INGREDIENTS June 2083	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, sulphuric acid and 1- hydroxyethylidene-1,1-diphosphonic acid (HEDP)		(1) Spray, wash, rinse, dip, chiller water, low-temperature immersion baths(e.g., less than 40 degrees F), scald water or other process water for poultry parts, organs and carcasses and; (2) Process water, brine, or ice used for washing, rinsing, storing, or cooling processed and pre-formed poultry products as defined in 21 CFR 170.3(n)(34)	(1) The level of peroxyacetic acid (PAA) not to exceed 2000 ppm, hydrogen peroxide (HP) not to exceed 666 ppm and 1-hydroxyethylidene- 1,1-diphosphonic acid (HEDP) not to exceed 130 ppm.; (2) The level of PAA not to exceed 230 ppm, HP not to exceed 77 ppm and HEDP not to exceed 15 ppm.	Food Contact Substance Notification No. FCN 1514	None under the accepted conditions of use (6)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide: N/A; acetic acid: quantum satis; sulphuric acid: quantum satis;	acetic acid: E 260, sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2084	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, sulphuric acid, dipicolinic acid (DPA) and 1-hydroxyethylidene-1,1- diphosphonic acid (HEDP).		(1) Spray, wash, rinse, dip, chiller water, low-temperature immersion baths(e.g., less than 40 degrees F) or scald water for whole or cut poultry carcasses, parts, trim and organs; (2) Process water, ice or brine used for washing, rinsing, storing, or cooling of processed and pre- formed meat and poultry products as defined in 21 CFR 170.3(n)(29) and 21 CFR 170.3(n)(34)	(1) The level of peroxyacetic acid (PAA) not to exceed 1150 ppm, hydrogen peroxide (HP) not to exceed 235 ppm, 1- hydroxyethylidene-1,1- diphosphonic acid (HEDP) not to exceed 2.5 ppm and dipicolinic acid (DPA) not to exceed 0.5 ppm.; (2) The level of PAA not to exceed 230 ppm, HP not to exceed 50 ppm, HEDP not to exceed 0.5 ppm and DPA not to exceed 0.1 ppm .	Food Contact Substance Notification No. FCN 1522	None under the accepted conditions of use (6)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide: N/A; acetic acid: quantum satis; sulphuric acid: quantum satis;	acetic acid: E 260, sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2085	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1, 1- diphosphonic acid (HEDP)		(1) Used as a spray, wash, rinse, dip, chiller water, low- temperature (e.g., less than 40 degrees F) immersion baths, or scald water for whole or cut poultry carcasses, parts, trim, and organs. (2) Used in process water or ice used for washing, rinsing, storing, or cooling whole or cut meat, including carcasses, parts, trim, and organs	(1) Not to exceed 2000 ppm peroxyacetic acid (PAA), 730 ppm hydrogen peroxide (HP), and 14 ppm 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP); (2) Not to exceed 1800 ppm 655 ppm HP, and 12 ppm HEDP	Food Contact Substance Notification No. FCN 1580	None under the accepted conditions of use (1)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide: N/A; acetic acid: quantum satis;	acetic acid: E 260

SAFE AND SUITABLE INGREDIENTS June 2086	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1- hydroxyethylidene-1, 1-dphosphonic acid (HEDP)		Used in water, brine or ice for washing, rinsing, storing, or cooling processed and performed meat/poultry and eggs.	1) An aqueous mixture not exceeding 495 ppm PAA, 180 ppm HP, and 14 ppm HEDP 2) An aqueous mixture not exceeding 230 ppm PAA, 84 ppm HP, and 14 ppm HEDP 3) An aqueous mixture not exceed ing 2000 ppm PAA, 730 ppm HP, and 120 ppm HEDP.	Food Contact Substance Notification No. FCN 1622	None under the accepted conditions of use (1)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide: N/A; acetic acid: quantum satis;	acetic acid: E 260
SAFE AND SUITABLE INGREDIENTS June 2087	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1- hydroxyethylidine-1,1- diphosphonic acid (HEDP), dipicolinic acid (DPA), and sulfuric acid		In process water and ice used in spray, wash, rinse, dip (minimum dwell time 1-15 seconds), chiller, or scald water for poultry carcasses, parts, and organs	The level of peroxyacetic acid (PAA) not to exceed 2000 ppm, hydrogen peroxide (HP) not to exceed 403 ppm, 1- hydroxythylidine-1,1- diphosphonic acid (HEDP) not to exceed 5 ppm, dipicolinic acid (DPA) not to exceed 0.88 ppm	Food Contact Substance Notification No. 1662	None under the accepted conditions of use (1)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide; dipicolinic acid (DPA): N/A; acetic acid: quantum satis; sulphuric acid: quantum satis;	acetic acid: E 260; sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2088	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1- hydroxyethylidene- 1,1- diphosphonic acid (HEDP) and optionally sulfuric acid		(1) Used in water or ice for washing, rinsing or cooling meat carcasses, parts, trim, and organs; (2) Used in process water, brine or ice for washing, rinsing, storing, or cooling of processed and pre- formed meat products as defined in 21 CFR 170.3 (n)(29).	(1) An aqueous mixture not exceeding 1800 ppm peroxyacetic acid (PAA), 1215 ppm hydrogen peroxide (HP), 121.5 ppm 1- hydroxyethylidene-1, 1-disphosphonic acid (HEDP); (2) An aqueous mixture not exceeding 495 ppm PAA, 335 ppm HP, and 33.5 ppm HEDP.	Food Contact Substance Notification No. 1688	None under the accepted conditions of use (6)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide; dipicolinic acid (DPA): N/A; acetic acid: quantum satis; sulphuric acid: quantum satis;	acetic acid: E 260; sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2089	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, and 1-hydroxyethylidene- 1,1-diphosphonic acid (HEDP)		(1) in spray, wash, rinse, dip, chiller water, low-temperature immersion baths, or scald water for whole or cut poultry including carcasses, parts, trim, and organs. (2) In process water or ice used for washing, rinsing, storing, or cooling whole or cut meat including carcasses, parts,	(1) The level of peroxyacetic acid (PAA) not to exceed 2000 ppm, hydrogen peroxide (HP) not to exceed 750 ppm, and 1-hydroxyethylidene- 1,1-diphosphonic acid (HEDP) not to exceed 136 ppm; (2) Not to exceed 1800 ppm PAA, 675 ppm HP, and 33 ppm HEDP.	Food Contact Substance Notification No. 1713	None under the accepted conditions of use (1)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide; dipicolinic acid (DPA): N/A; acetic acid: quantum satis;	acetic acid: E 260
SAFE AND SUITABLE INGREDIENTS June 2090	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1- diphosphonic acid (HEDP)		(1) Used in spray, wash , rinse, dip (less than or equal to 45 seconds), chiller water (main chiller less than or equal to 120 minutes, pre/post chill less than or equal to 20 seconds), low temperature (e.g. less than 40 degrees F) immersion baths (3- 30 seconds), or scald water for whole or cut poultry carcasses, parts, trim, and organs or in water for washing shell eggs; (2) Used in spray, wash, rinse, dip (less than or equal to 45 seconds), chiller water (main chiller less than or equal to 120 minutes, pre/post chill less than or equal to 20 seconds), or scald water for meat carcasses, parts, trim, and organs; (3) Used in process water or ice for washing, rinsing, or cooling of processed and preformed meat products; (4) In water or ice used for washing, rinsing, or cooling processed and preformed poultry products	(1) An aqueous mixture not exceeding 2000 ppm peroxyacetic acid (PAA), 773 ppm hydrogen peroxide (HP), 118 ppm 1- hydroxyethylidene-1, 1-disphosphonic acid (HEDP); (2) An aqueous mixture not exceeding 460 ppm PAA, 177 ppm HP, and 27 ppm HEDP; (3) An aqueous mixture not exceeding 495 ppm PAA, 190 ppm HP, 29 ppm HEDP; (4) 230 ppm PAA, 88 ppm HP, and 14 ppm HEDP.	Food Contact Substance Notification No. FCN 1715	None under the accepted conditions of use (1)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide; dipicolinic acid (DPA): N/A; acetic acid: quantum satis	acetic acid: E 260
SAFE AND SUITABLE INGREDIENTS June 2091	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1- diphosphonic acid (HEDP), and sulfuric acid (optional)		(1) For use as an antimicrobial agent in: brines, sauces, and marinades applied either on the surface or inject into processed or unprocessed, cooked or uncooked, whole or cut, poultry or parts and pieces; (2) surface sauces and marinades applied on processed and preformed meat and poultry products as described in 21 CFR 170.3(n)(29) and (34).	An aqueous mixture not exceeding 50 ppm peroxyacetic acid (PAA), 33 ppm hydrogen peroxide (HP), 3.3 ppm 1- hydroxyethylidene- 1,1-diphosphonic acid (HEDP).	Food Contact Substance Notification No. 1726	Non under the accepted conditions of use (1)		peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide; dipicolinic acid (DPA): N/A; acetic acid: quantum satis; sulphuric acid: quantum satis;	acetic acid: E 260; sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2092	Antimicrobials	An aqueous mixture containing peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1- hydroxyethylid ene-1,1- diphosphonic acid (HEDP), and optionally sulfuric acid.		1) in process water and ice used to spray, wash, rinse, or dip meat carcasses, parts, trim, and organs, and in chiller water or scald water for meat carcasses, parts, trim, and organs. (2) in water, brine, and ice for washing, rinsing, or cooling of processed or pre-formed meat products. (3) In water for washing shell eggs. (4) In brines, sauces, and marinades applied either on the surface or injected into processed or unprocessed, raw or ready-to-eat (RTE), whole or cut poultry parts or pieces; and in in surface sauces and in marinades applied on processed and preformed meat and poultry products.	(1) The level not to exceed 1800 ppm peroxyacetic acid (PAA), 409 hydrogen peroxide (HP), and 49 ppm HEDP (2) The level not to exceed 495 ppm PAA, 113 ppm HP, and 14 ppm HEDP. The pH range for the above applications is 2.0 – 8.0; spray contact time: 5 – 60 seconds; spray pressure: 5 – 150 psi; wash and rinse contact time: 5 – 60 seconds; dip dwell time: 5 – 30 seconds. (3) The level not to exceed 2000 ppm PAA, 455 pm HP, and 55 ppm HEDP. (4) The level not to exceed 50 ppm PAA, 11 pm HP, and 1 ppm HEDP.	FCN 1897	None under the accepted conditions of use (1)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide: N/A; acetic acid: quantum satis; sulphuric acid: quantum satis;	acetic acid: E 260, sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2093	Antimicrobials	A mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidine- 1,1-diphosphonic acid (HEDP), and dipicolinic acid (DPA)		(1) Used in spray, wash, rinse, dip, chiller water, low temperature (e.g., less than 40 ºF) immersion baths, or scald water for whole or cut poultry carcasses, parts, trim, and organs (2) Used in process water or ice used for washing, rinsing, or cooling whole or cut meat, including carcasses, parts, trim, and organs (3) Used in water, brine, or ice used for washing, rinsing, or cooling processed and pre- formed poultry as defined in 21 CFR 170.3(n)(34) (4) Used in water, brine, or ice used for washing, rinsing, or cooling	(1) An aqueous mixture not exceeding 2000 ppm peroxyacetic acid (PAA), 1474 ppm hydrogen peroxide (HP), 14 ppm 1- hydroxyethylidine-1,1-diphosphonic acid (HEDP), and 0.88 ppm dipicolinic acid (DPA); (2) An aqueous mixture not exceeding 1800 ppm PAA, 1215 ppm HP, 12 ppm HEDP, and 0.5 ppm DPA; (3) An aqueous mixture not exceeding 230 ppm PAA, 186 ppm HP, 14 ppm HEDP, and 0.1 ppm DPA; (4) A mixture not exceeding 495 ppm PAA, 335 ppm HP, 14 ppm HEDP, and 0.1 ppm DPA	Food Contact Substance Notification (FCN 1823)	None under the accepted conditions of use (6)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide: N/A; acetic acid: quantum satis;	acetic acid: E 260
SAFE AND SUITABLE INGREDIENTS June 2094	Antimicrobials	An aqueous potassium hydroxide- based solution with proprietary salts		Hide-on carcass wash in spray cabinet	Potassium hydroxide-based wash solution with proprietary salts used at a final concentration of 1.0 - 3.0 oz. of wash solution per gallon of water	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2009	Potassium hydroxide: quantum satis	Potassium-hydroxide: E 525
SAFE AND SUITABLE INGREDIENTS June 2095	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (H2O2), acetic acid, optional sulfuric acid and 1-hydroxyethylid ene-1,1-diphosphonic acid (HEDP)		1) process water or ice, used for washing, rinsing, or cooling whole or cut meat, including carcasses, parts, trim and organs (2) process water applied as spray, wash, rinse, dip, chiller water, low- temperature (e.g. less than 40°F) immersion baths, or scald water for whole or cut poultry carcasses, parts, trim and organs (3) process water or ice used for washing, rinsing, or cooling of processed and preformed meat and poultry as defined in 21 CFR 170.3(n)(29) and 21 CFR 170.3(n)(34).	(1) The level not to exceed 400 ppm peroxyacetic acid (PAA), 100 ppm hydrogen peroxide, and 5 ppm HEDP; (2) The level not to exceed 2000 ppm PAA, 500 ppm hydrogen peroxide, and 27 ppm HEDP; (3) The level not to exceed 230 ppm PAA, 57 ppm hydrogen peroxide, and 3 ppm HEDP; (4) The level not to exceed 230 ppm PAA, 57 ppm hydrogen peroxide, and 3 ppm HEDP; All applications pH: 1.0-7.0; spray, rinse, wash, dip contact/dwell time: 1-120 seconds; spray pressure: 5-100 psi; chiller water dwell time: 10 seconds-120	FCN 1693	None under the accepted conditions of use (1)	Reg. EU 1333/2009	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide: N/A; acetic acid: quantum satis; sulphuric acid: quantum satis;	acetic acid: E 260, sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2096	Antimicrobials	An aqueous sodium hydroxide- based solution with proprietary blends of adjuvants		Hide-on carcass wash for cattle and swine	1) sodium hydroxide-based wash solution used at a final concentration of .5-2.0 oz. of wash per gallon of water, alkalinity levels from .2-.7 percent, flow rate of 100-400 gallons per minute, temperature of the wash solution between 40-180°F, contact time of 8-15 seconds, optional post water rinse for 5-10 seconds at a flow rate of 50-100 gallons per minute at a temperature of 50-60°F. 2) Sodium hydroxide-based wash solution used at a final concentration of .5-4 oz. of wash solution per gallon of water, alkalinity levels between .1-1 percent, cabinet pressure rates between 20-100 psi, temperature of the solution between 80-130°F, and a contact time of 8-20 seconds. For edible skin, a fresh water rinse is required.	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	Sodium hydroxide: quantum satis	Sodium hydroxide: E524
SAFE AND SUITABLE INGREDIENTS June 2097	Antimicrobials	An aqueous solution of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, and optionally sulfuric acid, 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), or dipicolinic acid (DPA).		As an antimicrobial agent in: brines, sauces, and marinades to be applied on the surface or injected into processed or unprocessed, cooked or uncooked whole or cut poultry or parts and pieces; (2) surface sauces and marinades applied on processed and preformed meat and poultry products as described in 21 CFR 170.3(n) (29) and (34).	Not to exceed 50 ppm PAA and 18 ppm HP. HEDP not to exceed 6 ppm, or DPA not to exceed 0.44 ppm with processed and preformed meat and poultry; and 0.10 ppm with sauces, and marinades.	Food Contact Substance Notification No. FCN 1654	None under the accepted conditions of use (1)	Reg. EU 1333/2008	peroxyacetic acid (PAA), 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), hydrogen peroxide (HP): N/A; acetic acid: quantum satis; sulphuric acid: quantum satis;	acetic acid: E 260, sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2098	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), glycerol, and optionally, acetic acid or sulfuric acid		(1) Whole and cut meat carcasses, parts, trim, and organs; and (2) whole or cut poultry carcasses, parts, trim, and organs.	(1) Not to exceed 1800 ppm PPA and not to exceed 1215 HP (2) not to 2000 ppm PAA and not to exceed 1474 ppm HP pH range for all applications: 2.5 – 12.5;	Food Contact Substance Notification No. 1738	None under the accepted conditions of use (1)	Reg. EU 1333/2008	peroxyacetic acid (PAA), hydrogen peroxide (HP): N/A; acetic acid: quantum satis; sulphuric acid: quantum satis; glycerol: quantum satis	acetic acid: E 260, sulphuric acid: E 514; E422; glycerol: E 422
SAFE AND SUITABLE INGREDIENTS June 2099	Antimicrobials	An aqueous solution of potassium hydroxide		Hide-on carcass wash in spray cabinet	Solution of potassium hydroxide wash solution used at final concentration 1.5 - 4.0 oz. of wash solution per gallon of water	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	Potassium hydroxide: quantum satis	Potassium-hydroxide: E 525
SAFE AND SUITABLE INGREDIENTS June 2100	Antimicrobials	An aqueous potassium hydroxide solution		Hide-on carcass wash in spray cabinet	Solution of potassium hydroxide solution wash solution used at a final concentration of 0.01 - 0.40 percent (weight per weight)	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	Potassium hydroxide: quantum satis	Potassium-hydroxide: E 525
SAFE AND SUITABLE INGREDIENTS June 2101	Antimicrobials	An aqueous solution of sodium diacetate (4 percent), lactic acid (4 percent), pectin (2 percent), and acetic acid (0.5 percent)		Cooked meat products	Aqueous solution of sodium diacetate (4 percent), lactic acid (4 percent), pectin (2 percent), and acetic acid (0.5 percent) not to exceed 0.5 percent of finished product formulation.	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	Sodium diacetate: quantum satis; lactic acid: quantum satis; pectin: For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded; acetic acid: quantum satis	Lactic acid: E270; pectin: E 440; acetic acid: E 260; Sodium diacetate: E 262 (ii)
SAFE AND SUITABLE INGREDIENTS June 2102	Antimicrobials	An aqueous solution of acidic calcium sulfate and lactic acid		Applied as a continuous spray or a dip on raw poultry carcasses, parts, giblets, and ground poultry	Acidic calcium sulfate sufficient for purpose; lactic acid not to exceed 5.0 percent and 55ºC.	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	Calcium sulphate: quantum satis; lactic acid:quantum satis	Lactic acid: E270; E561
SAFE AND SUITABLE INGREDIENTS June 2103	Antimicrobials	An aqueous solution of hydrochloric acid, phosphoric acid, and lactic acid		Raw and ready-to- eat (RTE) meat products and in water used in poultry processing	Hydrochloric acid and phosphoric acid- sufficient for purpose; lactic acid not to exceed 5.0 percent	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	Hydrochloric acid: quantum satis; phosphoric acid: 40 000 mg/kg expressed as P 2 O 5 in the nutrient preparation; lactic acid: quantum satis	Hydrochloric acid: E507; Phosphoric acid: E 338; lactic acid: E 270
SAFE AND SUITABLE INGREDIENTS June 2104	Antimicrobials	An aqueous solution of citric acid and hydrochloric acid		Permeable and impermeable casings of meat and poultry products applied as a spray, dip, or immersion to casings prior to opening, removal, or slicing operations.	Solution of citric acid and hydrochloric acid adjusted to a pH less than 2.5.	Acceptability determination	None under then accepted conditions of use (1)	Reg. EU 1333/2008	citric acid: quantum satis; Hydrochloric acid: quantum satis	Citric acid: E 330; Hydrochloric acid: E507
SAFE AND SUITABLE INGREDIENTS June 2105	Antimicrobials	An aqueous solution of citric acid and hydrochloric acid		Applied to processed and comminuted red meat products in an enclosed mixing, grinding, and/or blending system.	Solution of citric acid and hydrochloric acid adjusted to a pH of 0.5 to 2.0.	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	citric acid: quantum satis; Hydrochloric acid: quantum satis	Citric acid: E 330; Hydrochloric acid: E507
SAFE AND SUITABLE INGREDIENTS June 2106	Antimicrobials	A solution of silver dihydrogen citrate stabilized with sodium lauryl sulfate and citric acid.		As an antimicrobial solution applied by spray or dip to reduce the pathogen populations on poultry carcasses, parts, and organs. Not for use in combination with any other silver containing antimicrobial and is not intended to be used in chiller baths.	For use at levels up to 160 ppm silver dihydrogen citrate (as silver) in the spray or dip, stabilized with sodium lauryl sulfate and citric acid, applied to poultry carcasses parts and organs.	Food Contact Substance Notification No. FCN 1768	None under the accepted conditions of use (6)	Reg. EU 1333/2008	citric acid: quantum satis; silver dihydrogen citrate stabilized with sodium lauryl sulfate: N/A	Citric acid: E 330

SAFE AND SUITABLE INGREDIENTS June 2107	Antimicrobials	An aqueous solution of hypochlorous acid		(1) in process water or ice which comes into contact with food as a spray, wash, rinse, dip, chiller water, and scalding water for whole or cut meat and poultry, including carcasses, parts, trim, and organs; (2) in process water, ice, or brine used for washing, rinsing, or cooling of processed and preformed meat and poultry products as defined in 21 CFR 170.3(n)(29) and 21 CFR 170.3(n)(34), respectively; (3) in process water for washing or rinsing shell eggs	(1), (2) Free chlorine not to exceed 50 ppm. pH range is 4.0 – 9.0; spray, rinse, wash, dip contact/dwell time: 1-120 seconds; spray pressure: 5-100 psi; chiller water dwell time: 10 seconds-120 minutes. (3) Free chlorine not to exceed 60 ppm. pH range 4.0 – 9.0; contact time for spray, rinse, wash, dip: 1- 120 seconds; spray pressure: 5-100 psi	Food Contact Substance Notification (FCN 1811)	None under the accepted conditions of use (1)	N/A	N/A	N/A
SAFE AND SUITABLE INGREDIENTS June 2108	Antimicrobials	An aqueous solution of silver dihydrogen citrate stabilized with sodium lauryl sulfate and citric acid		As an antimicrobial solution applied by spray or dip to reduce the pathogen populations on poultry carcasses, parts and organs. The FCS is not for use in combination with any other silver containing antimicrobial and is not intended to be used in chiller baths.	For use at levels up to 30 ppm silver dihydrogen citrate in the spray or dip, stabilized with sodium lauryl sulfate and citric acid, applied to poultry carcasses parts and organs.	Food Contact Substance Notification No. FCN 1569	None under the accepted conditions of use (6)	Reg. EU 1333/2008	silver dihydrogen citrate: N/A; sodium sulphates: quantum satis; citric acid: E330	Citric acid: E 330; Sodium sulphates: E 514
SAFE AND SUITABLE INGREDIENTS June 2109	Antimicrobials	An aqueous solution of sodium octanoate or octanoic acid and either glycerin and/or propylene glycol and/or a Polysorbate surface active agent (quantity sufficient to achieve the intended technical effect of octanoic acid emulsification) adjusted to a final solution pH of 1.5 to 4.0 using sodium hydroxide, potassium hydroxide, or an acceptable GRAS acid		Various non-standardized RTE meat and poultry products and standardized meat and poultry products that permit the use of any safe and suitable antimicrobial agent	Solution of sodium octanoate or octanoic acid and either glycerin and/or propylene glycol and/or a Polysorbate surface active agent (quantity sufficient to achieve the intended technical effect of octanoic acid emulsification) adjusted to a final solution pH of 1.5 to 4.0 using sodium hydroxide, potassium hydroxide, or an acceptable GRAS acid applied to the surface of the product at a rate not to exceed 400 ppm octanoic acid by weight of the finished food product	Acceptability determination	None under the accepted conditions of use (3)	Reg. EU 1333/2008	sodium octanoate or octanoic: N/A; glycerol: quantum satis; propylene glycol: 1000 mg/kg in final food (as carry-over), maximum level in enzyme preparation 500 g/kg, Maximum level from all sources in foodstuffs 3000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources; polysorbate: 1 000 mg/kg in final food (as carry-over)quantum satis only in beta carotene, lutein, lycopene and vitamin E preparations. In vitamin A and D preparations maximum level in final food 2 mg/kg; sodium hydroxide: quantum satis; GRAS acid:	propylene glycol: E1520; Polysorbates: E 432-436; sodium hydroxide: E524; potassium hydroxide: E 525; glycerol: E 422
SAFE AND SUITABLE INGREDIENTS June 2110	Antimicrobials	An aqueous solution of sodium octanoate, potassium octanoate, or octanoic acid and either glycerin and/or propylene glycol and/or a Polysorbate surface active agent (quantity sufficient to achieve the intended technical effect of octanoic acid emulsification) adjusted to a final solution pH of 1.5 to 6.0 using sodium hydroxide, potassium hydroxide, or an acceptable GRAS acid		Fresh meat primals and subprimals and cuts	Solution of sodium octanoate, potassium octanoate, or octanoic acid and either glycerin and/or propylene glycol and/or a Polysorbate surface active agent (quantity sufficient to achieve the intended technical effect of octanoic acid emulsification) adjusted to a final solution pH of 1.5 to 6.0 using sodium hydroxide, potassium hydroxide, or an acceptable GRAS acid applied to the surface of the product at a rate not to exceed 400 ppm octanoic acid by weight of the final product	Acceptability determination	None under the accepted conditions of use (3)	Reg. EU 1333/2008	sodium octanoate or octanoic: N/A; glycerol: quantum satis; propylene glycol: 1000 mg/kg in final food (as carry-over), maximum level in enzyme preparation 500 g/kg, Maximum level from all sources in foodstuffs 3000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources; sodium hydroxide: quantum satis; sodium hydroxide: quantum satis; GRAS acid: N/A; polysorbate: 1000 mg/kg in final food (as carry-over)quantum satis only in beta carotene, lutein, lycopene and vitamin E preparations. In vitamin A and D preparations maximum level in final food 2 mg/kg	propylene glycol: E1520; Polysorbates: E 432 – E 436; sodium hydroxide: E524; potassium hydroxide: E 525; glycerol: E 422
SAFE AND SUITABLE INGREDIENTS June 2111	Antimicrobials	An aqueous solution of sulfuric acid and sodium sulfate		In the form of a spray, wash, or dip on the surface of meat (beef and pork) and poultry products processing.	Solution of sulfuric acid and sodium sulfate at concentrations sufficient to achieve a targeted pH range of 1.0 - 2.2 on the surface of meat and poultry	GRAS Notice No. 000408	None under the accepted conditions of use (2)	Reg. EU 1333/2008	Sulphuric acid: quantum satis; sodium sulphate: quantum satis	Sulphuric acid: E513; sodium sulphate: E 514
SAFE AND SUITABLE INGREDIENTS June 2112	Antimicrobials	An aqueous solution of sulfuric acid, citric acid, and phosphoric acid		Process water applied to poultry parts, trim, organs, and carcasses as a spray, wash, rinse, dip, chiller water, or scald water.	Solution of sulfuric acid, citric acid, and phosphoric acid sufficient for purposes.	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	Sulphuric acid: quantum satis; citric acid: quantum satis; phosphoric acid:40 000 mg/kg expressed as P 2 O 5 in the nutrient preparation	Sulphuric acid: E513; citric acid: e 330; phosphoric acid: E 338 – E 452
SAFE AND SUITABLE INGREDIENTS June 2113	Antimicrobials	An aqueous solution of citric and hydrochloric acids adjusted to a pH of 1.0 to 2.0		Poultry carcasses, parts, trim, and organs	An aqueous solution of citric and hydrochloric acids adjusted to a pH of 1.0 to 2.0 applied as a spray or dip with a minimum contact time of 2 seconds pH measured prior to application	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	citric acid: quantum satis; Hydrochloric acid: quantum satis	Citric acid: E 330; Hydrochloric acid: E507
SAFE AND SUITABLE INGREDIENTS June 2114	Antimicrobials	An aqueous solution of citric and hydrochloric acids adjusted to a pH of 0.5 to 2.0		Meat carcasses, parts, trim, and organs	An aqueous solution of citric and hydrochloric acids adjusted to a pH of 1.0 to 2.0 applied as a spray or dip for a contact time of 2 seconds ph measured prior to application	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	citric acid: quantum satis; Hydrochloric acid: quantum satis	Citric acid: E 330; Hydrochloric acid: E507
SAFE AND SUITABLE INGREDIENTS June 2115	Antimicrobials	A blend of citric acid (1.8 percent), phosphoric acid (1.72 percent), and hydrochloric acid (0.8 percent)		Poultry carcasses	A blend of citric acid (1.87 percent), phosphoric acid (1.72 percent), and hydrochloric acid (0.8 percent) applied as a spray with a minimum contact time of 1 to 2 seconds and allowed to drip from the carcasses for 30 seconds	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	citric acid: quantum satis; Hydrochloric acid: quantum satis	Citric acid: E 330; Hydrochloric acid: E507
SAFE AND SUITABLE INGREDIENTS June 2116	Antimicrobials	A blend of citric acid and sorbic acid in a 2:1 ratio		To reduce the microbial load of purge trapped inside soaker pads in packages of raw whole muscle cuts of meat and poultry	Blend of citric acid and sorbic acid in a 2:1 ratio incorporated into soaker pads at a level not to exceed 1 to 3 grams per pad.	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**citric acid**: quantum satis; **sorbic acid**: 1500 mg/kg singly or in combination with potassium sorbate in the preparation 15 mg/kg in the final product expressed as the free acid, maximum level in enzyme preparation: 20000 mg/kg (singly or in combination expressed as the free acid), 20 mg/kg (maximum level in final food except beverages), 10 mg/l (maximum level in beverages)	Citric acid: E 330; Sorbic acid: E200
SAFE AND SUITABLE INGREDIENTS June 2117	Antimicrobials	A blend of lactic acid (45-60 percent), citric acid (20-35 percent), and potassium hydroxide (greater than 1 percent)		Poultry, beef, pork, and lamb carcasses, heads, and organs including unskinned livers (outer membrane intact); skinned livers (outer membrane removed) tongues, tails, primal cuts, sub- primal cuts, cuts, and trimmings. Skinned livers must be drained for a minimum of 1-2 minutes after application and before packaging	Blend of lactic acid (45-60 percent), citric acid (20-35 percent), and potassium hydroxide (greater than 1 percent)applied as a spray or dip at a level not to exceed 2.5 percent solution by weight.	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Lactic acid:** quantum satis; **Citric acid**: quantum satis; **Potassium hydroxide**: quantum satis	Lactic acid: E 270; Citric Acid: E 330; Potassium hydroxide: E 525
SAFE AND SUITABLE INGREDIENTS June 2118	Antimicrobials	A blend of lactic acid, polysorbate 80, and xanthan gum		As an antimicrobial agent in the processing of beef heads and carcasses	Not to exceed 5 percent lactic acid solution, not to exceed 0.07 percent polysorbate 80, and not to exceed 0.05 percent xanthan gum; applied as a spray; exposure time 5-30 seconds, pressure 20- 60 psi, temperature 18-55 degrees C.	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**lactic acid**: quantum satis; **Polysorbate 80**: 1000 mg/kg in final food (as carry-over)quantum satis only in beta carotene, lutein, lycopene and vitamin E preparations. In vitamin A and D preparations maximum level in final food 2 mg/kg; **xanthan gum**: quantum satis	Lactic acid: E 270; Polysorbate 80: E 433; Xantham gum: E415
SAFE AND SUITABLE INGREDIENTS June 2119	Antimicrobials	A blend of salt, sodium acetate, lemon extract, and grapefruit extract		Ground beef, cooked, cured, comminuted sausages (e.g., bologna), and RTE whole muscle meat products	Blend of salt, sodium acetate, lemon extract, and grapefruit extract not to exceed 0.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement for the RTE whole muscle meat products, and cooked, cured, comminuted sausages. Ground beef must be descriptively labeled (4)	Reg. EU 1333/2008	**Sodium acetate**: quantum satis; **Lemon extract**: N/A; **Grapefruit extract**: N/A	Sodium acetate: E 262
SAFE AND SUITABLE INGREDIENTS June 2120	Antimicrobials	A blend of salt, sodium acetate, lemon extract, and grapefruit extract		Beef steaks	Blend of salt, sodium acetate, lemon extract, and grapefruit extract dipped in a solution containing 2. percent of the blend	Acceptability determination	Product must be descriptively labeled (4)	Reg. EU 1333/2008	**Sodium acetate**: quantum satis; **Lemon extract**: N/A; **Grapefruit extract**: N/A	Sodium acetate: E 262
SAFE AND SUITABLE INGREDIENTS June 2121	Antimicrobials	A blend of salt, lemon extract, and grapefruit extract		Ground beef	Blend of salt, lemon extract, and grapefruit extract not to exceed 0.5 percent of the product formulation	Acceptability determination	Product must be descriptively labeled (4)	Reg. EU 1333/2008	**Lemon extract**: N/A; **Grapefruit extract**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2122	Antimicrobials	A blend of salt, lactic acid, sodium diacetate, and mono- and diglycerides		Various non-standardized RTE meat and poultry products and standardized meat and poultry products that permit the use of any safe and suitable antimicrobial agent	Blend of salt, lactic acid, sodium diacetate, and mono- and diglycerides not to exceed 0.2 percent of product formulation	Acceptability determination	All ingredients, except for the mono- and diglycerides, must be listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	lactic acid: quantum satis; sodium diacetate: quantum satis; mono- and diglycerides: quantum satis	Lactic acid: E 270; Sodium diacetate: E 262 (ii); mono- and diglycerides: E 471
SAFE AND SUITABLE INGREDIENTS June 2123	Antimicrobials	A mixture of hops beta acids, egg white lysozyme, and cultured skim milk		In a salad dressing used in refrigerated meat and poultry deli salads	Mixture of hops beta acids, egg white lysozyme, and cultured skim milk not to exceed 1.5 percent of the finished salad	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Hops beta acids**: N/A; **Lysozyme**: quantum satis; **cultured skim milk**: N/A	Hops beta acids: N/A; Lysozime: E 1105; cultured skim milk: N/A

SAFE AND SUITABLE INGREDIENTS June 2124	Antimicrobials	A natural source of nitrate		As an antimicrobial agent in any meat or poultry product that is fermented, immersion cured or dry cured.	For use as a component in the product formulation based upon the support on file for minimum amount of nitrate and minimum times for fermentation, aging, and/or curing. **NOTE: Maximum limits for cured products in 9 CFR 424.22 and 9 CFR 424.21(c) should be used for natural sources of nitrate.**	Acceptability determination	Listed by common or usual name in the ingredients statement (1). **Products required to contain curing agents and sometimes cure accelerators approved for use in 9 CFR 424.21 (c) as part of a standard of identity in 9 CFR 319 or 317.17 (b) but instead are formulated with natural sources of these ingredients** must be labeled as uncured under 9 CFR 317.17 and 319.2. The statement "no nitrates or nitrites added" needs to be qualified with the statement * except for those naturally occurring in [insert name of	Reg. EU 1333/2008	**Nitrates**: 150 mg/kg in non-heat-treated meat products, with Maximum amount that may be added during the manufacturing, expressed as NaNO2 or NaNO3, 250 mg/kg in traditional immersion cured products (Meat products cured by immersion in a curing solution containing nitrites and/or nitrates, salt and other components) only for Wiltshire bacon, ham and similar products: Meat is injected with curing solution followed by immersion curing for 3 to 10 days 250 mg/kg only bacon, filet de bacon and similar products: Immersion cured for 4 to 5 days at 5 to 7 °C, matured for typically 24 to 40 hours at 22 °C, possibly smoked for 24 hrs at 20 to 25 °C and stored for 3 to 6 weeks at 12 to 14 °C. The immersion brine solution also includes microbiological starter cultures; Nitrates may be present in some heat-treated meat products resulting from natural conversion of nitrites to nitrates in a low-acid environment; 250 mg/kg in Traditional dry cured products. (Dry curing process involves dry application of curing mixture containing nitrites and/or nitrates, salt and other components to the surface of the meat followed by a period of stabilisation/maturation), only dry cured bacon, ham, and similar products: Dry curing followed by maturation for at least 4 days; 250 mg/kg in Other traditionally cured products. (Immersion and dry cured processes used in combination or where nitrite and/or nitrate is included in a compound product or where the curing solution is injected into the product prior to cooking), only rohschinken, trocken-/nasgepökelt and similar products: Dry curing and immersion curing used in combination (without injection	Nitrates: E 251-252
SAFE AND SUITABLE INGREDIENTS June 2125	Antimicrobials	A combination of natural source of nitrite and natural source of ascorbate		As an antimicrobial agent in any meat or poultry product (including ground, formed, or whole muscle meat) that will be heat-treated and processed to be NRTE or RTE.	For use as a component in the product formulation at 1) a rate of a minimum 75 ppm of nitrite from natural sources and minimum 500 ppm of ascorbate from natural sources or 2) a rate of a minimum 100 ppm of nitrite from natural sources and minimum 250 ppm of ascorbate from natural sources by weight of the finished food product. NOTE: Maximum limits for nitrite in bacon and other cured products in 9 CFR 424.22 and 9 CFR 424.21(c) apply to natural sources used instead of pure sodium nitrite. Maximum limits for ascorbate in 9 CFR 424.21(c) also apply to this use.	Acceptability determination	Listed by common or usual name in the ingredients statement (1). The products must be labeled as uncured under 9 CFR 317.17. The statement 'no nitrates or nitrites added' needs to be qualified with the statement * except for those naturally occurring in [insert name natural source of nitrate]	Reg. EU 1333/2008	**Nitrites**: 150 mg/kg, for Meat preparations as defined by Regulation (EC) No 853/2004; 150 mg/kg for Non-heat–treated meat products; 100 mg/kg for heat-treated meat products, only sterilised meat products (Fo > 3,00); Fo-value 3 is equivalent to 3 minutes heating at 121 °C (reduction of the bacterial load of one billion spores in each 1 000 cans to one spore in a thousand cans); 150 mg/kg for heat- treated meat products, except sterilised meat products (Fo > 3,00); Maximum amount that may be added during the manufacturing, expressed as NaNO2 or NaNO3, Nitrates may be present in some heat-treated meat products resulting from natural conversion of nitrites to nitrates in a low-acid environment; 175 mg/kg, 100 mg/kg, 150 mg/kg, 50 mg/kg for Traditional immersion cured products (Meat products cured by immersion in a curing solution containing nitrites and/or nitrates, salt and other components); 75 mg/kg, 100 mg/kg, 50 mg/kg for Traditional dry cured products. (Dry curing process involves dry application of curing mixture containing nitrites and/or nitrates, salt and other components to the surface of the meat followed by a period of stabilisation/maturation); 50 mg/kg, 180 mg/kg for Other traditionally cured products. (Immersion and dry cured processes used in combination or where nitrite and/or nitrate is included in a compound product or where the curing solution is injected into the product prior to	Nitrites: E 249-250
SAFE AND SUITABLE INGREDIENTS June 2126	Antimicrobials	A combination of natural source of nitrite and dextrose		As an antimicrobial agent in comminuted meat products that will be heat-treated and processed to be NRTE or RTE.	For use as a component in the product formulation by ingoing weight at a minimum level of 150 ppm nitrite from a natural source and a minimum level of 6700 ppm (0.67%) dextrose. NOTE: Maximum limits for nitrite in cured products in 9 CFR 424.21(c) apply to natural sources used instead of pure sodium nitrite. Maximum limits for dextrose in 9 CFR 424.21(c) also apply to this use.	Acceptability determination	Listed by common or usual name in the ingredients statement. Products required to contain curing agents and sometimes cure accelerators approved for use in 9 CFR 424.21(c) as part of a standard of identity in 9 CFR 319 or 317.17(b) but instead are formulated with natural sources of these ingredients must be labeled as uncured under 9 CFR 317.17 and 319.2. The statement 'no nitrates or nitrites added' needs to be qualified with the statement *except for those naturally occurring in [insert name natural source of nitrate]	Reg. EU 1333/2008	**Nitrites**: 150 mg/kg, for Meat preparations as defined by Regulation (EC) No 853/2004; 150 mg/kg for Non-heat–treated meat products; 100 mg/kg for heat-treated meat products, only sterilised meat products (Fo > 3,00); Fo-value 3 is equivalent to 3 minutes heating at 121 °C (reduction of the bacterial load of one billion spores in each 1 000 cans to one spore in a thousand cans); 150 mg/kg for heat- treated meat products, except sterilised meat products (Fo > 3,00); Maximum amount that may be added during the manufacturing, expressed as NaNO2 or NaNO3, Nitrates may be present in some heat-treated meat products resulting from natural conversion of nitrites to nitrates in a low-acid environment; 175 mg/kg, 100 mg/kg, 150 mg/kg, 50 mg/kg for Traditional immersion cured products (Meat products cured by immersion in a curing solution containing nitrites and/or nitrates, salt and other components); 75 mg/kg, 100 mg/kg, 50 mg/kg for Traditional dry cured products. (Dry curing process involves dry application of curing mixture containing nitrites and/or nitrates, salt and other components to the surface of the meat followed by a period of stabilisation/maturation); 50 mg/kg, 180 mg/kg for Other traditionally cured products. (Immersion and dry cured processes used in combination or where nitrite and/or nitrate is included in a compound product or where	Nitrites: E 249-250
SAFE AND SUITABLE INGREDIENTS June 2127	Antimicrobials	A combination of sulfuric acid, ammonium sulfate, and water		Used as an acidifier in poultry processing water	Combination of sulfuric acid, ammonium sulfate, and water sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Sulphuric acid**: quantum satis; **ammonium sulphate**: 100000 mg/kg 100 mg/kg 50 mg/l;	Sulphuric acid: E 513; ammonium sulphate: E 517
SAFE AND SUITABLE INGREDIENTS June 2128	Antimicrobials	An aqueous mixture containing peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1- hydroxyethylidene- 1,1- diphosphonic acid (HEDP), dipicolinic acid (DPA), and optionally sulfuric acid		1) in process water applied as a spray, wash, rinse, dip, chiller water, low-temperature immersion baths or scald water for whole or cut poultry and meat carcasses, parts and trim (2) in process water, ice, or brine used for washing, rinsing, or cooling of processed and preformed meat and poultry	(1) The level not to exceed 2000 ppm PAA, 1474 HP, 118 ppm HEDP and 0.5 ppm DPA (2) The level not to exceed 495 ppm PAA, 365 ppm HP, 29 ppm HEDP and 0.1 DPA For (1) and (2): pH range: 2.0-8.0; Spray contact time: 5 – 120 seconds; Spray pressure: 10 – 90 psi; Wash, rinse and dip contact time: 5 – 30 seconds	Food Contact Substance Notification No. FCN 1936	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A, **dipicolinic acid (DPA)**: N/A; **Sulphuric acid**: quantum satis	Acetic acid: E 260; sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2129	Antimicrobials	A mixture of maltodextrin (DE of 5 or greater), cultured dextrose, sodium diacetate, egg white lysozyme, and nisin preparation		In salads, sauces, and dressings to which fully cooked meat or poultry will be added	Mixture of maltodextrin (DE of 5 or greater), cultured dextrose, sodium diacetate, egg white lysozyme, and nisin preparation not to exceed 1.5 percent by weight of the finished product	Acceptability determination	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Maltodextrine**: N/A; **cultured dextrose**: N/A; **sodium diacetate**: quantum satis; **lysozime**: quantum satis; **nisin**: 3 only semolina; 6,25 pasteurised liquid egg (white, yolk or whole egg); 10 only clotted cream and mascarpone; 12,5 only ripened and processed products	sodium diacetate: E 262 (ii); Lysozime: E 1105; nisin: E 234
SAFE AND SUITABLE INGREDIENTS June 2130	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, and 1- hydroxyethylidene- 1,1-diphosphonic acid (HEDP)		(1) Spray, wash, rinse, dip, chiller water, low-temperature (e.g., less than 40 degrees F) immersion baths, scald water for whole or cut poultry carcasses, parts, trim, skin on or off, organs, and egg shell washes; (2) Water or ice used for washing, rinsing, storing, or cooling whole or cut meat, including carcasses, parts, trim, organs and; (3) Water, ice, or brine used for washing, rinsing, storing, or cooling of processed and pre-formed meat as defined in 21 CFR 170.3(n)(29) and poultry as defined in 21 CFR 170.3(n)(34).	(1) The level of peroxyacetic acid (PAA) not to exceed 2000 ppm, hydrogen peroxide (HP) not to exceed 933 ppm and1- hydroxyethylidene- 1,1-diphosphonic acid (HEDP) not to exceed 120 ppm; (2) The level of PAA not to exceed 400 ppm, HP not to exceed 187 ppm and HEDP not to exceed 24 ppm; (3) The level of PAA not to exceed 230 ppm, HP not to exceed 107 ppm and HEDP not to exceed 14 ppm.	Food Contact Substance Notification No. FCN 1501	None under the accepted conditions of use (6)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A	Acetic acid: E 260
SAFE AND SUITABLE INGREDIENTS June 2131	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1- diphosphonic acid (HEDP), water, and optionally sulfuric acid		(1) Process water used for wash, rinse, dip, chill, scald, spray, and mist in meat and poultry carcasses, parts, trim, and organ; (2) Use in brine and ice in contact with poultry and meat carcasses, parts, trim, and organs; and process water, ice, or brine for washing, rinsing, or cooling processed and preformed meat and poultry products	(1) The level of peroxyacetic acid (PAA) will not exceed 2000 ppm, hydrogen peroxide (HP) will not exceed 892 ppm, and 1-hydroxyethylidene- 1, 1-disphosphonic acid (HEDP) will not exceed 7 ppm; (2) The level of PAA will not exceed 495 ppm, HP will not exceed 221 ppm, and HEDP will not exceed 1.7 ppm	Food Contact Substance Notification No. 1844	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A, **dipicolinic acid (DPA)**: N/A; **Sulphuric acid**: quantum satis	Acetic acid: E 260; sulphuric acid: E 513

SAFE AND SUITABLE INGREDIENTS June 2132	Antimicrobials	Aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid (AA), 1- hydroxyethylidene-1,1- diphosphonic acid (HEDP).		1) In process water applied as a wash, spray, dip, rinse, chiller water, low-temperature (less than 40°F) immersion bath, or scald water for whole or cut poultry carcasses, parts, trim, and organs; 2) in process water or ice used in washing, rinsing, or cooling whole or cut meat carcasses, parts, trim, and organs; 3) in process water, ice, or brine used in washing, rinsing, or cooling processed and pre- formed meat products; 4) in process water, ice, or brine used in washing, rinsing, or cooling processed and pre- formed poultry products; 5) in brines, marinades, and sauces applied to the surface or injected into processed or unprocessed, cooked or uncooked whole or cut poultry; in sauces and marinades applied to the surface of processed and preformed meat and poultry products;	1) 2000 ppm PAA, 800 ppm HP, and 133 ppm HEDP 2) 1800 ppm PAA, 700 ppm HP, and 120 ppm HEDP 3) 495 ppm PAA, 193 ppm HP, and 33 ppm HEDP 4) 230 ppm PAA, 90 ppm HP, and 15 ppm HEDP pH range for the above applications: 1.0 – 12.0; spray contact time: 0.5 – 15 seconds; wash and rinse contact time: 0.5-120 seconds; spray pressure: 5 – 120 psi; dip dwell time: 0.5- 60 seconds 5) 50 ppm PAA, 17 ppm HP, and 4 ppm HEDP 6) 2000 ppm PAA, 800 ppm HP, and 120 ppm HEDP	FCN 1986 (previously FCN 1867)	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A	Acetic acid: E 260
SAFE AND SUITABLE INGREDIENTS June 2133	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, sulfuric acid (optional) and 1- hydroxyethylidene-1,1-diphosphonic acid (HEDP)		(1) process water and ice used to spray, wash, rinse, or dip meat carcasses, parts, trim, and organs, and in chiller water or scald water for meat carcasses, parts, trim, and organs; (2) process water and ice used to spray, wash, rinse, or dip poultry carcasses, parts, trim, and organs and in chiller water, immersion baths (e.g., less than 40° F), or scald water for poultry carcasses, parts, trim, and organs (3) in water, brine, and ice for washing, rinsing, or cooling of processed or pre- formed meat products; (4) water, brine, and ice for washing, rinsing, or cooling of processed or pre-formed poultry products; (5) in brines, sauces, and marinades applied either on the surface or injected into processed or unprocessed, raw and ready- to-eat (RTE) poultry parts and pieces; and in surface sauces and in marinades applied on processed and preformed meat and poultry products; (6) in water for washing shell eggs.	(1) The level not to exceed 1200 ppm PAA, 862 HP, and 60 ppm HEDP; (2) The level not to exceed 2000 ppm PAA, 1436 ppm HP, and 100 ppm HEDP; (3) The level not to exceed 466 ppm PAA, 335 ppm HP, and 23 ppm HEDP; (4) The level not to exceed 230 ppm PAA, 165 ppm HP, and 12 ppm HEDP; pH range for above applications is 2.0 – 8.0; spray contact time: 5 – 60 seconds; spray pressure: 5 – 150 psi; wash and rinse contact time: 5-60 seconds; dip dwell time: 5-30 seconds. (5) The level not to exceed 46 ppm PAA, 33 ppm HP, and 2 ppm HEDP and; (6) The level not to exceed 1200 ppm PAA, 862 ppm HP, and 60 ppm HEDP	Food Contact Notification (FCN 1872)	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A; **Sulphuric acid**: quantum satis	Acetic acid: E 260; sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2134	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidine-1,1- diphosphonic acid (HEDP), and optionally sulfuric acid and/or dipicolinic acid (DPA)		1) in process water and ice used to spray, wash, rinse, or dip meat carcasses, parts, trim, and organs; in chiller water or scald water for meat carcasses, parts, trim, and organs; process water and ice used to spray, wash, rinse or dip poultry carcasses, parts, trim, and organs and in chiller water, immersion baths (e.g., less than 40 °F), or scald water for poultry carcasses, parts, trim, and organs; 2) in water, brine, and ice for washing, rinsing, or cooling of processed and pre-formed meat products 3) in water, brine, and ice for washing, rinsing, or cooling of processed and pre-formed poultry products; 4) in water for washing shell eggs; 5) in brines, sauces, and marinades applied either on the surface or injected into processed or unprocessed, cooked, or uncooked, whole or cut poultry parts and pieces and surface sauces and marinades applied on processed and pre- formed meat and poultry products.	1) At levels not to exceed 2000 ppm PAA, 947 ppm HP, 116 ppm HEDP and 0.5 ppm DPA; 2) At levels not to exceed 495 ppm PAA, 234 ppm HP, 29 ppm HEDP, and 0.1 ppm DPA; 3) At levels not to exceed 230 ppm PAA, 109 ppm HP, 13 ppm HEDP, and 0.1 ppm DPA;pH range for the above applications: 1.0 –9.0; spray, wash and rinse contact time: 1 – 60 seconds; spray pressure: 5 – 60 psi; dip dwell time: 2-60 seconds; chiller water dwell time: 10- 180 minutes. 4) At levels not to exceed 2000 ppm PAA, 947 ppm HP, and 116 ppm HEDP; pH: 1.0-9.0. 5) At levels not to exceed 50 ppm PAA, 24 ppm HP, and 3 ppm HEDP.	Food Contact Notification (FCN) 1960	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A, **dipicolinic acid (DPA)**: N/A; **Sulphuric acid**: quantum satis	Acetic acid: E 260; sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2135	Antimicrobial	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxethylidine-1,1- disphonic acid (HEDP) and/or dipicolinic acid (DPA), and optionally, sulfuric acid.		(1) In process water, ice or brine applied as a wash, spray, dip, rinse, chiller water, low- temperature (less than 40 °F) immersion bath, or scald water for whole or cut poultry, including carcasses, parts, trim and organs (2) In process water, ice or brine for washing, rinsing, storing or cooling processed and pre- formed (RTE) poultry as defined in 21 CFR 170.3 (n)(34) (3) In process water, ice or brine applied as a wash, spray, dip, rinse, chiller water, low- temperature (less than 40 °F) immersion bath, or scald water for whole or cut meat, including carcasses, parts, trim and organs (4) In process water, ice or brine for washing, rinsing, storing or cooling processed and pre- formed (RTE) meat as defined in 21 CFR 170.3(n)(29)	(1) Not to exceed 2000 ppm PAA, 1474 ppm HP, 136 ppm HEDP and 6.7 ppm DPA; (2) Not to exceed 495 ppm PAA, 1180 ppm HP, 29 ppm HEDP and 0.44 ppm DPA; (3) Not to exceed 2000 ppm PAA, 1474 ppm HP, 121.5 ppm HEDP and 6.7 ppm DPA; (4) Not to exceed 495 ppm PAA, 1180 ppm HP, 33.5 ppm HEDP and 0.44 ppm DPA. All applications pH range: 1 – 11; spray/rinse/wash/dip wet time: 2–60 seconds; spray pressure: 5-170 psi; raw meat and poultry brine or chiller tank dwell time: 5 seconds–180 minutes; RTE meat and poultry brine tank dwell time: 5 seconds– 7 hours. Use a PAA test kit or in-line monitor to verify the PAA concentration in the water or brine.	Food Contact Substance Notification No. FCN 2046 (replaces FCN 1745, FCN 1495, FCN 1236, FCN 1096, and FCN 140)	None under the accepted conditions of use (1).	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A, **dipicolinic acid (DPA)**: N/A; **Sulphuric acid**: quantum satis	Acetic acid: E 260; sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2136	Antimicrobials	A mixture of sodium acetate, sodium diacetate, and Carnobacterium maltaromaticum strain CB1 (viable and heat- treated)		Meat and poultry product	Mixture of sodium acetate, sodium diacetate, and Carnobacterium maltaromaticum strain CB1 (viable and heat-treated) not to exceed 0.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Sodium acetate**: quantum satis; **sodium diacetate**: quantum satis	Sodium acetate: E 262; Sodium diacetate: E 262 (ii)
SAFE AND SUITABLE INGREDIENTS June 2137	Antimicrobials	Acidified sodium chlorite		Poultry carcasses and parts; meat carcasses, parts, and organs; processed, comminuted, or formed meat food products (including RTE)	500 to 1200 ppm of sodium chlorite in combination with any GRAS acid at a level sufficient to achieve a pH of 2.3 to 2.9 in accordance with 21 CFR 173.325. (Note: The pH depends on the type of meat or poultry product.)	21 CFR 173.325	None under the accepted conditions of use (3)	Reg. EU 1333/2008	**Sodium chloride**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2138	Antimicrobials	Acidified sodium chlorite		Processed, comminuted or formed poultry products (including RTE)	500 to 1200 ppm of sodium chlorite in combination with any GRAS acid at a level sufficient to achieve a pH of 2.3 to 2.9 in accordance with 21 CFR 173.325 *(Note: The pH depends on the type of meat or poultry product.)*	Acceptability determination	None under the accepted conditions of use (3)	Reg. EU 1333/2008	**Sodium chloride**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2139	Antimicrobials	Acidified sodium chlorite		Poultry carcasses, parts, trim, and organs	Mixing an aqueous solution of sodium chlorite with any GRAS acid to achieve a pH of 2.2 to 3.0 then further diluting this solution with a pH elevating agent (i.e., sodium bicarbonate, sodium carbonate, or an un-acidified sodium chlorite solution) to a final pH of 3.5 to 7.5. When used in a spray or dip the final sodium chlorite concentration does not exceed 1200 mg/kg and the chlorine dioxide concentration does not exceed 30 mg/kg. When used in a pre-chiller or chiller solution on poultry carcasses and parts the additive is used at a level that results in sodium chlorite concentrations between 50 and 150 ppm. Contact times may be up to several minutes at temperatures between 0 and 15 degrees	Food Contact Substance Notification No. FCN 739	None under the accepted conditions of use (6)	Reg. EU 1333/2008	**Sodium chloride**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2140	Antimicrobials	Acidified sodium chlorite		Red meat, red meat parts and organs, and on processed, comminuted, formed meat products (including RTE)	Applied as a spray or dip, the additive is produced by mixing an aqueous solution of sodium chlorite with any GRAS acid to achieve a pH in the range of 2.2 to 3.0, then further diluting this solution with a pH elevating agent such that the resultant sodium chlorite concentration does not exceed 1200 ppm, and the chlorine dioxide concentration does not exceed 30 ppm. The pH of the use solution is between 3.5 and 7.5	Food Contact Substance Notification No. FCN 450	None under the accepted conditions of use (6)	Reg. EU 1333/2008	**Sodium chloride**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2141	Antimicrobials	Ammonium hydroxide		Beef carcasses (in hot boxes and holding coolers)and boneless beef trimmings	Ammonium hydroxide used in accordance with current industry standards of good manufacturing practice	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Ammonium hydroxide**: quantum satis	Ammonium hydroxide: E 527
SAFE AND SUITABLE INGREDIENTS June 2142	Antimicrobials	Anhydrous ammonia		Lean finely textured beef which is subsequently quick chilled to 28 degrees Fahrenheit and mechanically 'stressed'	Anhydrous ammonia used in accordance with current industry standards of good manufacturing practice	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Anhydrous ammonia**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2143	Antimicrobials	Anhydrous ammonia		Ground beef which is subsequently quick chilled to 28 degrees Fahrenheit and mechanically 'stressed'	Anhydrous ammonia used in accordance with current industry standards of good manufacturing practice	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Anhydrous ammonia**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2144	Antimicrobials	Anhydrous ammonia		Ground beef	Anhydrous ammonia followed with carbon dioxide treatment in accordance with current industry standards of good manufacturing practice	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Anhydrous ammonia**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2145	Antimicrobials	A blend of salt, vinegar, lemon extract, and grapefruit extract		Antimicrobial agent in ground beef	Not to exceed 0.5 percent of the product formulation	Acceptability determination	Listed as "Salt, vinegar, lemon extract, grapefruit extract" in the ingredients statement. Ground beef must be descriptively labeled, for example, 'ground beef with vinegar salt and natural flavoring (2).	Reg. EU 1333/2008	**Vinegar**: N/A; **Lemon extract**: N/A; **Grapefruit extract**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2146	Antimicrobials	A blend of dextrose, vinegar, salt, flavorings, and olive oil		RTE meat products	Not to exceed 1.0 percent of the product formulation	Acceptability determination	Listed as "dextrose, vinegar, salt, flavorings, and olive oil" in the ingredients statement (4)	Reg. EU 1333/2008	**Dextrose**: N/A; **vinegar**: N/A; **flavorings**: N/A; **olive oil**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2147	Antimicrobials	A proprietary blend of sodium acetate, salt, nisin preparation, and malic acid		Cooked meat and poultry products	Not to exceed 4.4 grams/kg for cooked meat or poultry products, with nisin preparation not to exceed 220 ppm of the product formulation.	21 CFR 184.1721, 9 CFR 424.21, GRN 000065, 21 CFR 184.1069	Listed by common or usual name (i.e. sodium acetate, salt, nisin preparation, and malic acid) in the ingredient statement (2)	Reg. EU 1333/2008	**Sodium acetate**: quantum satis; **nisin**: 3 only semolina; 6,25 pasteurised liquid egg (white, yolk or whole egg); 10 only clotted cream and mascarpone; 12,5 only ripened and processed products; **malic acid**: quantum satis	Sodium acetate: E 262; nisin: E 234; malic acid: E 296
SAFE AND SUITABLE INGREDIENTS June 2148	Antimicrobials	A proprietary blend of sodium acetate, malic acid and nisin preparation.		Cooked meat and poultry products	Not to exceed 2 grams/kg for cooked meat or poultry products, with nisin preparation not to exceed 60 ppm of the product formulation.	21 CFR 184.1721 9 CFR 424.21 GRN 000065 21 CFR 184.1069	Listed by common or usual name (i.e. sodium acetate, malic acid and nisin preparation) in the ingredient statement (2)	Reg. EU 1333/2008	**Sodium acetate**: quantum satis; **nisin**: 3 only semolina; 6,25 pasteurised liquid egg (white, yolk or whole egg); 10 only clotted cream and mascarpone; 12,5 only ripened and processed products; **malic acid**: quantum satis	Sodium acetate: E 262; nisin: E 234; malic acid: E 296

SAFE AND SUITABLE INGREDIENTS June 2149	Antimicrobials	A proprietary vinegar, spice extractive and natural flavor		A proprietary blend of vinegar, spice extractives and natural flavor to be applied as an antimicrobial for raw meat and poultry products.	A proprietary vinegar, spice extractive and natural flavor less than or equal to 2.1 percent on the surface of raw meat and poultry parts in liquid form; 1percent of product formulation in liquid form to raw meat and poultry products as an inject, vacuum- tumble, spray or dip; less than or equal to 1.0 percent of ground product formulation in spray-dried form	Acceptability determination	Listed as "vinegar with natural flavoring' in the ingredients statement for various non-standardized meat and products and on standardized meat and poultry products where antimicrobial agents are permitted. Meat and poultry standardized products that do not permit the use of any safe and suitable antimicrobial agents, for example, ground beef, must be descriptively labeled, for example 'ground beef (ground pork or ground turkey) with vinegar and natural flavoring.' (4)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2150	Antimicrobials	A tablet composed of calcium hypochlorite, sodium chloride, calcium hydroxide, calcium chlorate, calcium carbonate, pentasodium triphosphate, and calcium chloride adjusted to a final solution pH of 6.2 -7.0 using citric acid, sodium bisulfate or other approved acidifier		Poultry carcasses in scald tanks.	An aqueous mixture not exceeding 400 ppm total chlorine at a controlled pH of 6.2 to 7.0 in scalder make-up water to achieve 0.5 ppm free chlorine residual in the scalder tank	Acceptability determination Sodium bisulfate; GRAS No. 000003 Citric acid; 9 CFR 424.21	None under the accepted conditions of use (1)(2)	Reg. EU 1333/2008	**Calcium hypochlorite**: N/A; **Calcium chloride**; quantum satis; **sodium chloride**: N/A; **calcium hydroxide**: quantum satis; **calcium chlorate**: N/A; **calcium carbonate**: quantum satis; **sodium phosphates** :maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages); **citric acid**: quantum satis, **sodium sulphates**: quantum satis.	Calcium chloride: E 509; calcium hydroxide: E 526; calcium carbonate: E 170; sodium phosphates: E339; sodium sulphates: E 514; citric acid: E 330
SAFE AND SUITABLE INGREDIENTS June 2151	Antimicrobials	Bacteriocin preparations specific to Salmonella		An antimicrobial treatment of intact meat, intact poultry, and egg products	0.1-3 mg per kg of treated food.	GRAS Notice No. 824	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2152	Antimicrobials	Bacteriophage preparation (Salmonella targeted)		On the hides of live animals in the holding pens prior to slaughter	Bacteriophage preparation (Salmonella targeted) applied as a spray mist or wash	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2153	Antimicrobials	Bacteriophage preparation (containing five bacterial monophages specific to Shigella spp.)		RTE meat and poultry products	Bacteriophage preparation (containing five bacterial monophages specific to Shigella spp.) applied as a spray at levels up to 1 x 10^8 PFU/g of food.	GRASNotice No. 000672	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2154	Antimicrobials	Bacteriophage preparation (E. coli O157:H7 targeted)		On the hides of live animals (cattle) in the holding pens prior to slaughter and hide removal	Bacteriophage preparation (E. coli O157:H7 targeted) applied as a spray, mist, rinse or wash to the hides of live animals (cattle) within lairage, restraining areas, stunning areas, and other stations immediately prior to hide removal.	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2155	Antimicrobials	Bacteriophage preparation (EP75, EP335, or a mixture of EP75 and EP335; E. coli O157:H7 targeted)		On the hides of live animals (cattle, buffalo, bison, wisent, goats, sheep) within holding pens, lairage, restraining areas, stunning areas, and other stations prior to hide removal	Applied as a spray, mist, rinse, or wash to the hides of live animals at a final concentration up to 1x10^8 PFU/cm2.	GRN 757, Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2156	Antimicrobials	Bacteriophage preparation (Salmonella targeted)		On the feathers of live poultry prior to slaughter	Bacteriophage preparation (Salmonella targeted) applied as a spray mist or wash	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2157	Antimicrobials	Bacteriophage preparation (Salmonella targeted)		Ready-to-eat and raw poultry products, ready-to-eat and raw red meat carcasses, subprimals and trimmings.	Monophage cocktail applied to ready-to-eat and raw poultry products, ready-to-eat and raw red meat carcasses, subprimals and trimmings up to a level of 1 x 10^8 PFU/g of food	GRAS Notice No. 000435	None under the conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2158	Antimicrobials	Bacteriophage preparation (a mixture of equal proportions of six different individually purified lytic-type bacteriophages specific against Listeria monocytogenes)		Various RTE meat and poultry products	Bacteriophage preparation (a mixture of equal proportions of six different individually purified lytic-type bacteriophages specific against Listeria monocytogenes) applied as a spray at a level not to exceed 1 ml of the additive per 500 cm^2 product surface area	21 CFR 172.785	None under the conditions of use (1). Standardized meat and poultry products that do not permit the use of any safe and suitable antimicrobial agent must be descriptively labeled. (4)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2159	Antimicrobials	Bacteriophage P100 preparation containing potassium lactate		Various RTE meat and poultry products as an antimicrobial agent against Listeria monocytogenes	Bacteriophage P100 preparation applied to the surface of the product to achieve a level of 1 x 10^7 to 1 x 10^9 plaque forming units (pfu) per gram of product. Potassium lactate not to exceed 50 ppm	GRAS Notice No. 000218	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Potassium lactate**: quantum satis	Potassium lactate: E 326
SAFE AND SUITABLE INGREDIENTS June 2160	Antimicrobials	Bacteriophage preparation (containing two E. Coli O157- specific phage preparations)		Beef carcasses, primals, subprimal cuts, and trimmings	Spray, mist, or wash application (or a mix of these application methods)	GRAS Notice No. 00757	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2161	Antimicrobials	Bacteriophage preparation		Red meat parts and trim prior to grinding	at levels up to 1x10^9 PFU/g of food	Food Contact Substance Notification No. FCN 1018	None under the accepted conditions of use. (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2162	Antimicrobials	Blend of cultured dextrose, vinegar, and maltodextrin		For use as an antimicrobial in cured and uncured meat and poultry products, raw meat and poultry and RTE formulated products	Blend of cultured dextrose, vinegar, and maltodextrin, not to exceed 1.5 percent of the product formulation	Acceptability determination	The mixture will require labeling as 'cultured dextrose(s), vinegar' in the ingredients statement.	Reg. EU 1333/2008	**Cultured dextrose**: N/A; **vinegar**: N/A; **maltodextrine**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2163	Antimicrobials	Buffered lactic acid		Beef and pork carcasses, heads, offals, subprimals and trimmings	Solutions of 2% -5% lactic acid and a minimum 2:1 ratio of lactic acid to sodium lactate	Acceptability Determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Lactic acid**: quantum satis	Lactic acid: E 270
SAFE AND SUITABLE INGREDIENTS June 2164	Antimicrobials	Calcium hypochlorite		Red meat carcasses down to a quarter of a carcass	Calcium hypochlorite applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine measured prior to application	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2165	Antimicrobials	Calcium hypochlorite		On whole or eviscerated poultry carcasses	Calcium hypochlorite applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine measured prior to application	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2166	Antimicrobials	Calcium hypochlorite		In water used in meat processing	Calcium hypochlorite not to exceed 5 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2167	Antimicrobials	Calcium hypochlorite		In water used in poultry processing (except for product formulation)	Calcium hypochlorite not to exceed 50 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2168	Antimicrobials	Calcium hypochlorite		Poultry chiller water	Calcium hypochlorite not to exceed 50 ppm calculated as free available chlorine (measured in the incoming potable water)	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2169	Antimicrobials	Calcium hypochlorite		Poultry chiller red water (i.e., poultry chiller water re-circulated, usually through heat exchangers, and reused back in the chiller)	Calcium hypochlorite not to exceed 5 ppm calculated as free available chlorine (measured at influent to chiller)	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2170	Antimicrobials	Calcium hypochlorite		Reprocessing contaminated poultry carcasses	Calcium hypochlorite 20 ppm calculated as free available chlorine Note: Agency guidance has allowed the use of up to 50 ppm calculated as free available chlorine	9 CFR 381.91	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2171	Antimicrobials	Calcium hypochlorite		On giblets (e.g., livers, hearts, gizzards, and necks) and salvage parts	Calcium hypochlorite not to exceed 50 ppm calculated as free available chlorine in the influent to a container for chilling.	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2172	Antimicrobials	Calcium hypochlorite		Beef primals	Calcium hypochlorite 20 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2173	Antimicrobials	Carbon Monoxide, Carbon Dioxide and Nitrogen gas as part of a modified atmosphere packaging (MAP)		To extend the shelf life and stabilize the color of red meat sausages, poultry sausages and sausages made with red meat / poultry blend.	The use of carbon monoxide (up to 0.4 percent), carbon dioxide (20 percent) and remaining balance of nitrogen as part of the modified atmosphere packaging system.	Acceptability determination	Packages will be lot coded with a manufacturing date during initial production. Before shipping to retailers, product must be labeled with the "Use or Freeze By" date. None under the accepted conditions of use (2)	Reg. EU 1333/2008	**Carbon Monoxide**: N/A, **Carbon Dioxide**: quantum satis; **Nitrogen gas**: quantum satis.	Carbon Dioxide: E 290; nitrogen: E941
SAFE AND SUITABLE INGREDIENTS June 2174	Antimicrobials	*Carnobacterium maltaromaticum* strain CB1		Ready-to-eat comminuted meat products (e.g., hot dogs)	*Carnobacterium maltaromaticum* strain CB1applied as a spray to meat products at a maximum concentration of inoculation of $1X10^4$ colony forming units per gram (cfu/g)	GRAS Notice No. 000159	Listed as "*Carnobacterium maltaromaticum"* or "bacterial culture" in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2175	Antimicrobials	*Carnobacterium maltaromaticum* strain CB1 (viable and heat- treated)		Ready-to-eat meat products; meat and poultry products	Viable *Carnobacterium maltaromaticum* strain CB1 applied at levels up to 1 X 10^9 colony forming units per gram (cfu/g). Heat-treated CB1 applied at levels up to 5000 (typically between 1000-5000) parts per million (ppm)	GRAS Notice No. 000305	Listed as "*Carnobacterium maltaromaticum"* or "bacterial culture" in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2176	Antimicrobials	Cetylpyridinium chloride (The solution shall also contain propylene glycol complying with 21 CFR 184.1666 at a concentration of 1.5 times that of cetylpyridinium chloride)		To treat the surface of raw poultry carcasses or giblets, or raw poultry parts (skin-on or skinless)	Cetylpyridinium chloride as a fine mist spray of an ambient temperature aqueous solution applied to raw poultry carcasses/parts prior to immersion in a chiller, at a level not to exceed 0.3 gram cetylpyridinium chloride per pound of raw poultry carcass/parts, provided that the additive is used in systems that collect and recycle solution that is not carried out of the system with the treated poultry carcasses/parts, or Except when used as an immersion such as a dip tank, a liquid aqueous solution applied to raw poultry carcasses/parts either prior to or after chilling at an amount not to exceed 5 gallons of solution per carcass, provided that the additive is used in systems that recapture at least 99 percent of the solution that is applied to the poultry carcasses/parts. The concentration of cetylpyridinium chloride in the solution applied to the carcasses/parts shall not exceed 0.8 percent by weight. When application of the additive is not followed by immersion in a chiller, the treatment will be followed by a potable water rinse of the carcass/parts. The potable water may contain up to 50 ppm free available chlorine.	21 CFR 173.375	None under the accepted conditions of use (3)	Reg. EU 1333/2008	**Cetylpyridinium chloride**: N/A; **propylene glycol**: 1000 mg/kg in final food (as carry-over), maximum level in enzyme preparation 500 g/kg, Maximum level from all sources in foodstuffs 3000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources	Propylene glycol: E 1520

SAFE AND SUITABLE INGREDIENTS June 2177	Antimicrobials	Cetylpyridinium chloride (The solution shall also contain propylene glycol complying with 21 CFR 184.1666 at a concentration of 1.5 times that of cetylpyridinium chloride)		To treat the surface of raw poultry carcasses or parts (skin- on or skinless)	Immersion such as a dip tank application to treat poultry carcasses/parts not to exceed a 10-second dwell time in aqueous solution of cetylpyridinium chloride. The concentration shall not exceed 0.8 percent by weight. When application of the additive is not followed by immersion in a chiller, the treatment will be followed by a potable water rinse. The potable water may contain up to 50 ppm free available chlorine.	Acceptability determination	None under the accepted conditions of use (3)	Reg. EU 1333/2008	**Cetylpyridinium chloride**: N/A; **propylene glycol**: 1000 mg/kg in final food (as carry-over), maximum level in enzyme preparation 500 g/kg, Maximum level from all sources in foodstuffs 3000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all	Propylene glycol: E 1520
SAFE AND SUITABLE INGREDIENTS June 2178	Antimicrobials	Chlorine dioxide		An antimicrobial agent to be applied to red meat (including meat parts and organs), processed, comminuted, or formed meat products.	Applied as a spray or dip at a level not to exceed 3 ppm residual chlorine dioxide as determined by Method 4500- Cl02 E in the 'Standard Methods for the Examination of Water and Wastewater,' 18th ed., 1992, or an equivalent method. The application of chlorine dioxide on red meat (including meat parts and organs), processed, comminuted, or formed meat products shall be followed by a potable water rinse or by blanching, cooking, or canning.	Food Contact Substance Notification No. FCN 1578	None under the accepted conditions of use (6)	Reg. EU 1333/2008	**Chlorine dioxide**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2179	Antimicrobials	Chlorine dioxide		In water used in poultry processing	At levels not to exceed 3 ppm residual chlorine dioxide (FCN 001123), and in accordance with 21 CFR 173.300	Food Contact Substance Notification No. FCN 001123	None under the accepted conditions of use (6)	Reg. EU 1333/2008	**Chlorine dioxide**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2180	Antimicrobials	Chlorine dioxide		In water used in poultry processing	Not to exceed 3 ppm residual chlorine dioxide as determined by Method 4500-ClO_2 E in the 'Standard Methods for the Examination of Water and Wastewater,' 18th ed., 1992, or an equivalent method	21 CFR 173.300	None under the accepted conditions of use (3)	Reg. EU 1333/2008	**Chlorine dioxide**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2181	Antimicrobials	Chlorine dioxide		In water used in poultry processing	Not to exceed 3 ppm residual chlorine dioxide as determined by Method 4500-ClO2-D, modified for use with the Hach Spectrophotometer, or UV absorbance at 360 nm. (2) Chlorine dioxide produced through the "CLOSURE" process produces a concentrated solution that contains at least 600 ppm chlorine dioxide, and no greater than 10 ppm chlorite and 90 ppm chlorate	Food Contact Substance Notification No. FCN 644	None under the accepted conditions of use (6)	Reg. EU 1333/2008	**Chlorine dioxide**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2182	Antimicrobials	Chlorine dioxide		In water used in poultry processing	Not to exceed 3 ppm residual chlorine dioxide as determined by Method 4500-ClO_2 E in the "Standard Methods for the Examination of Water and Wastewater," 20th ed., 1998, or an equivalent method	Food Contact Substance Notification No. FCN 1011	None under the accepted conditions of use (6)	Reg. EU 1333/2008	**Chlorine dioxide**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2183	Antimicrobials	Chlorine dioxide		Red meat, red meat parts and organs; processed, comminuted, or formed meat food products	Applied as a spray or dip at a level not to exceed 3 ppm residual chlorine dioxide as determined by Method 4500-ClO_2 E in the "Standard Methods for the Examination of Water and Wastewater,' 18th ed., 1992, or an equivalent method	Food Contact Substance Notification No. FCN 668	None under the accepted conditions of use (6)	Reg. EU 1333/2008	**Chlorine dioxide**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2184	Antimicrobials	Chlorine dioxide		Red meat, red meat parts and organs; processed, comminuted, or formed meat food products	Applied as a spray or dip at a level not to exceed 3 ppm residual chlorine dioxide as determined by Method 4500-ClO_2 E in the 'Standard Methods for the Examination of Water and Wastewater,' 20th ed., 1998, or an equivalent method	Food Contact Substance Notification No. FCN 1052	None under the accepted conditions of use (6)	Reg. EU 1333/2008	**Chlorine dioxide**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2185	Antimicrobials	Chlorine dioxide		Ready-to-eat meats	The FCS will be applied as a spray or dip, unless precluded by standards of identity in 9 CFR 319, prior to the packaging of food for commercial purposes in accordance with current industry good manufacturing practice. The FCS will be applied in an amount not to exceed 3 ppm residual chlorine dioxide as determined by Method 4500-C102-E in the "Standard Methods for the Examination of Water and Wastewater; 20th ed.., 1998", or an equivalent method	Food Contact Substance Notification No. FCN 1158	None under accepted conditions of use.	Reg. EU 1333/2008	**Chlorine dioxide**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2186	antimicrobials	Chlorine gas		Red meat carcasses down to a quarter of a carcass	Chlorine gas applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine measured prior to application	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Chlorine gas:** N/A	
SAFE AND SUITABLE INGREDIENTS June 2187	antimicrobials	Chlorine gas		On whole or eviscerated poultry carcasses	Chlorine gas applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine measured prior to application	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Chlorine gas:** N/A	
SAFE AND SUITABLE INGREDIENTS June 2188	Antimicrobials	Chlorine gas		In water used in meat processing	Chlorine gas not to exceed 5 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Chlorine gas:** N/A	
SAFE AND SUITABLE INGREDIENTS June 2189	Antimicrobials	Chlorine gas		In water used in poultry processing (except for product formulation)	Chlorine gas not to exceed 50 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Chlorine gas:** N/A	
SAFE AND SUITABLE INGREDIENTS June 2190	Antimicrobials	Chlorine gas		Poultry chiller water	Chlorine gas not to exceed 50 ppm calculated as free available chlorine (measured in the incoming potable water)	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Chlorine gas:** N/A	
SAFE AND SUITABLE INGREDIENTS June 2191	Antimicrobials	Chlorine gas		Poultry chiller red water (i.e., poultry chiller water re-circulated, usually through heat exchangers, and reused back in the chiller)	Chlorine gas not to exceed 5 ppm calculated as free available chlorine (measured at influent to chiller)	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Chlorine gas:** N/A	
SAFE AND SUITABLE INGREDIENTS June 2192	Antimicrobials	Chlorine gas		Reprocessing contaminated poultry carcasses	20 ppm Chlorine gas calculated as free available chlorine Note: Agency guidance has allowed the use of up to 50 ppm calculated as free available chlorine	9 CFR 381.91	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Chlorine gas:** N/A	
SAFE AND SUITABLE INGREDIENTS June 2193	Antimicrobials	Chlorine gas		On giblets (e.g., livers, hearts, gizzards, and necks) and salvage parts	Chlorine gas not to exceed 50 ppm calculated as free available chlorine in the influent to a container for chilling.	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Chlorine gas:** N/A	
SAFE AND SUITABLE INGREDIENTS June 2194	Antimicrobials	Chlorine gas		Beef primals	20 ppm chlorine gas calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Chlorine gas:** N/A	
SAFE AND SUITABLE INGREDIENTS June 2196	Antimicrobials	Citric acid		Beef trimmings prior to grinding and beef subprimals	Up to 5 percent of a citric acid solution applied as a spray	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Citric acid:** quantum satis	Citric acid: E 330
SAFE AND SUITABLE INGREDIENTS June 2197	Antimicrobials	Citric acid		Bologna in an edible casing	Up to a 10 percent citric acid solution applied prior to slicing	Acceptability determination	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Citric acid:** quantum satis	Citric acid: E 330
SAFE AND SUITABLE INGREDIENTS June 2198	Antimicrobials	Citric acid		Bologna in an inedible casing	Up to a 10 percent citric acid solution applied prior to slicing	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Citric acid:** quantum satis	Citric acid: E 330
SAFE AND SUITABLE INGREDIENTS June 2199	Antimicrobials	Citric acid		Fully cooked meat and poultry products in impermeable and permeable pre-stuck casings.	Up to a 3 percent citric acid solution is applied to the casing just prior to removal.	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Citric acid:** quantum satis	Citric acid: E 330
SAFE AND SUITABLE INGREDIENTS June 2200	Antimicrobials	Citric acid		Separated beef heads and associated offal products (e.g., hearts, livers, tails, tongues)	A 2.5 percent citric acid solution applied as a spray prior to chilling	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Citric acid:** quantum satis	Citric acid: E 330
SAFE AND SUITABLE INGREDIENTS June 2201	Antimicrobials	Citric acid		In brine to cool fully-cooked RTE meat products (a) sausages and similar products in natural casings (including permeable casings), (b) hams in permeable casings/netting prior to the removal of the casing/netting	Citric acid not to exceed 3 percent of the brine solution	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Citric acid:** quantum satis	Citric acid: E 330
SAFE AND SUITABLE INGREDIENTS June 2202	Antimicrobials	Colicin protein preparation		Nine recombinant proteins intended for use singly or in combination as an antimicrobial spray on meat products	Colicin protein preparation applied as a spray at a rate of 1-10 mg/kg	GRAS Notice No. 000676	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Colicin**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2203	Antimicrobials	Cultured substrates that are produced by the fermentation of natural food sources (such as caramel, dairy sources (lactose, whey, and whey permeate, milk, milk solids, yogurt), fruit and vegetable based sources (including juices, pastes, and peels), honey, maple syrup, molasses, starch (from barley, corn, malt, potato, rice, tapioca, and wheat), sugars, (from corn, beet, palm or sugar cane), and wheat. The substrate is fermented to organic acids by individual microorganisms including Streptococcus thermophilus, Bacillus coagulans, Lactobacillus acidophilus, Lactobacillus paracasei subsp. Paracasei, Lactobacillus plantarum, Lactobacillus sakei, Lactobacillus bulgaricus, and Propionibacterium freudenreichii subsp. Shermanii, or mixtures of these strains.		In meat and poultry products (e.g., beef or chicken injected with cultured substrates and ready-to-eat meat and poultry products (e.g., hot dogs and luncheon meat) that provide for the use of ingredients of this type. Cultured substrates are not intended for use in infant formula or foods.	Cultured substrates that are produced by the fermentation of natural food sources at up to 4.5 percent of the product formula Components of the cultured substrates in the final product are not to exceed: 0.16 percent for sodium and calcium, 0.75 percent for potassium, 2.1 percent for lactate, 0.6percent for acetate and propionate, 0.9 percent for protein, 0.25 percent for sugar and 0.1 percent for succinic acid.	GRAS Notice No. 000378	Cultured " where the blank is replaced by the name of the natural substrate, listed by common or usual name, (dairy sources identified by common or usual name, sugars, wheat, malt, and fruit and vegetable based sources all identified by common or usual name) used in fermentation	Reg. EU 1333/2008	Foods, whether dried or in concentrated form are not considered to be food additives	
SAFE AND SUITABLE INGREDIENTS June 2204	Antimicrobials	Cultured Sugar (derived from corn, cane, or beets)		In enhanced meat and poultry products (e.g., beef or pork injected with a solution) and RTE meat and poultry products (e.g., hot dogs and cooked turkey breast)	Cultured Sugar at up to 4.8 percent of the product formula	GRAS Notice No. 000240	Cultured cane and beet sugar listed by common or usual name (e.g., "cultured cane sugar) Cultured corn sugar listed as "cultured corn sugar or "cultured dextrose."	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2205	Antimicrobials	Cultured Sugar and Vinegar (derived from corn, cane, or beets)		In enhanced meat and poultry products (e.g., beef or pork injected with a solution) and RTE meat and poultry products (e.g., hot dogs and cooked turkey breast)	Cultured Sugar and Vinegar at up to 4.8 percent of the product formula	Acceptability determination	Cultured cane and beet sugar listed by common or usual name and vinegar (e.g., "cultured cane sugar, vinegar" or "cultured sugar, vinegar" Cultured corn sugar listed as "cultured corn sugar, vinegar" or "cultured dextrose, vinegar."	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2206	Antimicrobials	DBDMH (1,3-dibromo-5,5- dimethylhydantoin)		For use in poultry chiller water and in water applied to poultry via an Inside-Outside Bird Washer (IOBW) and in water used in poultry processing for poultry carcasses, parts, and organs	1,3-dibromo-5,5-dimethylhydantoin (DBDMH) at a level not to exceed that needed to provide the equivalent of 100 ppm active bromine	Food Contact Substance Notification No. FCN 334 and FCN 453	None under the accepted conditions of use (6)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2207	Antimicrobials	DBDMH (1,3-dibromo-5,5- dimethylhydantoin)		For use in water supplied to ice machines to make ice intended for general use in poultry processing	1,3-dibromo-5,5-dimethylhydantoin (DBDMH) at a level not to exceed that needed to provide the equivalent of 100 ppm of available bromine (corresponding to a maximum level of 90 mg DBDMH/kg water)	Food Contact Substance Notification No. FCN 775	None under the accepted conditions of use (6)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2208	Antimicrobials	DBDMH (1,3-dibromo-5,5- dimethylhydantoin)		For use in water applied to beef hides, carcasses, heads, trim, parts, and organs.	1,3-dibromo-5,5-dimethylhydantoin (DBDMH) at a level not to exceed that needed to provide the equivalent of 300 ppm active bromine.	Food Contact Substance Notification No. FCN 792	None under the accepted conditions of use (6)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2209	Antimicrobials	DBDMH (1,3-dibromo-5,5- dimethylhydantoin)		For use in water applied to swine, goat, and sheep carcasses and their parts and organs	1,3-dibromo-5,5-dimethylhydantoin (DBDMH) at a level not to exceed that needed to provide the equivalent of 500 ppm of available bromine	Food Contact Substance Notification No. FCN 1102	None under the accepted conditions of use (6)	N/A	N/A	

SAFE AND SUITABLE INGREDIENTS June 2210	Antimicrobials	DBDMH (1,3- dibromo-5,5- dimethylhydantoin)		For use in water and ice for meat and poultry products	1,3-dibromo-5,5-dimethylhydantoin (DBDMH) at levels not to exceed 900 ppm available bromine in water or ice applied to meat products and 450 ppm available bromine in water or ice applied to poultry products.	Food Contact Substance Notification No. FCN 1190	None under the accepted conditions of use (6)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2211	Antimicrobials	Dried Vinegar		Added to trace lean pork trimmings for use in sausage and pork patties.	Up to 0.4 percent dried vinegar to be added to trace lean pork trimmings where the amount of dried vinegar in the finished product does not exceed 0.06 percent of the total product formulation.	Acceptability Determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2212	Antimicrobials	Phage preparation containing three to eight bacteriophages specific to Shiga toxin-producing Escherichia coli (STEC)		Antimicrobial for intact meat, intact poultry and fish of the order Siluriformes	1 x 10^8 plaque forming units (PFU)/gram of treated food	GRAS Notice No. 000834	None under the accepted conditions of use (1).	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2213	Antimicrobials	Egg white lysozyme		In casings and on cooked (RTE) meat and poultry products	Egg white lysozyme at 2.5 mg per pound in the finished product when used in casings; 2.0 mg per pound on cooked meat and poultry products	GRAS Notice No. 000064	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Lysozime**: E 1105	Lysozime: E 1105
SAFE AND SUITABLE INGREDIENTS June 2214	Antimicrobials	Electrolytically generated hypochlorous acid		Red meat carcasses down to a quarter of a carcass	Electrolytically generated hypochlorous acid applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine measured prior to application	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2215	Antimicrobials	Electrolytically generated hypochlorous acid		On whole or eviscerated poultry carcasses	Electrolytically generated hypochlorous acid applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine measured prior to application	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2216	Antimicrobials	Electrolytically generated hypochlorous acid		In water used in meat processing	Electrolytically generated hypochlorous acid not to exceed 5 ppm calculated as free available chlorine measured prior to application	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2217	Antimicrobials	Electrolytically generated hypochlorous acid		In water used in poultry processing (except for product formulation)	Electrolytically generated hypochlorous acid not to exceed 50 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2218	Antimicrobials	Electrolytically generated hypochlorous acid		Poultry chiller water	Electrolytically generated hypochlorous acid not to exceed 50 ppm calculated as free available chlorine (measured in the incoming potable water)	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2219	Antimicrobials	Electrolytically generated hypochlorous acid		Poultry chiller red water (i.e., poultry chiller water re-circulated, usually through heat exchangers, and reused back in the chiller)	Electrolytically generated hypochlorous acid not to exceed 5 ppm calculated as free available chlorine (measured at influent to chiller)	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2220	Antimicrobials	Electrolytically generated hypochlorous acid		Reprocessing contaminated poultry carcasses	Electrolytically generated hypochlorous acid at 20 ppm calculated as free available chlorine Note: Agency guidance has allowed the use of up to 50 ppm calculated as free available chlorine	9 CFR 381.91	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2221	Antimicrobials	Electrolytically generated hypochlorous acid		On giblets (e.g., livers, hearts, gizzards, and necks) and salvage parts	Electrolytically generated hypochlorous acid not to exceed 50 ppm calculated as free available chlorine in the influent to a container for chilling.	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2222	Antimicrobials	Electrolytically generated hypochlorous acid		(1) In process water or ice which comes into contact with food as a spray, wash, rinse, dip, chiller water, and scalding water for whole or cut meat and poultry, including carcasses, parts, trim and organs; (2) In process water, ice or brine used for washing, rinsing, or cooling of processed and preformed meat and poultry products as defined in 21 CFR 170.3(n)(29) and 21 CFR 170.3(n)(34), respectively; (3) In process water or ice for washing, rinsing, or cooling whole or cut fish and seafood (including fish of the order Siluriformes). (4) In process water [illegible]	(1), (2), (3) Free chlorine not to exceed 50 ppm, pH range 4.0 – 7.5; spray rinse, wash, dip, contact/dwell time; 1-120 seconds; spray pressure 5-100 psi; chiller water dwell time; 10 seconds – 120 minutes. Treatment of ready to eat products will be followed by a potable water rinse (4) free chlorine not to exceed 60 ppm, pH range 4.0 – 7.5; contact time for spray, rinse, wash, dip; 1-120 seconds; spray pressure 5- 100 psi.	Food Contact Substance Notification No. FCN 2198	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2223	Antimicrobials	Electrolytically generated hypochlorous acid		Beef primals	Electrolytically generated hypochlorous acid at 20 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2224	Antimicrobials	Hops beta acids		In casings and on cooked (RTE) meat and poultry products	Hops beta acids 2.5 mg per pound in the finished product when used in casings; 2.0 mg per pound on cooked meat and poultry products	GRAS Notice No. 000063	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	Hops beta acids: N/A
SAFE AND SUITABLE INGREDIENTS June 2225	Antimicrobials	Hypobromous acid		In water or ice used for processing meat and poultry products	Hypobromous acid generated on-site from an aqueous mixture of hydrogen bromide and sodium, potassium, or calcium hypochlorite for use at a level not to exceed that needed to provide 300 ppm available bromine (or 133 ppm available chlorine*) in water or ice applied to meat products, and 200 ppm available bromine (or 89 ppm available chlorine*) in water or ice applied to poultry products. *(NOTE: Because there are a limited number of commercial test kits specific for bromine, chlorine kits may be used. The ppm levels between available bromine and chlorine is due to the difference in their molecular weight.)	Food Contact Substance Notification No. FCN 944	None under the accepted conditions of use (6)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2226	Antimicrobials	Hypobromous acid		In water or ice used for processing meat products	Hypobromous acid generated on-site from an aqueous mixture of sodium bromide and sodium, potassium, or calcium hypochlorite for use at a level not to exceed that needed to provide 900 ppm available bromine (or 400 ppm available chlorine*) in water or ice applied to meat products, and 200 ppm available bromine (or 89 ppm available chlorine*) in water or ice applied to poultry products. *(NOTE: Because there are a limited number of commercial test kits specific for bromine, chlorine kits may be used. The ppm levels between available bromine and chlorine is due to the difference in their molecular weight.)	Food Contact Substance Notification No. FCN 1122	None under the accepted conditions of use (6)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2227	Antimicrobials	Hypobromous acid		In water or ice used for processing meat products	Hypobromous acid generated on-site from an aqueous mixture of hydrogen bromide and sodium, potassium, or calcium hypochlorite for use at a level not to exceed that needed to provide 900 ppm available bromine (or 400 ppm available chlorine*) in water or ice applied to meat products. *(NOTE: Because there are a limited number of commercial test kits specific for bromine, chlorine kits may be used. The ppm levels between available bromine and chlorine is due to the difference in their molecular weight.)	Food Contact Substance Notification No. FCN 1036	None under the accepted conditions of use (6)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2228	Antimicrobials	Hypobromous acid		In water or ice used for processing poultry products	Hypobromous acid generated on-site from an aqueous mixture of hydrogen bromide and sodium, potassium, or calcium hypochlorite for use at a level not to exceed that needed to provide 450 ppm available bromine or 200 ppm available chlorine.	Food Contact Substance Notification No. FCN 1098	None under the accepted conditions of use (6)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2229	Antimicrobials	Hypobromous acid		In water or ice, used as either a spray or a dip, for meat (hides on or off) or poultry processing	Hypobromous acid generated on-site from an aqueous mixture of hydrogen bromide and sodium, potassium, or calcium hypochlorite for use at a level not to exceed that needed to provide 300 ppm total bromine (182 ppm HOBr) (or 133 ppm total chlorine*) in water or ice applied to meat products. At a level not to exceed 200 ppm total bromine (121 ppm HOBr) (or 90 ppm total chlorine*) in water or ice applied to poultry products. *(NOTE: Because there are a limited number of commercial test kits specific for bromine, chlorine kits may be used. The ppm levels between available bromine and chlorine is due to the difference in their molecular weight.)	Food Contact Substance Notification No. FCN 1106	None under the accepted conditions of use (6)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2230	Antimicrobials	Hypobromous acid		For use in water or ice used for processing poultry products, generated on-site from an aqueous mixture of sodium bromide and sodium, potassium or calcium hypochlorite	Hypobromous acid at levels not to exceed 450 ppm available bromine or 200 ppm available chlorine.	Food Contact Substance Notification No. FCN 1197	None under the accepted conditions of use (6)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2231	Antimicrobials	Lactic Acid		Livestock carcasses prior to fabrication (i.e., pre- and post- chill), offal, and variety meats	Up to a 5 percent lactic acid solution	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Lactic acid**: quantum satis;	Lactic acid: E 270;
SAFE AND SUITABLE INGREDIENTS June 2232	Antimicrobials	Lactic Acid		Beef and pork sub-primals and trimmings	2 percent to 5 percent solution of lactic acid not to exceed 55^{0}C	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Lactic acid**: quantum satis;	Lactic acid: E 270;
SAFE AND SUITABLE INGREDIENTS June 2233	Antimicrobials	Lactic Acid		Beef heads and tongues	Lactic Acid at 2.0 to 2.8 percent solution applied to brushes in a washer cabinet system used to clean beef heads and tongues	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Lactic acid**: quantum satis;	Lactic acid: E 270;
SAFE AND SUITABLE INGREDIENTS June 2234	Antimicrobials	Lactic Acid		Poultry carcasses, meat, parts, trim and giblets	Up to 5 percent lactic acid solution on post chill poultry carcasses, meat, parts, trim and giblet.	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Lactic acid**: quantum satis;	Lactic acid: E 270;
SAFE AND SUITABLE INGREDIENTS June 2235	Antimicrobials	Lactic Acid		To reduce bacterial contamination of beef carcasses and heads	Concentration not to exceed 10 percent (w/w)	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Lactic acid**: quantum satis;	Lactic acid: E 270;
SAFE AND SUITABLE INGREDIENTS June 2236	Antimicrobials	Lactic acid bacteria mixture consisting of *Lactobacillus acidophilus* (NP35, NP51), *Lactobacillus lactis* (NP7), and *Pediococcus acidilactici* (NP3)		RTE cooked sausages (e.g., frankfurters, bologna, etc.) and cooked, cured whole muscle products (e.g., ham)	Lactic acid bacteria mixture consisting of Lactobacillus acidophilus (NP35, NP51), Lactobacillus lactis (NP7), and Pediococcus acidilactici (NP3) applied by dipping product into a solution containing 10^{7} colony forming units lactobacilli per ml	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Lactic acid**: quantum satis;	Lactic acid: E 270;
SAFE AND SUITABLE INGREDIENTS June 2237	Antimicrobials	Lactic acid bacteria mixture consisting of *Lactobacillus acidophilus* (NP35, NP51), *Lactobacillus lactis* (NP7), and *Pediococcus acidilactici* (NP3)		Poultry carcasses and fresh whole muscle cuts and chopped/ground poultry	Lactic acid bacteria mixture consisting of Lactobacillus acidophilus (NP35, NP51), Lactobacillus lactis (NP7), and Pediococcus acidilactici (NP3) at 10^{5} to 10^{6} colony forming units of lactobacilli per gram of product	Acceptability determination	Listed by common or usual name in the ingredients statement of non-standardized products. Single ingredient raw products must be descriptively labeled (2)	Reg. EU 1333/2008	**Lactic acid**: quantum satis;	Lactic acid: E 270;
SAFE AND SUITABLE INGREDIENTS June 2238	Antimicrobials	Lactic acid bacteria mixture consisting of *Lactobacillus acidophilus* (NP35, NP51), *Lactobacillus lactis* (NP7), and *Pediococcus acidilactici* (NP3)		Non-standardized comminuted meat products (e.g., beef patties), ground beef, and raw whole muscle beef cuts	Lactic acid bacteria mixture consisting of Lactobacillus acidophilus (NP35, NP51), Lactobacillus lactis (NP7), and Pediococcus acidilactici (NP3) at 10^{6} to 10^{8} colony forming units of lactobacilli per gram of product	GRAS Notice No. 000171	Listed by common or usual name in the ingredients statement of non-standardized comminuted meat products. Ground beef and raw whole muscle beef cuts must be descriptively labeled (2)	Reg. EU 1333/2008	**Lactic acid**: quantum satis;	Lactic acid: E 270;
SAFE AND SUITABLE INGREDIENTS June 2239	Antimicrobials	Lactoferrin		Beef carcasses and parts	Lactoferrin at up to 2 percent of a water-based antimicrobial spray	GRAS Notice No. 000067	Listed by common or usual name in ingredients statement (2)	Reg. EU 1333/2008	**Lactoferrin**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2240	Antimicrobials	Lactoferrin		Beef carcasses	Lactoferrin as part of an antimicrobial spray that would deliver 1 gram of lactoferrin per dressed beef carcass, followed by a wash with tempered water and rinse with lactic acid	GRAS Notice No. 000130	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Lactoferrin**: N/A	

SAFE AND SUITABLE INGREDIENTS June 2241	Antimicrobials	Lauramide arginine ethyl ester (LAE), silicon dioxide, and refined sea salt		Non-standardized RTE comminuted meat products and standardized RTE comminuted meat products that permit the use of any safe and suitable antimicrobial agent	Not to exceed 200 ppm Lauramide arginine ethyl ester (LAE), silicon dioxide, and refined sea salt LAE by weight of the finished product	Acceptability determination	Listed by common or usual name (i.e., lauric arginate, refined sea salt) in the ingredients statement (2)	Reg. EU 1333/2008	**Lauramide arginine ethyl ester (LAE)**: N/A; **Silicon dioxide**: quantum satis for food supplements supplied in solid and liquid form, excluding food supplements for infants and young children, 50 000 mg/kg in the preparation Dry powdered colour preparations 10 000	Silicon dioxide: E 551
SAFE AND SUITABLE INGREDIENTS June 2242	Antimicrobials	Lauramide arginine ethyl ester (LAE), silicon dioxide, and refined sea salt		Fresh cuts of meat and poultry; and, non-standardized, non- comminuted RTE meat and poultry products and standardized, non-comminuted RTE meat and poultry products that permit the use of any safe and suitable antimicrobial agent	Not to exceed 200 ppm Lauramide arginine ethyl ester (LAE), 67 ppm silicon dioxide, and 1640 ppm refined sea salt by weight of the finished product	Acceptability determination	Listed by common or usual name (i.e., lauric arginate, silicon dioxide, refined sea salt) in the ingredients statement (2) When applied to the surface of fresh cuts of meat and poultry none under the accepted conditions of use (1)	Reg. EU 1333/2008	**Lauramide arginine ethyl ester (LAE)**: N/A; **Silicon dioxide**: quantum satis for food supplements supplied in solid and liquid form, excluding food supplements for infants and young children, 50 000 mg/kg in the preparation Dry powdered colour preparations 10 000 mg/kg in the preparation	Silicon dioxide: E 551
SAFE AND SUITABLE INGREDIENTS June 2243	Antimicrobials	Lauramide arginine ethyl ester (LAE) dissolved at specified concentrations in either propylene glycol, glycerin, or water to which may be added a Polysorbate surface active agent (quantity sufficient to achieve the intended technical effect of LAE emulsification)		Non-standardized RTE comminuted meat products and standardized RTE comminuted meat products that permit the use of any safe and suitable antimicrobial agent	Not to exceed 200 ppm Lauramide arginine ethyl ester (LAE) by weight of the finished product	Acceptability determination	Listed by common or usual name (i.e., lauric arginate) in the ingredients statement (2)	Reg. EU 1333/2008	**Lauramide arginine ethyl ester (LAE)**: N/A; **propylene glycol**: 1000 mg/kg in final food (as carry-over), maximum level in enzyme preparation 500 g/kg, Maximum level from all sources in foodstuffs 3000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources; **glycerol**: quantum satis; **polysorbates**: 1000 mg/kg in final food (as carry-over)quantum satis only in beta carotene, lutein, lycopene and vitamin E preparations. In vitamin A and D preparations maximum level in final food 2 mg/kg	Propylene glycol: E 1520; polysorbates: E 432-436; glycerol: E 422
SAFE AND SUITABLE INGREDIENTS June 2244	Antimicrobials	Lauramide arginine ethyl ester (LAE) dissolved at specified concentrations in either propylene glycol, glycerin, or water to which may be added a Polysorbate surface active agent (quantity sufficient to achieve the intended technical effect of LAE emulsification)		Fresh cuts of meat and poultry and various non-standardized RTE meat and poultry products and standardized RTE meat and poultry products that permit the use of any safe and suitable antimicrobial agent	Applied to the surface of the product at a rate not to exceed 200 ppm Lauramide arginine ethyl ester (LAE) by weight of the finished food product	GRAS Notice No. 000164	When applied to the surface of RTE products listed by common or usual name (i.e., lauric arginate) in the ingredients statement (2) When applied to the surface of fresh cuts of meat and poultry none under the accepted conditions of use (1)	Reg. EU 1333/2008	**Lauramide arginine ethyl ester (LAE)**: N/A; **propylene glycol**: 1000 mg/kg in final food (as carry-over), maximum level in enzyme preparation 500 g/kg, Maximum level from all sources in foodstuffs 3000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources; **glycerol**: quantum satis; **polysorbates**: 1000 mg/kg in final food (as carry-over)quantum satis only in beta carotene, lutein, lycopene and vitamin E preparations. In vitamin A and D preparations maximum level in final food 2 mg/kg	Propylene glycol: E 1521; polysorbates: E 432-436
SAFE AND SUITABLE INGREDIENTS June 2245	Antimicrobials	Lauramide arginine ethyl ester (LAE) dissolved in either ethanol or water		Fresh cuts of beef and pork	Applied and dried to the inside of packaging at a concentration not to exceed 105 ppm LAE by weight of finished food product	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Lauramide arginine ethyl ester (LAE)**: N/A; **ethanol**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2246	Antimicrobials	Lauramide arginine ethyl ester (LAE) dissolved at specified concentrations in water		RTE meat and poultry products; raw pork sausage; RTE ground poultry sausage	Applied to the inside of the package or to product surfaces at up to 44 ppm (with a process tolerance of 20 percent, allowing for a Lauramide arginine ethyl ester (LAE) concentration not to exceed 53 ppm) by weight of the finished food product	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Lauramide arginine ethyl ester (LAE)**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2247	Antimicrobials	Lauramide arginine ethyl ester (LAE) dissolved at specified concentrations in either propylene glycol, glycerin, or water to which may be added a Polysorbate surface active agent (quantity sufficient to achieve the intended technical effect of LAE emulsification)		Ground poultry; ground poultry sausage	Applied in a mixer, blender, or tumbler designed to mix and/or blend other ingredients into ground poultry at a level not to exceed 200 ppm by weight in the finished product. The Lauramide arginine ethyl ester (LAE) is sprayed with a metered dose into the mixer, blender, or tumbler as the product is being mixed, blended, or tumbled	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Lauramide arginine ethyl ester (LAE)**: N/A; **propylene glycol**: 1000 mg/kg in final food (as carry-over), maximum level in enzyme preparation 500 g/kg, Maximum level from all sources in foodstuffs 3000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources; **glycerin**: N/A; polysorbates: 1000 mg/kg in final food (as carry-over)quantum satis only in beta carotene, lutein, lycopene and vitamin E preparations. In vitamin A and D preparations maximum	Propylene glycol: E 1520; polysorbates: E 432-436
SAFE AND SUITABLE INGREDIENTS June 2248	Antimicrobials	Lauramide arginine ethyl ester (LAE)		Ground beef	Lauramide arginine ethyl ester (LAE) applied at a level not to exceed 200 ppm by weight in the finished product	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	N/A	
SAFE AND SUITABLE INGREDIENTS June 2249	Antimicrobials	Maltodextrin, vegetable juice color, citric acid, and ascorbic acid		As a coloring agent for a solid acid tablet to be used in meat and poultry product processing water	Maltodextrin, vegetable juice color, citric acid, and ascorbic acid up to 0.5 percent (by weight of total formulation of the tablet)	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Maltodextrin**: N/A, **vegetable juice color**: N/A, **citric acid**: quantum satis; **ascorbic acid**: quantum satis	Citric acid: E 330; ascorbic acid: E 300
SAFE AND SUITABLE INGREDIENTS June 2250	Antimicrobials	Methanol		Antimicrobial agent in shell egg wash water	In accordance with good manufacturing practices	Acceptability determination	None under the accepted conditions for use	Reg. EU 1333/2008	N/A	
SAFE AND SUITABLE INGREDIENTS June 2251	Antimicrobials	A solution of methyl cellulose and sorbitan tristearate		Antimicrobial agent in shell egg wash water	In accordance with good manufacturing practices	21 CFR 182.1480 and acceptability determination	None under the accepted conditions for use	Reg. EU 1333/2008	**Methyl cellulose**: quantum satis; **sorbitan tristearate**: 10000 only cocoabased confectionery	Methyl cellulose: E 461; sorbitan tristearate: E 492
SAFE AND SUITABLE INGREDIENTS June 2252	Antimicrobials	Monochloramine generated by the reaction between ammonia and sodium hypochlorite carried out at a pH above 10		Poultry process water as a spray, wash, rinse, chiller water, or scald water for whole or cut poultry including parts, trim, and organs	Level of Monochloramine not to exceed 50 ppm	Food Contact Substance Notification No. 1700	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Monochloramine**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2253	Antimicrobials	Nisin preparation		Cooked, RTE meat and poultry products containing sauces	Nisin preparation not to exceed 600 ppm nisin preparation in the finished product	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Nisin**: 3 only semolina; 6,25 pasteurised liquid egg (white, yolk or whole egg); 10 only clotted cream and mascarpone; 12,5 only ripened and processed products	Nisin: E 234
SAFE AND SUITABLE INGREDIENTS June 2254	Antimicrobials	Nisin preparation		Meat and poultry soups	Nisin preparation not to exceed 200 ppm of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Nisin**: 3 only semolina; 6,25 pasteurised liquid egg (white, yolk or whole egg); 10 only clotted cream and mascarpone; 12,5 only ripened and processed products	Nisin: E 234
SAFE AND SUITABLE INGREDIENTS June 2255	Antimicrobials	Nisin preparation		In casings and on cooked (RTE) meat and poultry products	Nisin preparation not to exceed 276 ppm in the finished product when used in casings; not to exceed 220 ppm on cooked meat and poultry products	GRAS Notice No. 000065	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Nisin**: 3 only semolina; 6,25 pasteurised liquid egg (white, yolk or whole egg); 10 only clotted cream and mascarpone; 12,5 only ripened and processed products	Nisin: E 234
SAFE AND SUITABLE INGREDIENTS June 2256	Antimicrobials	Nisin preparation		Egg products	Nisin preparation not to exceed 250 ppm in formulated product	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Nisin**: 3 only semolina; 6,25 pasteurised liquid egg (white, yolk or whole egg); 10 only clotted cream and mascarpone; 12,5 only ripened and processed products	Nisin: E 234
SAFE AND SUITABLE INGREDIENTS June 2257	Antimicrobials	A blend of encapsulated nisin preparation (90.9 percent), rosemary extract (8.2 percent) and salt (0.9 percent)		Frankfurters and other similar cooked meat and poultry sausages	A blend of encapsulated nisin preparation (90.9 percent), rosemary extract (8.2 percent) and salt (0.9 percent) not to exceed 550 ppm of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Nisin**: 3 only semolina; 6,25 pasteurised liquid egg (white, yolk or whole egg); 10 only clotted cream and mascarpone; 12,5 only ripened and processed products; **extract of rosemary**: 1 000 mg/kg in the preparation, 5 mg/kg in the final product expressed as the sum of carnosic acid and carnosol	Nisin: E 234; extract of rosemary: E 392
SAFE AND SUITABLE INGREDIENTS June 2258	Antimicrobials	A blend of nisin preparation, rosemary extract, salt, maltodextrin, and cultured dextrose		Cooked (RTE) meat and poultry sausages and cured meat products	A blend of nisin preparation, rosemary extract, salt, maltodextrin, and cultured dextrose not to exceed 0.55 percent of product formulation in cooked (RTE) meat and poultry sausages and 0.7 percent of product formulation in cured meat products (where the nisin preparation will not exceed 250 ppm)	Acceptability determination	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Nisin**: 3 only semolina; 6,25 pasteurised liquid egg (white, yolk or whole egg); 10 only clotted cream and mascarpone; 12,5 only ripened and processed products; **extract of rosemary**: 1 000 mg/kg in the preparation, 5 mg/kg in the final product expressed as the sum of carnosic acid and carnosol; **maltodextrin**: N/A; **cultured dextrose**: N/A	Nisin: E 234; extract of rosemary: E 392
SAFE AND SUITABLE INGREDIENTS June 2259	Antimicrobials	A blend of nisin preparation, rosemary extract, salt, and sodium diacetate		Cooked (RTE) meat and poultry sausages and cured meat products	A blend of nisin preparation, rosemary extract, salt, and sodium diacetate not to exceed 0.25 percent of product formulation (where the nisin preparation will not exceed 250 ppm)	Acceptability determination	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Nisin**: 3 only semolina; 6,25 pasteurised liquid egg (white, yolk or whole egg); 10 only clotted cream and mascarpone; 12,5 only ripened and processed products; **extract of rosemary**: 1 000 mg/kg in the preparation, 5 mg/kg in the final product expressed as the sum of carnosic acid and carnosol; **sodium diacetate**: quantum satis	Nisin: E 234; extract of rosemary: E 392; sodium diacetate: E 262 (ii)
SAFE AND SUITABLE INGREDIENTS June 2260	Antimicrobials	A proprietary aqueous mixture of sodium diacetate, lactic acid, nisin preparation and pectin		As an antimicrobial spray or dip on RTE meat and poultry products.	Not to exceed a 20% solution of the aqueous mixture, not to exceed a 0.2% nisin concentration.	A proprietary aqueous mixture of sodium diacetate, lactic acid, nisin preparation and pectin	As an antimicrobial spray or dip on RTE meat and poultry products.	Reg. EU 1333/2008	**Sodium diacetate**: quantum satis; **lactic acid**: quantum satis; **nisin**: 3 only semolina; 6,25 pasteurised liquid egg (white, yolk or whole egg); 10 only clotted cream and mascarpone; 12,5 only ripened and processed products; **pectin**: for uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded	sodium diacetate: E 262 (ii); lactic acid: E 270; nisin: E 234; pectin: E 440
SAFE AND SUITABLE INGREDIENTS June 2261	Antimicrobials	Organic Acids (i.e., lactic, acetic, and citric acid)		As part of a carcass wash applied pre-chill	Organic Acids (i.e., lactic, acetic, and citric acid) as an aqueous solution of up to 2.5 percent concentration. May be applied as a mist, fog or small droplet rinse	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Lactic acid**: quantum satis; **acetic acid**: E 260; **citric acid**: quantum satis	Lactic acid: E 270; acetic acid: E 260; citric acid: E 330
SAFE AND SUITABLE INGREDIENTS June 2262	Antimicrobials	Ozone		All meat and poultry products	Ozone to be used in accordance with current industry standards of good manufacturing practice	21 CFR 173.368	None under the accepted conditions of use (3)	N/A	N/A	

SAFE AND SUITABLE INGREDIENTS June 2263	Antimicrobials	An aqueous solution of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP)		In poultry processing water, scalder, ice, spray applications, and as an acidifier in scald tanks as a scald additive	The level of peroxyacetic acid (PAA) will not exceed 220 ppm, hydrogen peroxide (HP) will not exceed 110 ppm, and 1-hydroxyethylidene- 1, 1-diphosphonic acid (HEDP) will not exceed 13 ppm	Acceptability determination	None under the accepted conditions of use (3)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A	Acetic acid: E 260
SAFE AND SUITABLE INGREDIENTS June 2264	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1- diphosphonic acid (HEDP), and optionally, octanoic acid and peroxyoctanoic acid		Process water or ice used in washing, rinsing, or cooling whole or cut meat carcasses, parts, trim, and organs.	Not to exceed 1800 ppm PAA, 1050 ppm HP, and 117 ppm HEDP; spray contact time: minimum 2 seconds; wash and rinse contact time: minimum 2 seconds; and dip dwell time: minimum 2 seconds.	Food Contact Substance Notification No. FCN 2236	None under the accepted conditions of use (3)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A; **octanoic acid**: N/A; **peroxyoctanoic acid**: N/A	Acetic acid: E 260
SAFE AND SUITABLE INGREDIENTS June 2265	Antimicrobials	Peroxyacetic acid (PAA), octanoic acid, acetic acid, hydrogen peroxide (HP), peroxyoctanoic acid, and 1- hydroxyethylidene-1, 1- diphosphonic acid (HEDP)		Meat and poultry carcasses, parts, trim and organs	Maximum concentrations for meat carcasses, parts, and organs: Peroxyacetic acids (PAA) 220 ppm, hydrogen peroxide (HP) 75 ppm; Maximum concentrations for poultry carcasses, parts, and organs: PAA 220 ppm, HP 110 ppm, 1-hydroxyethylidene-1, 1- diphosphonic acid (HEDP) 13 ppm	21 CFR 173.370	None under the accepted conditions of use (3)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A; **octanoic acid**: N/A; **peroxyoctanoic acid**: N/A	Acetic acid: E 260
SAFE AND SUITABLE INGREDIENTS June 2266	Antimicrobials	A mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, and 1- hydroxyethylidene-1, 1- diphosphonic acid (HEDP)		(1) Process water for washing, rinsing, cooling, or otherwise for processing meat carcasses, parts, trim, and organs; and (2) process water applied to poultry parts, organs, and carcasses as a spray, wash, rinse, dip, chiller water, or scald water	In either application, the level of peroxyacetic acid (PAA) will not exceed 230 ppm, hydrogen peroxide (HP) will not exceed 165 ppm, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP) will not exceed 14 ppm	Food Contact Substance Notification No. FCN 323	None under the accepted conditions of use (6)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A	Acetic acid: E 260
SAFE AND SUITABLE INGREDIENTS June 2267	Antimicrobials	An aqueous mixture of sulfuric acid and sodium sulfate.		For use in process water, ice, or brine used in the production, processing and preparation of poultry and meat products.	Concentration sufficient to achieve a targeted pH range of 1-2.2; delivered at a minimum system pressure of 0.5 psi; and spray, drench and dip minimum contact time of 2 seconds.	Acceptability Determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Sulphuric acid**: quantum satis; **sodium sulphates**: quantum satis	Sulphuric acid: E 513; sodium sulphates: E 514
SAFE AND SUITABLE INGREDIENTS June 2268	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP)		Added to process water applied to poultry parts, organs, and carcasses as a spray, wash, rinse, dip, chiller water, immersion baths, or scald water	At a level not to exceed 2,000 ppm peroxyacetic acid (PAA) and 136 ppm 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP)	Food Contact Substance Notification No. FCN 880	None under the accepted conditions of use (6)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A	Acetic acid: E 260
SAFE AND SUITABLE INGREDIENTS June 2269	Antimicrobials	A combination of two aqueous mixtures (FCN 323 and FCN 880) of Peroxyacetic (peracetic) acid (PAA), hydrogen peroxide (HP), acetic acid, and stabilizer 1- hydroxyethylidene-1, 1- diphosphonic acid (HEDP)		(1) Process water for washing, rinsing, cooling, or otherwise for processing meat carcasses, parts, trim, and organs; and (2) process water applied to poultry carcasses as a spray, wash, rinse, dip, chiller water, or scald water	An equilibrium solution of peracetic acid (PAA) (15 percent), hydrogen peroxide (HP) (10 percent), and stabilizer 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP) (<1percent) using a combination of FCN 323 and FCN 880	Acceptability determination	None under the accepted conditions of use (6)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A	Acetic acid: E 260
SAFE AND SUITABLE INGREDIENTS June 2270	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, and optionally sulfuric acid, 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP), or dipicolinic acid (DPA).		(1) Water or ice for washing, rinsing, cooling, or otherwise processing whole or cut meat, including parts, trim, and organs; and, (2) water or ice applied to whole or cut poultry including parts, trim, and organs as a spray, wash, rinse, dip, chiller water or scalder water	In either application, not to exceed 220 ppm PAA and 85 ppm HP. HEDP not to exceed 11 ppm or DPA not to exceed 1.64 ppm with meat carcasses, parts, trim, and organs, and 4.00 ppm with poultry carcasses, parts, trim, and organs.	Food Contact Substance Notification No. FCN 887	None under the accepted conditions of use (6)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A, **dipicolinic acid (DPA)**: N/A; **Sulphuric acid**: quantum satis	Acetic acid: E 260; sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2271	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP) and sulfuric acid		Red meat carcasses, parts, and trim	The level of peroxyacetic acid (PAA) will not exceed 230 ppm, hydrogen peroxide (HP) will not exceed 75 ppm, and 1-hydroxyethylidene- 1, 1-diphosphonic acid (HEDP) will not exceed 13 ppm.	Food Contact Substance Notification No. FCN 951	None under the accepted conditions of use (6)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A; **sulphuric acid**: quantum satis	Acetic acid: E 260; sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2272	Antimicrobials	A mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, and 1- hydroxyethylidene-1, 1- diphosphonic acid (HEDP)		(1) Water or ice for washing, rinsing, cooling, or processing whole or cut meat including carcasses, parts, trim, and organs; and (2) water or ice applied to whole or cut poultry including parts, trim, and organs as a spray, wash, rinse, dip, chiller water, or scald water	The level of peroxyacetic acid (PAA) not to exceed 220 ppm, hydrogen peroxide (HP) will not exceed 80 ppm, and 1-hydroxyethylidene- 1, 1-diphosphonic acid (HEDP) will not exceed 1.5 ppm measured prior to application	Food Contact Substance Notification No. FCN 993	None under the accepted conditions of use (6)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A	Acetic acid: E 260
SAFE AND SUITABLE INGREDIENTS June 2273	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP)		In process water or ice for washing, rinsing, storing, or cooling of processed and preformed meat and poultry products	The level of peroxyacetic acid (PAA) will not exceed 220 ppm, hydrogen peroxide (HP) will not exceed 85 ppm, and 1-hydroxyethylidene- 1, 1-diphosphonic acid (HEDP) will not exceed 11 ppm.	Food Contact Substance Notification No. FCN 1082	None under the accepted conditions of use (6)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A	Acetic acid: E 260
SAFE AND SUITABLE INGREDIENTS June 2274	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, and 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP)		In process water used for washing, rinsing, cooling or otherwise for processing meat carcasses, parts, trim, and organs; and in process water applied to poultry parts, organs, and carcasses as a spray, wash, rinse, dip, chiller water, or scald water	The level of peroxyacetic acid (PAA) will not exceed 220 ppm, hydrogen peroxide (HP) will not exceed 160 ppm, and 1-hydroxyethylidene- 1, 1-diphosphonic acid (HEDP) will not exceed 11 ppm, measured prior to application	Food Contact Substance Notification No. FCN 1089	None under the accepted conditions of use (6)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A	Acetic acid: E 260
SAFE AND SUITABLE INGREDIENTS June 2275	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), 1- hydroxyethylidene-1, 1- diphosphonic acid (HEDP), and optionally sulfuric acid		In process water or ice used for washing, rinsing, cooling or processing whole or cut meat including parts, trim, and organs; and in process water or ice applied to whole or cut poultry including parts, trim and organs, and carcasses as a spray, wash, rinse, dip, chiller water, or scald water	The level of peroxyacetic acid (PAA) will not exceed 220 ppm, hydrogen peroxide (HP) will not exceed 80 ppm, and 1-hydroxyethylidene- 1, 1-diphosphonic acid (HEDP) will not exceed 13 ppm measured prior to application	Food Contact Substance Notification No. FCN 1093	None under the accepted conditions of use (6)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A; **1- hydroxyethylidene- 1,1- diphosphonic acid (HEDP)**: N/A; **sulphuric acid**: quantum satis	Sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2276	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1, 1- diphosphonic acid (HEDP), dipicolinic acid, and sulfuric acid		Red meat carcasses, parts, trim, and organs	The level of peroxyacetic acid (PAA) will not exceed 230 ppm, hydrogen peroxide (HP) will not exceed 75 ppm, and 1-hydroxyethylidene- 1, 1-diphosphonic acid (HEDP) will not exceed 1 ppm, and dipicolinic acid will not exceed 0.5 ppm.	Food Contact Substance Notification No. FCN 1094	None under the accepted conditions of use (6)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A, **dipicolinic acid (DPA)**: N/A; **Sulphuric acid**: quantum satis	Acetic acid: E 260; sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2277	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, and 1-hydroxyethylidine-1, 1-diphosphonic acid (HEDP).		Process water or ice for washing, rinsing, storing or cooling processed and preformed meat and poultry products.	Not to exceed 230 ppm PAA, 165 ppm HP, and 14 ppm HEDP.	Food Contact Substance Notification No. FCN 1144	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A	Acetic acid: E 260
SAFE AND SUITABLE INGREDIENTS June 2278	Antimicrobials	An aqueous preparation containing three bacterial monophages (MLF4, OLB35, and OLB145) as an antimicrobial specific to shiga toxin-producing *Escherichia coli* (STEC), including serogroups O26, O45, O103, O111, O121, and O145		Surface spray, dip, or wash on red meat carcasses, parts, and trim (prior to grinding)	Up to 1 x 10^8 PFU/g	GRN 827	None under the accepted conditions (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2279	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), glycerol, and optionally, acetic acid or sulfuric acid		(1) Whole and cut meat carcasses, parts, trim, and organs; and (2) whole or cut poultry carcasses, parts, trim, and organs.	(1) Not to exceed 1800 ppm PPA and not to exceed 1215 HP (2) not to exceed 2000 ppm PAA and not to exceed 1474 ppm HP pH range for all applications: 2.5 – 12.5; Spray, wash, rinse, dip, or scald water: -Pressure: 25 – 45 psi (spray application); -Contact time: 3 – 60 seconds Chiller water: -Contact time: 10 seconds – 120 minutes	Food Contact Substance Notification No. FCN 1783	None under the accepted conditions of use (6)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **glycerol**: quantum satis; **acetic acid**: quantum satis; **Sulphuric acid**: quantum satis	Acetic acid: E 260; sulphuric acid: E 513; glycerol: E 422
SAFE AND SUITABLE INGREDIENTS June 2280	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, sulfuric acid (optional) and 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP)		In process water and ice that contacts whole or cut meat carcasses, parts, trim, and organs	Levels not to exceed 2000 ppm PAA, 950 ppm HP, and 57 ppm HEDP; pH range is 2.0 – 10.0; spray contact time: 2 – 60 seconds; spray pressure: 5 – 170 psi; wash and rinse contact time: 2-120 seconds; dip dwell time: 2-60 seconds.	Food Contact Notification (FCN 1911)	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A; **Sulphuric acid**: quantum satis	Acetic acid: E 260; sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2281	Antimicrobials	A mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid and hydroxyethylidene-1,1- diphosphonic acid (HEDP) and water		Use as a spray, rinse, dip, chiller water or scald water for poultry carcasses, parts, and organs.	Not to exceed 220 ppm peroxyacetic acid (PAA), 162 ppm hydrogen peroxide (HP), and 13 ppm 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP)	Food Contact Substance Notification No. FCN 1096	None under the accepted conditions of use (3)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A	Acetic acid: E 260
SAFE AND SUITABLE INGREDIENTS June 2282	Antimicrobials	A mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid and hydroxyethylidene-1,1- diphosphonic acid (HEDP) and water		Use as a spray, rinse, dip, chiller water or scald water for raw meat carcasses, parts, trim and organs.	Not to exceed 220 ppm peroxyacetic acid (PAA), 162 ppm hydrogen peroxide (HP), and 13 ppm 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP)	Food Contact Substance Notification No. FCN 1236	None under the accepted conditions of use (3)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A	Acetic acid: E 260
SAFE AND SUITABLE INGREDIENTS June 2283	Antimicrobials	A mixture of peroxyacetic acid, hydrogen peroxide, 1-hydroxyethylidene-1, 1-diphosphonic acid (HEDP), sulfuric acid and acetic acid		In process water or ice used for washing, rinsing, storing or cooling of processed and preformed meat and poultry products	At a level not to exceed 220 ppm, hydrogen peroxide at a level not to exceed 85 ppm, 1- hydroxyethylidene -1, 1- diphosphonic acid (HEDP) at a level not to exceed 11 ppm, sulfuric acid and acetic acid.	Food Contact Notification (FCN) 908	None under the accepted conditions for use (1)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A; **Sulphuric acid**: quantum satis	Acetic acid: E 260; sulphuric acid: E 513
SAFE AND SUITABLE INGREDIENTS June 2284	Antimicrobials	An aqueous mixture of peroxyacetic acid and xanthan gum		Process water or ice used in the production, processing and preparation of whole or cut poultry carcasses, parts, trim, and organs.	Concentration not to exceed 1500 ppm PAA, 800 ppm HP, 133 ppm HEDP, and 0.5% xanthan gum; pH range of 1-6; and spray contact time: 0.5 – 15 seconds; wash and rinse contact time: 0.5-120 seconds	Acceptability Determination	Listed as "xanthan gum" in the ingredients statement (4)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **xanthan gum**: quantum satis	Xantham gum: E 415
SAFE AND SUITABLE INGREDIENTS June 2285	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidine-1,1- diphosphonic acid (HEDP), dipicolinic acid, (DPA) and sodium hydroxide		(1) In process water applied as a spray, wash, rinse, dip, chiller water, low temperature (e.g. less than 40°F) immersion baths, or scald water for whole or cut poultry carcasses, parts, trim and organs. (2) In process water, ice or brine used for washing, rinsing, or cooling of processed and preformed meat as defined by 21 CFR 170.3(n)(29). (3) In process water, ice or brine used for washing, rinsing, or cooling of processed and preformed poultry as defined by 21 CFR 170.3(n)(34).	(1) Not to exceed 2000 ppm PAA, 933 ppm HP, 120 ppm HEDP, and 0.5 ppm DPA. (2) Not to exceed 230 ppm PAA, 107 ppm HP, 14 ppm HEDP, and 0.1 ppm DPA. (3) Not to exceed 230 ppm PAA, 107 ppm HP, 14 ppm HEDP, and 0.1 ppm DPA. pH range for the above applications: 1.0–12.0; Spray contact time: 0.5–15 seconds; Wash and rinse contact time: 0.5–120 seconds; Spray pressure: 5–120 psi; Dip /dwell time: 0.5–60 seconds.	Food Contact Substance Notification No. FCN 1641	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A, **dipicolinic acid (DPA)**: N/A; **Sodium hydroxide**: quantum satis	Acetic acid: E 260; Sodium hydroxide: E 524
SAFE AND SUITABLE INGREDIENTS June 2286	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1- hydroxyethylidine-1,1- diphosphonic acid (HEDP), dipicolinic acid (DPA), and sulfuric acid		(1) In poultry as a spray, wash, rinse, dip, chiller water, low-temperature (e.g., less than 40 degrees F) immersion baths, or scald water for whole or cut poultry carcasses, parts, trim, and organs; (2) In process water, ice, or brine used for washing, rinsing, or cooling of whole or cut meat, including carcasses, parts, trim, and organs; (3) In process water, ice, or brine used for washing, rinsing, or cooling of processed and pre- formed meat.	Not to exceed 2000 ppm PAA, 1474 ppm HP, 136 ppm HEDP, and 4 ppm DPA. pH range for the above applications: 1.0 – 2.0; Contact time: 1 – 30 seconds; Spray pressure: 10 – 90 psi;	Food Contact Substance Notification No. FCN 2036 (replaces FCN 1639)	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A, **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A; **dipicolinic acid (DPA)**: N/A; **Sulphuric acid**: quantum satis	Acetic acid: E 260; sulphuric acid: E 513

SAFE AND SUITABLE INGREDIENTS June 2287	Antimicrobials	An aqueous mixture of peroxylactic acid (PLA), hydrogen peroxide (HP), lactic acid, water, optional 1- hydroxyethylidene-1,1- diphosphonic acid (HEDP), optionally sulfuric acid, and optionally phosphoric acid.		(1) in process water or ice that contacts meat or poultry carcasses, parts, trim, and organs. (2) in process water, ice, or brine that contacts processed and pre-formed meat and poultry.	(1) The level not to exceed 1000 ppm PLA, 2384 ppm HP, and 5.5 ppm HEDP (2) The level not to exceed 495 ppm PLA, 11180 ppm HP, and 2.7 ppm HEDP.	FCN 1946	None under the accepted conditions of use	Reg. EU 1333/2008	**Peroxylactic acid (PLA)**: N/A; **hydrogen peroxide (HP)**: N/A, **lactic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A; **Sulphuric acid**: quantum satis; **phosphoric acid**: 40 000 mg/kg singly or in combination in the preparation (expressed as P2O5)	Lactic acid: E 270; Sulphuric acid: quantum satis; phosphoric acid: E 338
SAFE AND SUITABLE INGREDIENTS June 2288	Antimicrobials	A mixture of sodium bicarbonate and sodium carbonate with a GRAS approved activator		As an antimicrobial agent when used in packaged meat or poultry products. Moxiyo packets absorbs oxygen and releases carbon dioxide to maintain a low oxygen atmosphere in packaged meat or poultry products when packets are placed next to meat or poultry products. (Note - When Moxiyo packets are placed next to packaged beef jerky, the aw of the beef jerky must be no higher than 0.88)	A mixture of sodium bicarbonate and sodium carbonate with a GRAS approved activator at levels sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Sodium carbonates**: quantum satis	Sodium carbonates: E 500
SAFE AND SUITABLE INGREDIENTS June 2289	Antimicrobials	A solution of water, lactic acid, propionic acid, and acidic calcium sulfate (solution with a pH range of 1.0-2.0)*		Various RTE meat products, e.g., hot dogs.	A solution of water, lactic acid, propionic acid, and acidic calcium sulfate (solution with a pH range of 1.0-2.0)* applied as a spray for 20-30 seconds of continual application just prior to packaging *Propionic acid may be removed from the solution; sodium phosphate may be added to the solution as a buffering agent (the amount of sodium phosphate on the finished product must not exceed 5000 ppm measured prior to application.	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**lactic acid**: quantum satis; **propionic acid**: quantum satis only ripened products surface treatment; **calcium sulphate**: quantum satis	Lactic acid: E 270; propionic acid: E 280; calcium sulphate: E 516
SAFE AND SUITABLE INGREDIENTS June 2290	Antimicrobials	A solution of water, acidic calcium sulfate and 85-95,000 ppm of lactic acid (solution with a pH range of 0.35 to 0.55)		Raw comminuted beef.	A solution of water, acidic calcium sulfate and 85-95,000 ppm of lactic acid (solution with a pH range of 0.35 to 0.55)	Acceptability determination	Product must be descriptively labeled (2)	Reg. EU 1333/2008	**Calcium sulphate**: quantum satis; **lactic acid**: quantum satis	Calcium sulphate: E 516; lactic acid: E 270
SAFE AND SUITABLE INGREDIENTS June 2291	Antimicrobials	A solution of water, acidic calcium sulfate, lactic acid, and sodium phosphate (solution with a pH range of 1.45 to 1.55)		Raw whole muscle beef cuts and cooked roast beef and similar cooked beef products (e.g., corned beef, pastrami, etc.).	A solution of water, acidic calcium sulfate, lactic acid, and sodium phosphate (solution with a pH range of 1.45 to 1.55) spray applied for up to 30 seconds of continual application *sodium phosphate on the finished product must not exceed 5000 ppm.	Acceptability determination	Listed by common or usual name in the ingredients statement of multi-ingredient products. Single ingredient roast beef products and raw whole muscle beef cuts must be descriptively labeled (2)	Reg. EU 1333/2008	**Calcium sulphate**: quantum satis; **lactic acid**: quantum satis, **sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages);	Calcium sulphate: E 516; lactic acid: E 270; sodium phosphates: E339
SAFE AND SUITABLE INGREDIENTS June 2292	Antimicrobials	A solution of water, acidic calcium sulfate, lactic acid, and sodium phosphate (solution with a pH of 1.45 to 1.6)		Cooked poultry carcasses and parts.	A solution of water, acidic calcium sulfate, lactic acid, and sodium phosphate (solution with a pH of 1.45 to 1.6) spray applied for 20 to 40 seconds of continual application * sodium phosphate on the finished product must not exceed 5000 ppm.	Acceptability determination	Listed by common or usual name in the ingredients statement of multi-ingredient products. Single ingredient whole muscle cuts of poultry must be descriptively labeled (2)	Reg. EU 1333/2008	**Calcium sulphate**: quantum satis; **lactic acid**: quantum satis, **sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages);	Calcium sulphate: E 516; lactic acid: E 270; sodium phosphates: E339
SAFE AND SUITABLE INGREDIENTS June 2293	Antimicrobials	A solution of water, acidic calcium sulfate, lactic acid, and disodium phosphate (solution with a pH of 1.0 to 2.0)		Beef jerky	A solution of water, acidic calcium sulfate, lactic acid, and disodium phosphate (solution with a pH of 1.0 to 2.0) applied to the surface of the product with a contact time not to exceed 30 seconds	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Calcium sulphate**: quantum satis; **lactic acid**: quantum satis, **sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages);	Calcium sulphate: E 516; lactic acid: E 270; sodium phosphates: E339
SAFE AND SUITABLE INGREDIENTS June 2294	Antimicrobials	Phage preparation containing six bacterial phages specific to shiga toxin producing Escherichia coli.		On the surface of beef carcasses.	Levels not to exceed 1.5 x 10^11 phage particles per carcass.	GRAS Notice No. 724	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2295	Antimicrobials	Potassium diacetate		Various meat and poultry products which permit the addition of antimicrobial agents, e.g., hot dogs	Potassium diacetate not to exceed 0.25 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Potassium acetates**: quantum satis	Potassium acetates: E 261
SAFE AND SUITABLE INGREDIENTS June 2296	Antimicrobials	Potassium propionate/Propionic acid		Ready-to-eat meat and poultry, where antimicrobials are permitted	Potassium propionate/Propio-nic acid up to 0.5 percent (by weight of total formulation)	Acceptability determination	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Potassium propionate**: N/A; **propionic acid**: quantum satis only ripened products surface treatment	Potassium propionate: E 283; propionic acid: E 280
SAFE AND SUITABLE INGREDIENTS June 2297	Antimicrobials	Potassium sorbate		Added to raw boneless beef in the production of dry beef snacks and beef jerky as a mold inhibitor.	Potassium sorbate 0.0703 percent by weight of total formulation of raw meat.	Acceptability determination	Listed by common or usual name in the ingredients statement with a qualifying statement disclosing the treatment and purpose, such as 'potassium sorbate added to retard mold growth' (2)	Reg. EU 1333/2008	**Potassium sorbate**: 1500 mg/kg singly or in combination with potassium sorbate in the preparation 15 mg/kg in the final product expressed as the free acid, maximum level in enzyme preparation: 20000 mg/kg (singly or in combination expressed as the free acid), 20 mg/kg (maximum level in final food except beverages), 10 mg/l (maximum level in beverages)	Potassium sorbate: E 202
SAFE AND SUITABLE INGREDIENTS June 2298	Antimicrobials	Potassium sorbate		Dry sausage, imitation dry sausage, dry beef snacks and beef jerky as an external mold inhibitor (applied by dipping or spraying).	Potassium sorbate at 10 percent in water solution applied to: (1) the external surface of product, (2) casings after stuffing or (3) casings dipped in solution prior to stuffing.	Acceptability determination	Listed by common or usual name in the ingredients statement, with a qualifying statement disclosing the treatment and purpose, such as 'dipped in potassium sorbate to retard mold growth.' ((2)	Reg. EU 1333/2008	**Potassium sorbate**: 1500 mg/kg singly or in combination with potassium sorbate in the preparation 15 mg/kg in the final product expressed as the free acid, maximum level in enzyme preparation: 20000 mg/kg (singly or in combination expressed as the free acid), 20 mg/kg (maximum level in final food except beverages), 10 mg/l (maximum level in beverages)	Potassium sorbate: E 202
SAFE AND SUITABLE INGREDIENTS June 2299	Antimicrobials	Propylene glycol (PG) and lactic acid (FDA, PNC 1537) or phosphoric acid (FDA PNC 836) as an adjuvant to sodium hypochlorite in process water for poultry products		(1) Poultry water pre- chiller spray applications; whole bird chillers and post chiller wash and/or spray applications. (2) Poultry chiller red water (i.e., poultry chiller water recirculated, usually through heat exchangers, and reused back in the chiller)	Propylene glycol (PG) and lactic acid (FDA, PNC 1537) or phosphoric acid (FDA PNC 836) (1) Not to exceed 50 ppm calculated as free available chlorine (measured in the incoming potable water) (2) Not to exceed 5 ppm calculated as free available chlorine (measured at influent to chiller)	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Propylene glycol**: 1000 mg/kg in final food (as carry-over), maximum level in enzyme preparation 500 g/kg, Maximum level from all sources in foodstuffs 3000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources; **lactic acid**: quantum satis; **phosphoric acid**: 40 000 mg/kg singly or in combination	Propylene glycol: E 1520; Lactic acid: E 270; phosphoric acid: E 338
SAFE AND SUITABLE INGREDIENTS June 2300	Antimicrobials	Phosphoric Acid		Antimicrobial agent in shell egg wash water	In accordance with good manufacturing practices	21 CFR 182.1073	None under the accepted conditions for use	Reg. EU 1333/2008	**Phosphoric acid**: 40 000 mg/kg singly or in combination in the preparation (expressed as P2O5)	Phosphoric acid: E 338
SAFE AND SUITABLE INGREDIENTS June 2301	Antimicrobials	A solution of potassium hydroxide and sodium hypochlorite		Antimicrobial agent in shell egg wash water	In accordance with good manufacturing practices	21 CFR 184.1293 and acceptability determination	None under the accepted conditions for use	Reg. EU 1333/2008	**Potassium hydroxide**: quantum satis; **sodium hypochlorite**: N/A	Potassium hydroxide: E 525
SAFE AND SUITABLE INGREDIENTS June 2302	Antimicrobials	Potassium hydroxide		Antimicrobial agent in shell egg wash water	In accordance with good manufacturing practices	21 CFR 184.1293	None under the accepted conditions for use	Reg. EU 1333/2008	**Potassium hydroxide**: quantum satis	Potassium hydroxide: E 525
SAFE AND SUITABLE INGREDIENTS June 2303	Antimicrobials	Propylene glycol		Antimicrobial agent in shell egg wash water	In accordance with good manufacturing practices	21 CFR 184.1666	None under the accepted conditions for use	Reg. EU 1333/2008	**Propylene glycol**: 1000 mg/kg in final food (as carry-over), maximum level in enzyme preparation 500 g/kg, Maximum level from all sources in foodstuffs 3000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources	Propylene glycol: E 1520
SAFE AND SUITABLE INGREDIENTS June 2304	Antimicrobial	Salmonella bacteriophage preparation containing three bacteriophages (phage) specific to Salmonella enterica serovars.		Intact red meat and intact poultry products.	At levels of up to 2x10^8 plaque-forming units (PFU)/g of food.	GRAS Notice No. 000917	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2305	Antimicrobials	Salmonella bacteriophage preparation consisting of two monophages (BP-63 and BP-12 Triumvirate)		Poultry	Salmonella bacteriophage preparation consisting of two monophages (BP-63 and BP- 12 Triumvirate) applied at 1 x 10^8 PFU/g	GRAS Notice No. 000603	None under the accepted conditions of use (2).	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2306	Antimicrobials	Salmonella bacteriophage preparation containing the bacterial monophages FO1a and S16		Red meat (pork and beef) carcasses, parts, trim or ground applies via dip, spray or blend. Prechill and postchill on raw poultry carcasses and parts	Salmonella bacteriophage preparation containing the bacterial monophages FO1a and S16. At levels up to 10^8 PFU/g.	GRAS Notice No. 000468	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2307	Antimicrobials	Salmonella bacteriophage preparation containing up to two bacterial monophages (BP-63 and LVR 16-A)		Applied to egg products and the surfaces of ready to eat meat and poultry products, and meat and poultry carcasses and parts	Salmonella bacteriophage preparation containing the bacterial monophages BP-63 and LVR 16-A at up to 10^8 PFU/g	GRAS Notice No. 000752 and 000752(S)	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2308	Antimicrobials	Skim milk or dextrose cultured with propionibacterium freudenreichii subsp. Shermanii		Meat and poultry sausages including those with standards of identity which permit the use of antimicrobial agents	Skim milk or dextrose cultured with propionibacterium freudenreichii subsp. Shermanii not to exceed 2 percent by weight of the finished product	GRAS Notice No. 000128	Listed by common or usual name in the ingredients statement -2	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2309	Antimicrobials	Sodium Benzoate and benzoic acid		Ready-to-eat meat and poultry products that permit the use of any safe and suitable antimicrobial agent	Sodium Benzoate and benzoic acid up to 0.1 percent (by weight of total formulation)	21 CFR 184.1733	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Sodium benzoate** and **benzoic acid**: 1 500 mg/kg (singly or in combination expressed as the free acid) in flavourings, 5 000 mg/kg (singly or in combination expressed as the free acid) 12 000 mg/kg in rennet 1,7 mg/kg 5 mg/kg in cheese where rennet has been used 0,85 mg/l 2,5 mg/l in whey based beverages where rennet has been used, 1 500 mg/kg singly or in combination in the preparation 15 mg/kg in the final product expressed as the free acid in colour preparations	Sodium benzoate: E 211; benzoic acid: E 210
SAFE AND SUITABLE INGREDIENTS June 2310	Antimicrobials	Sodium citrate buffered with citric acid to a pH of 5.6		Non-standardized and standardized comminuted meat and poultry products which permit ingredients of this type	Sodium citrate buffered with citric acid to a pH of 5.6 not to exceed 1.3 percent of the product formulation in accordance with 21 CFR 184.1751	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Sodium citrates**: quantum satis; **citric acid**: quantum satis	Sodium citrates: E 331; citric acid: E 330
SAFE AND SUITABLE INGREDIENTS June 2311	Antimicrobials	Sodium diacetate, Sodium propionate, and sodium benzoate and benzoic acid		Ready-to-eat meat and poultry products that permit the use of any safe and suitable antimicrobial agent	The maximum level for the combination cannot exceed (by weight of total formulation) 0.5 percent for sodium propionate, 0.25 percent for sodium diacetate, and 0.1 percent for sodium benzoate and benzoic acid.	21 CFR 184.1784 and 184.1733	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Sodium diacetate**: quantum satis; **Sodium propionate**: quantum satis; **Sodium benzoate** and **benzoic acid**: 1 500 mg/kg (singly or in combination expressed as the free acid) in flavourings, 5 000 mg/kg (singly or in combination expressed as the free acid) 12 000 mg/kg in rennet 1,7 mg/kg 5 mg/kg in cheese where rennet has been used 0,85 mg/l 2,5 mg/l in whey based beverages where rennet has been used, 1 500 mg/kg singly or in combination in the preparation 15 mg/kg in the final product expressed as the free acid in colour preparations	Sodium diacetate: E 262 (ii); sodium propionate: E 281; Sodium benzoate: E 211; benzoic acid: E 210
SAFE AND SUITABLE INGREDIENTS June 2312	Antimicrobials	Sodium hypochlorite		Red meat carcasses down to a quarter of a carcass	Sodium hypochlorite applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine measured prior to application	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	

SAFE AND SUITABLE INGREDIENTS June 2313	Antimicrobials	Sodium hypochlorite		On whole or eviscerated poultry carcasses	Sodium hypochlorite applied as a spray at a level not to exceed 50 ppm calculated as free available chlorine measured prior to application	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2314	Antimicrobials	Sodium hypochlorite		In water used in meat processing	Sodium hypochlorite not to exceed 5 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2315	Antimicrobials	Sodium hypochlorite		In water used in poultry processing (except for product formulation)	Sodium hypochlorite not to exceed 50 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2316	Antimicrobials	Sodium hypochlorite		Poultry chiller water	Sodium hypochlorite not to exceed 50 ppm calculated as free available chlorine (measured in the incoming potable water)	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2317	Antimicrobials	Sodium hypochlorite		Poultry chiller red water (i.e., poultry chiller water re-circulated, usually through heat exchangers, and reused back in the chiller)	Sodium hypochlorite not to exceed 5 ppm calculated as free available chlorine (measured at influent to chiller)	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2318	Antimicrobials	Sodium hypochlorite		Reprocessing contaminated poultry carcasses	Sodium hypochlorite at 20 ppm calculated as free available chlorine Note: Agency guidance has allowed the use of up to 50 ppm calculated as free available chlorine	9 CFR 381.91	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2319	Antimicrobials	Sodium hypochlorite		On giblets (e.g., livers, hearts, gizzards, and necks) and salvage parts	Sodium hypochlorite not to exceed 50 ppm calculated as free available chlorine in the influent to a container for chilling.	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2320	Antimicrobials	Sodium hypochlorite		Beef primals	Sodium hypochlorite at 20 ppm calculated as free available chlorine	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2321	Antimicrobials	Sodium metasilicate		Component of marinades used for raw meat and poultry products	Sodium metasilicate not to exceed 2 percent by weight of the marinade	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2322	Antimicrobials	Sodium metasilicate		Raw beef carcasses, subprimals, and trimmings	Sodium metasilicate a 4 percent (plus or minus 2 percent) solution	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2323	Antimicrobials	Sodium metasilicate		RTE meat and poultry products	Sodium metasilicate up to a 6 percent solution applied to the surface of the product at a rate not to exceed 300 ppm of the finished product	Acceptability determination	None under the accepted condition of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2324	Antimicrobials	Sodium metasilicate and sodium carbonate blend		RTE poultry products	Up to 15 percent of a solution of sodium metasilicate and sodium carbonate (sodium metasilicate not to exceed 6 percent) applied as a surface application at a rate not to exceed 700 ppm by weight of the finished poultry product	Acceptability determination	None under the accepted condition of use (1)	Reg. EU 1333/2008	**Sodium metasilicate**: N/A; **sodium carbonate**: quantum satis	Sodium carbonate: E 500
SAFE AND SUITABLE INGREDIENTS June 2325	Antimicrobials	Sodium propionate/ Propionic acid		Ready-to-eat meat and poultry, where antimicrobials are permitted.	Sodium propionate/ Propionic acid up to 0.5 percent (by weight of total formulation)	21 CFR 184.1784 184.1081	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**sodium propionate**: quantum satis; **propionic acid**: quantum satis only ripened products surface treatment	sodium propionate: E 281; propionic acid: E 280
SAFE AND SUITABLE INGREDIENTS June 2326	Antimicrobials	A solution of sodium carbonate and disodium metasilicate		Antimicrobial agent in shell egg wash water	In accordance with good manufacturing practices	21 CFR 184.1742 and 21 CFR 1769	None under the accepted conditions for use	Reg. EU 1333/2008	**Sodium carbonate**: quantum satis; **disodium metasilicate**: N/A;	Sodium carbonate: E 500
SAFE AND SUITABLE INGREDIENTS June 2327	Antimicrobials	Sodium carbonate		Antimicrobial agent in shell egg wash water	In accordance with good manufacturing practices	21 CFR 184.1742	None under the accepted conditions for use	Reg. EU 1333/2008	**Sodium carbonate**: quantum satis	Sodium carbonate: E 500
SAFE AND SUITABLE INGREDIENTS June 2328	Antimicrobials	A solution of sodium citrate dihydrate, sodium hypochlorite, and potassium hydroxide solution		Antimicrobial agent in shell egg wash water	In accordance with good manufacturing practices	21 CFR 184.1751 and acceptability determination	None under the accepted conditions for use	Reg. EU 1333/2008	**Sodium citrates**: quantum satis; **sodium hypochlorite**: N/A; **Potassium hydroxide**: quantum satis	Sodium citrates: E 331; Potassium hydroxide: E 525
SAFE AND SUITABLE INGREDIENTS June 2329	Antimicrobials	A solution of sodium hydroxide and sodium carbonate		Antimicrobial agent in shell egg wash water	In accordance with good manufacturing practices	21 CFR 184.1763 and 21 CFR 184.1742	None under the accepted conditions for use	Reg. EU 1333/2008	**Sodium hydroxide**: quantum satis; **sodium carbonate**: quantum satis	Sodium hydroxide: E 524; sodium carbonates: E 500
SAFE AND SUITABLE INGREDIENTS June 2330	Antimicrobials	A solution of sodium hydroxide and sodium gluconate		Antimicrobial agent in shell egg wash water	In accordance with good manufacturing practices	21 CFR 182.1480 and 21 CFR 182.6757	None under the accepted conditions for use	Reg. EU 1333/2008	**Sodium hydroxide**: quantum satis; **sodium gluconate**: quantum satis	sodium hydroxide: E 524; sodium gluconate: E 576
SAFE AND SUITABLE INGREDIENTS June 2331	Antimicrobials	A solution of sodium hydroxide and sodium hypochlorite		Antimicrobial agent in shell egg wash water	In accordance with good manufacturing practices	21 CFR 184.1763 and acceptability determination	None under the accepted conditions for use	Reg. EU 1333/2008	**Sodium hydroxide**: quantum satis; **sodium hypochlorite**: N/A	Sodium hydroxide: E 524
SAFE AND SUITABLE INGREDIENTS June 2332	Antimicrobials	A solution of sodium hydroxide and sodium metasilicate		Antimicrobial agent in shell egg wash water	In accordance with good manufacturing practices	21 CFR 184.1763 and 21 CFR 184.1769	None under the accepted conditions for use	Reg. EU 1333/2008	**Sodium hydroxide**: quantum satis; **sodium metasilicate**: N/A	sodium hydroxide: E 524
SAFE AND SUITABLE INGREDIENTS June 2333	Antimicrobials	A solution of sodium hydroxide and sodium sulfate		Antimicrobial agent in shell egg wash water	In accordance with good manufacturing practices	21 CFR 184.1763 and acceptability determination	None under the accepted conditions for use	Reg. EU 1333/2008	**Sodium hydroxide**: quantum satis; **sodium sulphates**: quantum satis	sodium hydroxide: E 524; sodium sulphates: E 514
SAFE AND SUITABLE INGREDIENTS June 2334	Antimicrobials	A solution of sodium hydroxide, potassium hydroxide, and sodium hypochlorite		Antimicrobial agent in shell egg wash water	In accordance with good manufacturing practices	21 CFR 184.1763, 21 CFR 184.1631, and acceptability determination	None under the accepted conditions for use	Reg. EU 1333/2008	**Sodium hydroxide**: quantum satis; **Potassium hydroxide**: quantum satis; **sodium hypochlorite**: N/A	sodium hydroxide: E 524; potassium hydroxide: E 525
SAFE AND SUITABLE INGREDIENTS June 2335	Antimicrobials	A solution of sodium hydroxide, potassium hydroxide, sodium tripolyphosphate, and sodium hypochlorite		Antimicrobial agent in shell egg wash water	In accordance with good manufacturing practices	21 CFR 184.1763, 21 CFR 184.1631, 21 CFR 182.1810, and acceptability determination	None under the accepted conditions for use	Reg. EU 1333/2008	**Sodium hydroxide**: quantum satis; **Potassium hydroxide**: quantum satis; **sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages);**sodium hypochlorite**: N/A	sodium hydroxide: E 524; Potassium hydroxide: E 525; sodium phosphates: E 339
SAFE AND SUITABLE INGREDIENTS June 2336	Antimicrobials	A solution of sodium hydroxide and potassium hydroxide		Antimicrobial agent in shell egg wash water	In accordance with good manufacturing practices	21 CFR 184.1763 and 21 CFR 184.1631	None under the accepted conditions for use	Reg. EU 1333/2008	**Sodium hydroxide**: quantum satis; **Potassium hydroxide**: quantum satis	sodium hydroxide: E 524; Potassium hydroxide: E 525
SAFE AND SUITABLE INGREDIENTS June 2337	Antimicrobials	A solution of sodium hydroxide, sodium chloride, carbonic acid disodium salt, sodium hypochlorite, and hypochlorous acid		Antimicrobial agent in shell egg wash water	In accordance with good manufacturing practices	21 CFR 184.1763, 21 CFR 186.1797, 21 CFR 184.1742, and acceptability determination	None under the accepted conditions for use	Reg. EU 1333/2008	**Sodium hydroxide**: quantum satis; **sodium chloride**: N/A; **carbonic acid disodium salt**: N/A, **sodium hypochlorite**: N/A; **hypochlorous acid**: N/A	sodium hydroxide: E 524
SAFE AND SUITABLE INGREDIENTS June 2338	Antimicrobials	A solution of sodium hydroxide, sodium chloride, and sodium hypochlorite		Antimicrobial agent in shell egg wash water	In accordance with good manufacturing practices	21 CFR 184.1763, 21 CFR 186.1797, and acceptability determination	None under the accepted conditions for use	Reg. EU 1333/2008	**Sodium hydroxide**: quantum satis; **sodium chloride**: N/A; **sodium hypochlorite**: N/A	sodium hydroxide: E 524
SAFE AND SUITABLE INGREDIENTS June 2339	Antimicrobials	Sodium hydroxide		Antimicrobial agent in shell egg wash water	In accordance with good manufacturing practices	Acceptability determination	None under the accepted conditions for use	Reg. EU 1333/2008	**Sodium hydroxide**: quantum satis	sodium hydroxide: E 524
SAFE AND SUITABLE INGREDIENTS June 2340	Antimicrobials	A solution of sodium hypochlorite, sodium chloride, and hypochlorous acid		Antimicrobial agent in shell egg wash water	In accordance with good manufacturing practices	21 CFR 186.1797 and acceptability determination	None under the accepted conditions for use	Reg. EU 1333/2008	**Sodium chloride**: N/A; **sodium hypochlorite**: N/A; **hypochlorous acid**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2341	Antimicrobials	Sodium hypochlorite		Antimicrobial agent in shell egg wash water	In accordance with good manufacturing practices	Acceptability determination	None under the accepted conditions for use	Reg. EU 1333/2008	**Sodium hypochlorite**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2342	Antimicrobials	Trisodium phosphate		Raw poultry carcasses, parts, and giblets	Trisodium phosphate Pre-chill: Applied to carcasses or parts as a spray or dip up to 15 seconds using an 8-12 percent solution within the temperature range of 65 degrees F to 85 degrees F. Applied to giblets as a spray or dip up to 30 seconds using an 8-12 percent solution. Both applied in accordance with good manufacturing practice.(21 CFR 182.1778) Post-chill: Applied to carcasses or parts as a spray or dip up to 15 seconds using an 8-12 percent solution within a temperature range of 45 degrees F to 55 degrees F and used in accordance with good manufacturing practice. (9 CFR 424.21 (c) and 21 CFR 182.1778)	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
SAFE AND SUITABLE INGREDIENTS June 2343	Antioxidants	Butylated hydroxyanisole (BHA)		"Brown N Serve" sausages	Butylated hydroxyanisole (BHA) 0.02 percent in combination with other antioxidants for use in meat, based on fat content	Acceptability determination	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Butylated hydroxyanisole (BHA)**: 20 mg/kg singly or in combination (expressed on fat) in the preparation, 0,4 mg/kg in final product (singly or in combination). In flavourings other than essential oils: 100 mg/kg (1) (propyl gallate), 200 mg/kg (1) (TBHQ and BHA, individually or in combination) in flavourings	Butylated hydroxyanisole (BHA): E 320
SAFE AND SUITABLE INGREDIENTS June 2344	Antioxidants	Butylated hydroxytoluene (BHT)		"Brown N Serve" sausages	Butylated hydroxytoluene (BHT) 0.02 percent in combination with other antioxidants for use in meat, based on fat content	Acceptability determination	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Butylated hydroxytoluene (BHT)**: 100 mg/kg only fats and oils for the professional manufacture of heat treated foods; frying oil and frying fat (excluding olive an pomace oil) and lard, fish oil, beef, poultry and sheep fat. 20 mg/kg singly or in combination (expressed on fat) in the preparation, 0,4 mg/kg in final product (singly or in combination) in emulsifier containing fatty acids	Butylated hydroxytoluene (BHT): E 321
SAFE AND SUITABLE INGREDIENTS June 2345	Antioxidants	A combination of canola oil, mono- and di-glycerides, the natural spice extract rosemary, and natural mixed tocopherols derived from sunflowers		Dried turkey broth powder	Combination of canola oil, mono- and di- glycerides, the natural spice extract rosemary, and natural mixed tocopherols derived from sunflowers at a level not to exceed 0.12 percent during production of dried turkey broth powder	Acceptability determination	None under the accepted conditions of use (1) except for rosemary extract. Rosemary extract should be identified as "rosemary extract, flavoring, or natural flavoring" in the ingredients statement	Reg. EU 1333/2008	**Canola oil**: N/A; **mono- and di-glycerides**: quantum satis; **extract of rosemary**: 1 000 mg/kg in the preparation, 5 mg/kg in the final product expressed as the sum of carnosic acid and carnosol; **tocopherol-rich extract**: quantum satis	Mono- and di-glycerides: E 471; extract of rosemary: E 392; Tocopherol-rich extract: E 306
SAFE AND SUITABLE INGREDIENTS June 2346	Binders	A combination of food starch (e.g., modified corn starch) and carrageenan		Turkey ham and water products and cured pork products where binders are permitted per 9 CFR 319.104	Combination of food starch (e.g., modified corn starch) not to exceed 3 percent of the product formulation with carrageenan not to exceed 1.5 percent (9 CFR 424.21(c))	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Starch:** is not considered to be food additive; **Carrageenan**: quantum satis	Carrageenan: E 407
SAFE AND SUITABLE INGREDIENTS June 2347	Binders	A mixture of carrageenan, sodium carbonate, and xanthan gum		Raw poultry filets, whole carcasses, and parts	A mixture of carrageenan, sodium carbonate, and xanthan gum applied as a brine solution not to exceed 0.65 percent by weight in the finished product	Acceptability determination	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Carrageenan**: quantum satis; sodium carbonates: quantum satis; xantham gym: quantum satis	Carrageenan: E 407; Xantham gum: E415
SAFE AND SUITABLE INGREDIENTS June 2348	Binders	A mixture of carrageenan, whey protein concentrate, and xanthan gum		Sausages where binders are permitted; cooked poultry products; beef and poultry patties; modified breakfast sausage, cooked sausages, and fermented sausages covered by FSIS Policy Memo 123; and modified substitute versions of fresh sausage, ground beef, or hamburger covered by FSIS Policy Memo 121B	A mixture of carrageenan, whey protein concentrate, and xanthan gum not to exceed 3.5 percent by weight of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Carrageenan**: quantum satis; **whey protein concentrate**: N/A; **xantham gym**: quantum satis	Carrageenan: E 407; xantham gum: E 415
SAFE AND SUITABLE INGREDIENTS June 2349	Binders	A mixture of sodium alginate, calcium sulfate, glucono delta- lactone, and sodium pyrophosphate		Various meat and poultry products where binders are permitted	Mixture not to exceed 1.55 percent of product formulation with the sodium alginate not to exceed 1 percent of the product formulation and the sodium pyrophosphate not to exceed 0.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Sodium alginate**: quantum satis; **calcium sulfate**: quantum satis, **glucono delta- lactone**: quantum satis; **sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium alginate: E 401; calcium sulfate: E 516, glucono delta- lactone: E 575, sodium phosphates: E 339
SAFE AND SUITABLE INGREDIENTS June 2350	Binders	Beef collagen		Various meat and poultry products where binders are permitted	Beef collagen not to exceed 3.5 percent of product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)	N/A	N/A	

SAFE AND SUITABLE INGREDIENTS June 2351	Binders	Beef protein		As a coating or marinade or addition to beef pattie mix when the beef protein is used as (a) a water binding agent to retain moisture and/or (b) used to block fat in cooked product	Beef protein is only used in beef food products where binders are permitted and the ingredient "Beef Protein" is appropriately declared on the label of raw "Beef with Beef Protein" product per 9 CFR Section 317.2(c)(2). When used as a marinade or coating, beef protein does not exceed 0.8 percent by weight of the final product formulation. When used in the batter only, beef protein does not exceed 0.14 percent by weight of the final product formulation. When used as both coating and in the batter, beef protein does not to exceed 0.89 percent by weight of the final product formulation	GRAS Notice No. 000313	"Beef Protein" used when the protein concentration is 18percent or less; "Concentrated Beef Protein" used when protein concentration is greater than 18percent. Final determination will be made by FSIS when label is submitted for approval (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2352	Binders	Binders listed in 9 CFR 424.21(c) for use in cured pork products and poultry products		"Turkey ham and water products"	Binders listed in 9 CFR 424.21© for use in cured pork products and poultry products added in accordance with 9 CFR 319.104(d) and 424.21(c)	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2353	Binders	Canola Protein (CPI) and Hydrolized Canola Protein (HCPI)		Used as a binder in ground meat (beef and pork patties) and whole muscle poultry products where binders are permitted	Canola Protein (CPI) and Hydrolized Canola Protein (HCPI) up to 2 percent of product formulation	GRAS Notice No. 000386	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2354	Binders	Carboxymethyl cellulose (cellulose gum)		Poultry franks	Carboxylmethyl cellulose (cellulose gum) not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Cellulose gum**: quantum satis	Cellulose gum: E 466
SAFE AND SUITABLE INGREDIENTS June 2355	Binders	Carboxymethyl cellulose		Cured pork products	Carboxylmethyl cellulose not to exceed 3 percent of product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Enzymatically hydrolysed carboxy methyl cellulose**: quantum satis	Enzymatically hydrolysed carboxymethylcellulose: E 469
SAFE AND SUITABLE INGREDIENTS June 2356	Binders	Carrageenan		Thickener in batter used to prepare poultry franks	Carrageenan not to exceed 0.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Carrageenan**: quantum satis	Carrageenan: E 407
SAFE AND SUITABLE INGREDIENTS June 2357	Binders	Carrot Fiber		Various comminuted meat and poultry products where binders are permitted	Carrot fiber not to exceed 3.5 percent of the product formulation	GRAS Notice No. 000116	List as "isolated carrot product" -2	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2358	Binders	Cellulose, powdered conforming to the specifications in the Food Chemicals Codex 5th Edition		Various comminuted poultry products where binders are permitted	Cellulose, powdered conforming to the specifications in the Food Chemicals Codex 5th Edition not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Cellulose:** quantum satis	Cellulose: E 460
SAFE AND SUITABLE INGREDIENTS June 2359	Binders	Chicken Protein		Whole muscle poultry food products where binders are permitted provided the protein is used in products of the same kind (e.g., chicken protein in a marinade injected into whole muscle chicken food products)	Chicken protein not to exceed 0.80 percent of the final product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2360	Binders	Chicken Protein, Concentrated Turkey Protein)		Various poultry products where the protein solution is used in products of the same kind (e.g., chicken protein in a coating of a breaded chicken fritter)	Chicken protein, concentrated turkey protein as a coating applied to the product and/or as a portion of the batter. Not to exceed 0.8 percent of product formulation when applied as a protein coating only, 0.14 percent of product formulation when used in the batter only, and 0.89 percent of product formulation when used as both a coating and in the batter	GRAS Notice No. 000168	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2361	Binders	Citrus (dried mandarin oranges lemons, limes, grapefruits, and tangerines) flour and citrus pulp dried with guar gum		Various ground meat and poultry products where binders are permitted	Citrus flour and citrus pulp dried with guar gum not to exceed 3.5 percent of the product formulation	GRAS Notice No. 000487	List as 'citrus flour' or 'dried citrus pulp' with guar gum (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2362	Binders	Citrus fiber products derived from the albedo or pith layer of lemon or lime peels with or without guar gum (containing a minimum of 85 percent dietary fiber based on appropriate AOAC method of analysis)		In whole muscle cuts of meat and poultry and various comminuted meat and poultry products where binders are permitted	Citrus fiber products derived from the albedo or pith layer of lemon or lime peels with or without guar gum (containing a minimum of 85 percent dietary fiber based on appropriate AOAC method of analysis) not to exceed 3.0 percent of product formulation	GRAS Notice No. 541	Listed as Citrus Fiber" in the ingredient statement	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2363	Binders	Citrus fiber (containing less than 85 percent dietary fiber based on appropriate AOAC methods of analysis)		Various whole muscle and comminuted meat and poultry products and RTE meat and poultry products where binders are permitted	Citrus fiber (containing less than 85 percent dietary fiber based on appropriate AOAC methods of analysis) level not exceeding the product's standard of identity limits with a maximum of 5 percent of total product formulation	GRAS Notice No. 000599	Listed as "isolated citrus product," which would also include the residual sucrose without the need to label it separately (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2364	Binders	Corn Bran Fiber (containing a minimum of 85 percent dietary fiber based on appropriate AOAC method of analysis)		As a formulation aid or as a texturizer in ground, whole muscle, emulsified and processed meat and poultry products, including sauces, soups and gravies, where binders are permitted	Corn Bran Fiber (containing a minimum of 85 percent dietary fiber based on appropriate AOAC method of analysis) not to exceed 2 percent of the product formulation	GRAS Notice No. 000427, (21 CFR 170.3(o)(14)), (21 CFR 170.3(o)(32))	Listed as "corn hull fiber in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2365	Binders	Dried potato		For use as a binder in products where binders are allowed	As a binder in meat products at 3.5 percent individually or collectively with other binders and extenders for use in meat where binders are permitted and at 3 percent for cooked poultry products and 2 percent for raw poultry products where binders are permitted	Acceptability determination	Potato powder or potato (dry)	Reg. EU 1333/2008	Foods, whether dried or in concentrated form are not considered to be food additives	
SAFE AND SUITABLE INGREDIENTS June 2366	Binders	Dried potato and mustard flour		For use as a binder in products where binders are allowed	As a binder in meat products at 3.5 percent individually or collectively with other binders and extenders for use in meat where binders are permitted and at 3 percent for cooked poultry products and 2 percent for raw poultry products where binders are permitted	Acceptability determination	Potato powder or potato (dry) and mustard flour	Reg. EU 1333/2008	Foods, whether dried or in concentrated form are not considered to be food additives	
SAFE AND SUITABLE INGREDIENTS June 2367	Binders	Guar Gum		(1) For use as whipping aid in egg products (2) Fish of the order Siluriformes	Guar Gum (1) Not to exceed 0.5 percent (2) Sufficient for purpose using good manufact- uring practices	Acceptability determination	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Guar gum**: quantum satis	Guar gum: E 412
SAFE AND SUITABLE INGREDIENTS June 2368	Binders	Guar powder, micronized		Various meat and poultry products where binders are permitted	Guar powder, micronized not to exceed 3.0 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2369	Binders	Hydroxypropyl methylcellulose		Seasoning mixtures added to sauces and gravies produced under FDA jurisdiction that will be used in meat and poultry products	Hydroxypropyl methylcellulose sufficient for purpose	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Hydroxypropyl methyl cellulose**: quantums satis	Hydroxypropyl methyl cellulose: E 464
SAFE AND SUITABLE INGREDIENTS June 2370	Binders	Hydroxypropyl methylcellulose		Thickener in meat and poultry pot pie fillings, sauces, soups, and gravies	Hydroxypropyl methylcellulose not to exceed 1 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Hydroxypropyl methyl cellulose**: quantums satis	Hydroxypropyl methyl cellulose: E 464
SAFE AND SUITABLE INGREDIENTS June 2371	Binders	Inulin (Chicory Root Fiber when containing a minimum of 85 percent dietary fiber based on appropriate AOAC method of analysis)		Various meat and poultry products (e.g., frankfurters, sausage, patties, loaves, pates) where binders are permitted	Inulin 2 to 5 percent of the product formulation	Acceptability determination and GRAS Notice No. 000118	Listed by common or usual name in the ingredients (Inulin). Alterna- tively, may be listed as "Chicory Root Fiber" when containing a minimum of 85 percent dietary fiber based on appropriate AOAC method of analysis. (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2372	Binders	Konjac flour		Meat and poultry products in which starchy vegetable flours are permitted	Konjac flour not to exceed 3.5 percent of the product formulation individually or collectively with other binders	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Konjac**: 10 g/kg, individually or in combination: May not be used in jelly mini-cups. May not be used to produce dehydrated foods intended to rehydrate on ingestion. May not be used in jelly confectionery	Konjac: E 425
SAFE AND SUITABLE INGREDIENTS June 2373	Binders	Maltodextrin		As a binder in egg products	Maltodextrin sufficient for purpose	Acceptability determination; 21 CFR 184.1444	Listed by common or usual name "maltodextrin" in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2374	Binders	Meat Protein Extracts (MPEs)(poultry protein, beef protein, and pork protein). Produced through the use of Flavourzyme enzyme up to 0.5 percent by weight of raw meat and poultry products or the combination of Flavourzyme and Protamex enzymes up to 0.5 percent each by weight of raw meat and poultry products		As binding agents and coatings (flavorings) in meat and poultry products of the same species	Meat Protein Extract s (MPEs) in nonstandardized meat and poultry products that permit binders at levels not to exceed 0.89 percent by weight and in standardized meat and poultry products where standards of identity permit at levels not to exceed 0.89 percent by weight	Acceptability determination	Listed as "partially hydrolyzed (source of protein) in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2375	Binders	Methylcellulose		Various comminuted meat and poultry products where binders are permitted	Methylcellulose not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Methylcellulose**: quantum satis	Methylcellulose: E 461
SAFE AND SUITABLE INGREDIENTS June 2376	Binders	Methylcellulose		Thickener in meat and poultry pot pie fillings, sauces, soups, and gravies; a binder in poultry patties, loaves, and nuggets; a binder in meat patties, loaves, and nuggets; texturizer in Policy Memo 121B and 123 products.	Methylcellulose not to exceed 1 percent of the product formulation as a thickener in meat and poultry pot pie fillings, sauces, soups, and gravies; 1.6 percent as a binder in poultry patties, loaves, and nuggets; 0.25 percent as a binder in meat patties, loaves, and nuggets; 0.6 percent as a texturizer in Policy Memo 121B and 123 products	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Methylcellulose**: quantum satis	Methylcellulose: E 461
SAFE AND SUITABLE INGREDIENTS June 2377	Binders	Microcrystalline cellulose and sodium carboxymethylcellulose		As a fat replacer and binder in standardized and non- standardized comminuted meat and poultry products	Microcrystalline cellulose and sodium carboxymethylcellulose in standardized comminuted meat and poultry products where binders are permitted and in non-standardized comminuted meat and poultry products at levels up to 3 percent	Acceptability determination	Listed as "cellulose gel, cellulose gum" in the ingredients statement (2)	Reg. EU 1333/2008	**Microcrystalline cellulose**: quantum satis; **sodium carboxy methyl cellulose**: quantum satis	Sodium carboxy methyl cellulose: E 466; microcrystalline cellulose: E 460 (i)
SAFE AND SUITABLE INGREDIENTS June 2378	Binders	Monocalcium phosphate (mono-, di-, and tribasic)		Fish of the order Siluriformes	Monocalcium phosphate (mono-, di-, and tribasic) sufficient for purpose using good manufacturing practices	21 CFR 182.1217	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Calcium phosphates**: 40000 mg/kg in the preparation (expressed as P2O5) for colour and emulsifier preparations, 10000 mg/kg in the preparation (expressed as P2O5) for polyol and guar gum preparations	Calcium phosphates: E 341
SAFE AND SUITABLE INGREDIENTS June 2379	Binders	Oat Bran, Oat Fiber		As a binder in intact and comminuted meat and poultry products where binders are permitted	0.5% - 3.5% of formulation	GRN 261	Listed as "oat bran, oat hull fiber" or "oat bran, oat fiber" in the ingredients statement (2). Whole muscle red meat must be descriptively labeled. Ex: "Beef and Binder Product"	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2380	Binders	Oat Fiber		Various meat products (e.g., frankfurters, sausage patties, loaves) where binders are permitted and whole muscle meat products	Oat Fiber not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed as "isolated oat product" or "modified oat product" in the ingredients statement. Whole muscle meat products must be descriptively labeled (4)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2381	Binders	Oat Fiber (containing a minimum of 85 percent dietary fiber based on appropriate AOAC method of analysis)		In whole muscle cuts of meat and poultry and comminuted meat and poultry products where binders are permitted	Oat Fiber not to exceed 3.5 percent of product formulation	Acceptability determination	Listed as "Oat Fiber" in the ingredient statement	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2382	Binders	Oat Hull Fiber		Various non-standardized comminuted meat products	Oat Hull Fiber not to exceed 3.5 percent of the product formulation	GRAS Notice No. 000261	Listed as "isolated oat product" in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2383	Binders	Oat Hull Fiber		Whole muscle and comminuted poultry products where binders are permitted	Oat Hull Fiber not to exceed 3.5 percent of the product formulation	GRAS Notice No. 000342	Listed as "isolated oat product" in the ingredients statement (2)	N/A	N/A	

SAFE AND SUITABLE INGREDIENTS June 2384	Binders	Oat Hull Fiber (containing a minimum of 85 percent dietary fiber based on appropriate AOAC method of analysis)		In whole muscle cuts of meat and poultry and comminuted meat and poultry products where binders are permitted	Oat Hull Fiber not to exceed 3.5 percent of product formulation	Acceptability determination	Listed as "Oat Hull Fiber" in the ingredient statement	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2385	Binders	Oat Hull Fiber (containing a minimum of 85 percent dietary fiber based on appropriate AOAC method of analysis)		Anti-caking agent within powdered or crystallized organic acids and/or oleoresin- containing injectable brines for meat and poultry	Oat Hull Fiber at levels below 2 percent (w/w) of the dry mixtures, and at levels of 0.1 percent or less of the total product formulation	GRAS Notice No. 000261	Listed as "oat hull fiber" or as "isolated oat product" (if under 85 percent dietary fiber) in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2386	Binders	Orange pulp, dried		Non-standardized whole muscle meat and poultry products where binders are permitted and standardized whole muscle meat and poultry products where standards of identity permit the use of binders	Orange pulp, dried not to exceed 3.5 percent of the product formulation	Acceptability determination	List as "citrus flour" or "dried orange pulp" (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2387	Binders	Orange pulp, dried and orange pulp, dried with guar gum		Various ground meat and poultry products where binders are permitted	Orange pulp, dried and orange pulp, dried with guar gum not to exceed 3.5 percent of the product formulation	GRAS Notice No. 000154	List as "citrus flour" or "dried orange pulp" (2)	Reg. EU 1333/2008	**Guar gum**: quantum satis	Guar gum: E 412
SAFE AND SUITABLE INGREDIENTS June 2388	Binders	Orange pulp, dried and orange pulp, dried with guar gum		Processed egg products (liquid, frozen, and dried whole eggs)	Orange pulp, dried and orange pulp, dried with guar gum not to exceed 3.0 percent of total product formulation	Acceptability determination	Listed as 'citrus flour' or 'dried orange pulp'. If containing guar gum, label as 'citrus flour with guar gum' or 'dried orange pulp with guar gum'. (2)	Reg. EU 1333/2008	**Guar gum**: quantum satis	Guar gum: E 412
SAFE AND SUITABLE INGREDIENTS June 2389	Binders	Partially hydrolyzed proteins		Various meat and poultry products where binders are permitted.	Partially hydrolyzed proteins not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2390	Binders	Pea fiber		Standardized meat and poultry products where binders are permitted and non-standardized meat and poultry products, e.g., meat patties and poultry nuggets	Pea fiber sufficient for purpose	Acceptability determination	Listed as "isolated pea product" (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2391	Binders	Pea protein		Pea protein as a binder in comminuted and whole muscle meat and poultry products	At levels up to 3% where the standard of identity permits	GRN 803	Listed as "pea protein" or "pea protein isolate"	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2392	Binders	Pea protein		Pea protein as a binder and flavoring agent in various whole muscle and comminuted meat and poultry products and RTE meat and poultry products where binders are permitted	At a level not exceeding the product's specific standard of identity limits and not more than 7% of the total product formulation.	GRN 581	Listed as "pea protein" or "pea protein isolate"	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2393	Binders	Pea protein proteolysate		Various whole muscle and comminuted meat and poultry products and RTE meat and poultry products	Pea protein proteolysate not to exceed the product's specific standard of identity limits and not more than 7 percent of the total product formulation	GRN 1581	Listed as "pea protein proteolysate"' or 'pea protein isolate'.(2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2394	Binders	Pectin		Various meat and poultry products where binders are permitted	Pectin not to exceed 3 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Pectin**: for uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded	Pectins: E 440
SAFE AND SUITABLE INGREDIENTS June 2395	Binders	Plum Extract/ Puree/ Fiber/powder		Whole cuts of meat and poultry products. Various, meat and poultry products where binders are permitted.	Plum Extract/ Puree/ Fiber/powder not to exceed Up to 2 percent product formulation	Acceptability Determination	List as "isolated plum product"	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2396	Binders	Pork collagen		Various meat and poultry food products where binders are permitted	Pork collagen not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2397	Binders	Pork skin proteins		Various meat products where binders are permitted	Pork skin proteins not to exceed 1.5 percent of product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2398	Binders	Pork Protein		As a coating or marinade or addition to pork when the pork protein is used as (a) water binding agent to retain moisture and/or (b) block fat in cooked product	Pork protein is only used in pork products where binders are permitted and the ingredient "Pork Protein" is appropriately declared on the label of raw "Pork with Pork Protein" product per 9 CFR Section 317.2(c)(2); when used as marinade or protein coating not to exceed 0.8percent by weight of final product formulation; when used in batter only not to exceed 0.14percent by weight of final product formulation; when used as both coating and in batter not to exceed 0.89 percent by weight of final product formulation	GRAS Notice No. 000314	"Pork Protein" used when the protein concentration is 21 percent or less; "Concentrated Pork Protein" used when protein concentration is greater than 2 percent. Final determination will be made by FSIS when label is submitted for approval for "Pork	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2399	Binders	Potassium bicarbonate		Formulation aid in fish of the order Siluriformes	Potassium bicarbonate levels sufficient for purpose using good manufacturing practices	21 CFR 184.1613	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Potassium carbonates**: quantum satis	Potassium carbonates: E 501
SAFE AND SUITABLE INGREDIENTS June 2400	Binders	Potato fiber		Whole muscle poultry products and comminuted meat and poultry products where binders are permitted	Potato fiber not to exceed 3.5 percent of product formulation	GRAS Notice No. 000310	Listed as "isolated potato product" (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2401	Binders	Potato protein concentrate		Meat and poultry products where binders are permitted	Potato protein concentrate not to exceed 3.0 percent of the product formulation; or 3.5 percent in combination with potato starch	Acceptability determination and GRAS Notice No. 000086	Listed as "Potato protein concentrate" in the ingredient statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2402	Binders	Potato protein isolate		Various whole muscle and comminuted meat and poultry products where binders are permitted	Potato protein isolate not to exceed 3.0 percent of the product formulation	GRAS Notice No. 000447	Listed as "potato protein isolate" in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2403	Binders	Potato starch		As a binder in various meat and poultry products where binders are permitted.	At levels sufficient for purpose individually or collectively with other binders where standards of identity permit such use. Potato starch not to exceed 1) 3.5% in sausages; or 2) 8.0% in chili con carne, chili con carne with beans per 9 CFF 424.21(c)	Acceptability determination; 21 CFR 170.30	Listed by common or usual name in the ingredients statement.	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2404	Binders	Psyllium Husk		As a binder in meat and poultry products where binders are permitted	Psyllium Husk at levels up to 0.3 percent of total product weight	Acceptability determination	Listed as "Psyllium" or "Psyllium Husk" in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2405	Binders	Rice bran		Various comminuted meat and poultry products where binders are permitted (e.g., hot dogs, meatballs, and chicken patties)	Rice bran not to exceed 3.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2406	Binders	Rice hull fiber		For use as a binder in meat and poultry products.	Up to 3.5 percent of the product formulation in products where binders are permitted.	GRAS Notice No. 000478	List by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2407	Binders	Rice starch		As a binder in egg products	Rice starch sufficient for purpose	Acceptability determination	Listed by common or usual name "rice starch" in the ingredients statement. (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2408	Binders	Rice starch		As a binder in Whole muscle poultry where binders are permitted	Rice starch, 2 percent in raw; 3 percent in cooked poultry.	Acceptability determination	Listed by common name "rice starch" in the ingredients statement.	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2409	Binders	Rice starch		As a binder in Whole muscle meat products where binders are permitted	Rice starch, sufficient for purpose but level may be limited by food standards of identity or other approved conditions of use, for example up to 0.8 percent in cured pork products	Acceptability determination	Listed by common name "rice starch" in the ingredients statement.	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2410	Binders	Rice starch		As a binder in comminuted meat and poultry where binders are permitted	Rice starch, sufficient for purpose but level may be limited by food standards of identity or other approved conditions of use, for example up to 3.5 percent in a 9 CFR 319.140 "Sausage"	Acceptability determination	Listed by common name "rice starch" in the ingredients statement.	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2411	Binders	Rice starch		Cured pork products	Rice Starch not to exceed 0.8 percent of product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2412	Binders	Silicone dioxide		To prevent caking	Silicone dioxide sufficient for purpose using good manufacturing practices	Acceptability determination	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Silicon dioxide**: quantum satis for food supplements supplied in solid and liquid form, excluding food supplements for infants and young children, 50 000 mg/kg in the preparation Dry powdered colour preparations 10 000 mg/kg in the preparation	Silicon dioxide: E 551
SAFE AND SUITABLE INGREDIENTS June 2413	Binders	Sodium alginate		Various meat products where binders are permitted	Sodium alginate not to exceed 1 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Sodium alginate**: quantum satis	Sodium alginate: E 401
SAFE AND SUITABLE INGREDIENTS June 2414	Binders	Sodium alginate		Various poultry products where binders are permitted	Sodium alginate not to exceed 0.8 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Sodium alginate**: quantum satis	Sodium alginate: E 401
SAFE AND SUITABLE INGREDIENTS June 2415	Binders	Sodium aluminum phosphate		Fish of the order Siluriformes	Sodium aluminum phosphate levels sufficient for purpose using good manufacturing practices	21 CFR 182.1781	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Sodium aluminium phosphate acidic**: 1000 mg/kg only scones and sponge wares, 400 mg/kg only sponge cakes produced from contrasting coloured segments held together by jam or spreading jelly and encased by a flavoured sugar paste (the maximum limit applies only to the sponge part of the cake)	Sodium aluminium phosphate acidic: E 541
SAFE AND SUITABLE INGREDIENTS June 2416	Binders	Sodium carbonate or sodium bicarbonate		Fish of the order Siluriformes	Sodium carbonate or sodium bicarbonate levels sufficient for purpose using good manufacturing practices	21 CFR 184.1742, 21 CFR 184.1736	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Sodium carbonates**: quantum satis	Sodium carbonates: E 500
SAFE AND SUITABLE INGREDIENTS June 2417	Binders	Sodium phosphate (mono-, di-, and tribasic)		Fish of the order Siluriformes	Sodium phosphate (mono-, di-, and tribasic) sufficient for purpose using good manufacturing practices	21 CFR 182.1778	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
SAFE AND SUITABLE INGREDIENTS June 2418	Binders	Soy Fiber (Okara)		Sausages as provided for in 9 CFR Part 319, bockwurst	Soy Fiber (Okara) not to exceed 3.5 percent of the formulation individually or collectively with other binders for use in meat	Acceptability determination	Listed as "Isolated Soy Product" in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2419	Binders	Soy Fiber (Okara)		Chili con carne, chili con carne with beans	Soy Fiber (Okara) not to exceed 8 percent of the formulation individually or collectively with other binders for use in meat	Acceptability determination	Listed as "Isolated Soy Product" in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2420	Binders	Soy Fiber (Okara)		Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products	Soy Fiber (Okara) not to exceed 12 percent of the formulation individually or collectively with other binders for use in meat	Acceptability determination	Listed as "Isolated Soy Product" in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2421	Binders	Soy Fiber (Okara)		Various meat and poultry products (e.g., patties, loaves, pates) where binders are permitted	Soy Fiber (Okara) sufficient for purpose	Acceptability determination	Listed as "Isolated Soy Product" in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2422	Binders	Sugar beef fiber		Used as a binding and/or thickening agent in standardized meat and poultry products, and in non-standardized meat and poultry products such as beef and poultry patties, sausages, or chicken links.	Sugar beef fiber in non-standardized meat and poultry products at levels up to 5 percent, and in standardized meat and poultry products where binding and/or thickening agents are permitted.	GRAS Notice No. 000430	Listed as "sugar beet pulp," or "sugar beet powder," or "sugar beet pulp powder" in the ingredients statement (2)	N/A	N/A	

SAFE AND SUITABLE INGREDIENTS June 2423	Binders	Transglutaminase enzyme		Texturizing agent in meat and poultry food products where texturizing agents and binders are permitted	Transglutaminase enzyme not to exceed 65 ppm of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2424	Binders	Transglutaminase enzyme		Cross-linking agent in modified meat and poultry products addressed in Policy Memos 121B and 123.	Transglutaminase enzyme not to exceed 65 ppm of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2425	Binders	Transglutaminase enzyme		Binding and cross-linking agent in uncooked restructured chicken breasts	Transglutaminase enzyme not to exceed 100 ppm of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2426	Binders	Trehalose		Binding and purge control agent in various meat and poultry products where binders are permitted	Trehalose not to exceed 2 percent of the product formulation	GRAS Notice No. 000045	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2427	Binders	Xanthan gum (purified by recovery with ethyl alcohol)		Various meat and poultry products where binders are permitted and in fish of the order Siluriformes.	Non-standardized meat and poultry products and products with a standard of identity which currently permit the use of xanthan gum listed in 9 CFR 424.21(c) Sufficient for purpose in accordance with 21 CFR 172.5	GRAS Notice No. 000121 9 CFR 424.21(c)	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Xantham gum**: quantum satis	Xantham gum: E 415
SAFE AND SUITABLE INGREDIENTS June 2428	Coloring Agents	Annatto		As a color preservative in egg products where standards of identity permit such use	Annatto sufficient for purpose	Acceptability determination; 21 CFR 73.30	List by common or usual name in the ingredients statement as "annatto (added for color)" or "colored with annatto" (2), or as "spice and color," "spice including annatto for color," "flavor or natural "flavor including annatto for color," or flavor or natural	Reg. EU 1333/2008	**Annatto**: 10 mg/kg, 20 mg/kg only decorations and coatings	Annatto: E 160b
SAFE AND SUITABLE INGREDIENTS June 2429	Coloring Agents	Annatto powder (annatto extract, water, potassium carbonate, potassium hydroxide)		To tint sodium nitrite containing cure meat or poultry blends for purposes of visual confirmation of addition in batching operations (in lieu of FD&C Red #3)	Annatto powder (annatto extract, water, potassium carbonate, potassium hydroxide) at less than 1 ppm per 1000 pounds of meat or poultry blending	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Annatto**: 10 mg/kg, 20 mg/kg only decorations and coatings; **potassium carbonates**: quantum satis; **Potassium hydroxide**: quantum satis	Potassium carbonates: E 501; Potassium hydroxide: E 525; annatto: E 160b
SAFE AND SUITABLE INGREDIENTS June 2430	Coloring Agents	Beta carotene		As a color preservative in egg products where standards of identity permit such use	Beta carotene sufficient for purpose	Acceptability determination; 21 CFR 73.95	List by common or usual name in the ingredients statement as "beta carotene (added for color)" or "colored with beta carotene" (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2431	Coloring Agents	Carmine (cochineal)		To color isolated soy protein for use in dry cured acidified sausages	Carmine (cochineal) 0.2 to 0.4 percent of the hydrated protein gel. The protein gel must not exceed 30 percent of the meat food product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (5); Product name requires qualifying statement such as "Artificially Colored"	Reg. EU 1333/2008	**Carminic acid, carmine**: 100 mg/kg only sausages, breakfast sausages with a minimum cereal content of 6 %, burger meat with a minimum vegetable and/or cereal content of 4 % mixed within the meat (in these products, the meat is minced in such a way so that the muscle and fat tissue are completely dispersed, so that fibre makes an emulsion with the fat, giving those products their typical appearance), merguez type products,salsicha fresca, mici, butifarra fresca, longaniza fresca, chorizo fresco, cevapcici and pljeskavice; 50 mg/kg only the following traditional salted pork offal and beef specialties: groin de porc à la créole, queue de porc à la créole, pied de porc à la créole and paleron de bœuf à la créole. These products are consumed after desalting and cooking; 200 mg/kg only chorizo sausage/salchichon; quantum satis only pasturmas	Carminic acid, carmine: E 120
SAFE AND SUITABLE INGREDIENTS June 2432	Coloring Agents	Carmine (cochineal)		To color non-standardized fully cooked poultry products and standardized fully cooked poultry products that permit the use of coloring agents	Carmine (cochineal) not to exceed 0.0075 percent of total finished product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (5); Product name requires qualifying statement such as "Artificially Colored"	Reg. EU 1333/2008	**Carminic acid, carmine**: 100 mg/kg only sausages, breakfast sausages with a minimum cereal content of 6 %, burger meat with a minimum vegetable and/or cereal content of 4 % mixed within the meat (in these products, the meat is minced in such a way so that the muscle and fat tissue are completely dispersed, so that fibre makes an emulsion with the fat, giving those products their typical appearance), merguez type products,salsicha fresca, mici, butifarra fresca, longaniza fresca, chorizo fresco, cevapcici and pljeskavice; 50 mg/kg only the following traditional salted pork offal and beef specialties: groin de porc à la créole, queue de porc à la créole, pied de porc à la créole and paleron de bœuf à la créole. These products are consumed after desalting and cooking; 200 mg/kg only chorizo sausage/salchichon; quantum satis only pasturmas	Carminic acid, carmine: E 120
SAFE AND SUITABLE INGREDIENTS June 2433	Coloring Agents	Citric acid		For use as color stabilizer in egg products	Citric acid sufficient for purpose	Acceptability determination	List by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Citric acid**: quantum satis	Citric acid: E 330
SAFE AND SUITABLE INGREDIENTS June 2434	Coloring Agents	Mixture of rice starch, maltodextrin, gum acacia, and vegetable juice		As a color preservative in egg products where standards of identity permit such use	Sufficient for purpose	Acceptability determination; 21 CFR 184.1444, 21 CFR 184.1330, 21 CFR 73.260	List by common or usual name in the ingredients statement as "rice starch, maltodextrin, gum acacia, and vegetable juice (added for color)"(2); List the specific name/type of vegetable in the product formulation	Reg. EU 1333/2008	**Rice starch**: N/A; **Maltodextrine**: N/A; **gum acacia**: quantum satis; 150 000 mg/kg in the nutrient preparation and 10 mg/kg carry-over in final product in foods for infants and young children; **vegetable juice**: N/A	Acacia gum (gum arabic): E 414
SAFE AND SUITABLE INGREDIENTS June 2435	Coloring Agents	Monopotassium phosphate or monosodium phosphate		For use as color preservative in egg products	Monopotassium phosphate or monosodium phosphate not to exceed 0.5 percent in liquid whole egg. If water is used as a carrier, not to exceed 50 percent of the solution mixture by weight.	Acceptability determination; 21 CFR 160.110(a)	List by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Potassium phosphates**: Maximum level in enzyme preparation: 50 000 mg/kg singly or in combination in the preparation (expressed as P2O5); Maximum level in final food: quantum satis; **sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Potassium phosphates: E 340; sodium phosphates: E 339
SAFE AND SUITABLE INGREDIENTS June 2436	Coloring Agents	Titanium dioxide		To color non-standardized RTE poultry products and standardized RTE poultry products that permit the use of coloring agents	Titanium dioxide not to exceed 0.25 percent by weight of the food product	Acceptability determination; 21 CFR 73.575	Listed by common or usual name in the ingredients statement (5). Product name requires qualifying statement contiguous to product name such as "Artificially Whitened" or "Artificially Lightened"	Reg. EU 1333/2008	**Titanium dioxide**: quantum satis	Titanium dioxide: E 171
SAFE AND SUITABLE INGREDIENTS June 2437	Coloring Agents	Tomato lycopene extract and concentrate		To color RTE meat products that permit the use of coloring agents	Tomato lycopene extract used at a level not to exceed 50 mg/kg lycopene in product. Tomato lycopene concentrate used at a level not to exceed 100 mg/kg of lycopene in product.	GRAS Notice No. 000156	Listed by common or usual name in the ingredients statement (5); Product name requires qualifying statement such as "Colored with lycopene tomato extract"	Reg. EU 1333/2008	**Lycopene**: 500 mg/kg only decorations and coatings except edible external coating of pasturmas; 30 mg/kg only edible casings, meat and fish analogues based on vegetable proteins	Lycopene: E 160d
SAFE AND SUITABLE INGREDIENTS June 2438	Coloring Agents	Vegetable juice		As a color preservative in egg products where standards of identity permit such use	Vegetable juice sufficient for purpose	Acceptability determination; 21 CFR 73.260	List by common or usual name in the ingredients statement as "vegetable juice (added for color)" or "colored with vegetable juice" (2); List as the specific name/type of vegetable in the product formulation	Reg. EU 1333/2008	**Vegetable juice**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2439	Curing Accelerators (must be used only in combination with curing agents)	Potassium erythorbate		Cured pork and beef cuts; cured meat food products; cured comminuted poultry or poultry products	Potassium erythorbate 87.5 oz. to 100 gallons of pickle at 10 percent pump; 7/8 oz. to 100 lbs. Of meat, meat byproduct or poultry product; 10 percent to surfaces of cured meat cuts or poultry products prior to packaging	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Potassium erythorbate**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2440	Denuding agents (may be used in combination. Must be removed from tripe by rinsing with potable water.)	Calcium carbonate		Denuding agent for washing tripe	Calcium carbonate sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Calcium carbonate**: quantum satis	Calcium carbonate: E 170
SAFE AND SUITABLE INGREDIENTS June 2441	Denuding agents (may be used in combination. Must be removed from tripe by rinsing with potable water.)	Calcium citrate		Denuding agent for washing tripe	Calcium citrate sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Calcium citrates**: quantum satis	Calcium citrates: E 333
SAFE AND SUITABLE INGREDIENTS June 2442	Denuding agents (may be used in combination. Must be removed from tripe by rinsing with potable water.)	Calcium hydroxide		Denuding agent for washing tripe	Calcium hydroxide sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Calcium hydroxide**: quantum satis	Calcium hydroxide: E 526

SAFE AND SUITABLE INGREDIENTS June 2443	Denuding agents (may be used in combination. Must be removed from tripe by rinsing with potable water.)	Potassium carbonate		Denuding agent for washing tripe	Potassium carbonate sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Potassium carbonates**: quantum satis	Potassium carbonates: E 501
SAFE AND SUITABLE INGREDIENTS June 2444	Denuding agents (may be used in combination. Must be removed from tripe by rinsing with potable water.)	Potassium citrate		Denuding agent for washing tripe	Potassium citrate sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Potassium citrate**: quantum satis	Potassium citrate: E 332
SAFE AND SUITABLE INGREDIENTS June 2445	Denuding agents (may be used in combination. Must be removed from tripe by rinsing with potable water.)	Potassium hydroxide		Denuding agent for washing tripe	Potassium hydroxide sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Potassium hydroxide**: quantum satis	Potassium hydroxide: E 525
SAFE AND SUITABLE INGREDIENTS June 2446	Denuding agents (may be used in combination. Must be removed from tripe by rinsing with potable water.)	Tricalcium phosphate		Denuding agent for washing tripe	Tricalcium phosphate sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Calcium phosphates**: 40000 mg/kg in the preparation (expressed as P2O5) for colour and emulsifier preparations, 10000 mg/kg in the preparation (expressed as P2O5) for polyol and guar gum preparations	Calcium phosphates: E 341
SAFE AND SUITABLE INGREDIENTS June 2447	Denuding agents (may be used in combination. Must be removed from tripe by rinsing with potable water.)	Tripotassium phosphate		Denuding agent for washing tripe	Tripotassium phosphate sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Potassium phosphates**: Maximum level in enzyme preparation: 50 000 mg/kg singly or in combination in the preparation (expressed as P2O5); Maximum level in final food: quantum satis	Potassium phosphates: E 340
SAFE AND SUITABLE INGREDIENTS June 2448	Emulsifying Agents	DATEM (diacetyl tartaric acid esters of mono- and diglycerides)		Used to emulsify shortening products* *9 CFR 424 also refers to the use of DATEM in various poultry products, however the safety has not been confirmed in meat and poultry products other than shortening.	DATEM (diacetyl tartaric acid esters of mono- and diglycerides) sufficient for purpose	9 CFR 424.21	Listed by common or usual name in the ingredients statement "DATEM."	Reg. EU 1333/2008	**Mono and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids**: quantum satis	Mono and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids: E 472e
SAFE AND SUITABLE INGREDIENTS June 2449	Emulsifying Agents	Gum acacia (acacia, gum arabic)		As an emulsifier or color preservative in egg products where standards of identity permit such use	Gum acacia sufficient for purpose	Acceptability determination; 21 CFR 184.1330	Listed by common or usual name "gum acacia (added for color)," "acacia (added for color)," "gum arabic (added for color)", "colored with gum acacia", "colored with acacia", or "colored with gum arabic" in the ingredients statement (2)	Reg. EU 1333/2008	**Gum acacia**: quantum satis; 150 000 mg/kg in the nutrient preparation and 10 mg/kg carry-over in final product in foods for infants and young children	Acacia gum (gum arabic): E 414
SAFE AND SUITABLE INGREDIENTS June 2450	Emulsifying Agents	Papain enzyme		Egg products (egg white)	Papain enzyme not to exceed 0.25 percent of total product formulation	Acceptability determination	Listed by common or usual name 'Papain' in the ingredients statement. (2)	Reg. EU 1333/2008	**Papain enzyme**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2451	Emulsifying Agents	Phospholipase A2 enzyme derived from a non-animal source		Egg products (egg yolks and whole eggs)	Phospholipase A2 enzyme derived from a non- animal source not to exceed 0.05 percent of total product formulation	GRN 183	Listed by common or usual name 'Phospholipase" in the ingredients statement.(2)	Reg. EU 1333/2008	**Phospholipase A2 enzyme**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2452	Emulsifying Agents	Phospholipase A2 enzyme derived from a non-animal source		Egg products (egg yolks and whole eggs)	Phospholipase A2 enzyme derived from a non- animal source not to exceed 0.05 percent of total product formulation	GRN 212	Listed by common or usual name 'Phospholipase" in the ingredients statement. (2)	Reg. EU 1333/2008	**Phospholipase A2 enzyme**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2453	Emulsifying Agents	Sodium citrate		An emulsifying agent in fried poultry snacks	Sodium citrate not to exceed 2 percent of the product formulation applied prior to emulsification or cooking as a dry ingredient blend.	21 CFR 184.1751 and acceptability determination	Listed by common or usual name in the ingredient statement. (2)	Reg. EU 1333/2008	**Sodium citrates**: quantum satis	Sodium citrates: E 331
SAFE AND SUITABLE INGREDIENTS June 2454	Emulsifying Agents	Sunflower lecithin		An emulsifying agent in meat and poultry products	Sufficient amount for emulsification.	GRAS Notice No. (GRN) 939, 9 CFR 424.21	None under the accepted conditions for use (2)	Reg. EU 1333/2008	**Lecithins**: quantum satis	Lecithins: E 322
SAFE AND SUITABLE INGREDIENTS June 2455	Film Forming Agents	A mixture of invert sugar, water, maltodextrin, malic acid, modified food starch, pectin, and xanthan gum		Used to transfer flavorings, spices or coloring to the packaging materials of meat and poultry products	A mixture of invert sugar, water, maltodextrin, malic acid, modified food starch, pectin, and xanthan gum not to exceed 0.5 percent of the total of the finished product	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Maltodextrin**: N/A; **malic acid**: quantum satis; **xantham gum**: quantum satis; **pectin**: for uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded	xantham gum: E 415; malic acid: E 296; pectins: E 440
SAFE AND SUITABLE INGREDIENTS June 2456	Film Forming Agents	Aqueous mixture of Sunflower lecithin, acetic acid, citric acid, corn starch, rice bran extract, propylene glycol and methylcellulose		For use as an aid in the release of netting and/or casing on meat and poultry products after cooking and to transfer spices onto the meat or poultry product	Aqueous mixture of Sunflower lecithin, acetic acid, citric acid, corn starch, rice bran extract, propylene glycol and methylcellulose, not to exceed 2 percent of the product formulation	Acceptability determination	None under the accepted conditions of use. Any spices added to the release agent must be listed on the ingredient statement	Reg. EU 1333/2008	**Lecithins**: quantum satis; **acetic acid**: quantum satis; **citric acid**: quantum satis; **corn starch**: N/A; **rice bran extract**: N/A; **propylene glycol**: 1000 mg/kg in final food (as carry-over), maximum level in enzyme preparation 500 g/kg, Maximum level from all sources in foodstuffs 3000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources; **methylcellulose**:	Lecithins: E 322; Acetic acid: E 260; Citric acid: E 330; propylene glycol: E 1520; Methylcellulose: E 461
SAFE AND SUITABLE INGREDIENTS June 2457	Film Forming Agents	A mixture of water, glycerin, carrageenan, and cornstarch		Used to aid in the release of elastic netting on cooked meat products that are cooked in elastic netting	A mixture of water, glycerin, carrageenan, and cornstarch sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Glycerol**: quantum satis; **carrageenan**: quantum satis	Carrageenan: E 407; glycerol: E 422
SAFE AND SUITABLE INGREDIENTS June 2458	Film Forming Agents	A mixture of water, glycerin, carrageenan, cornstarch, and caramel		Used to aid in the release of elastic netting on cooked meat products that are cooked in elastic netting	A mixture of water, glycerin, carrageenan, cornstarch, and caramel sufficient for purpose	Acceptability determination	"Caramel Color" listed as an ingredient and as a product name qualifier (2)	Reg. EU 1333/2008	**Glycerol**: quantum satis; **carrageenan**: quantum satis; **plain caramel**: quantum satis	Carrageenan: E 407; plain caramel: E 150a (The term caramel relates to products of a more or less intense brown colour which are intended for colouring. It does not correspond to the sugary aromatic product obtained from heating sugars and which is used for flavouring food (e.g. confectionery, pastry, alcoholic drinks); glycerol: E 422
SAFE AND SUITABLE INGREDIENTS June 2459	Film Forming Agents	A mixture of water, glycerin, carrageenan, cornstarch, and smoke flavoring		Used to aid in the release of elastic netting on cooked meat products that are cooked in elastic netting	A mixture of water, glycerin, carrageenan, cornstarch, and smoke flavoring sufficient for purpose	Acceptability determination	"Smoke Flavor" listed as an ingredient and as a product name qualifier (2)	Reg. EU 1333/2008	**Glycerol:** quantum satis; **carrageenan**: quantum satis	Carrageenan: E 407; glycerol: E 422
SAFE AND SUITABLE INGREDIENTS June 2460	Film Forming Agents	A mixture of water, liquid smoke, citric acid, phosphated mono-and diglycerides, sodium salt, cellulose gum, calcium chloride, propylene glycol, sodium alginate, xanthan gum, and potassium sorbate		For use as an aid in the release of netting and/or casing on meat and poultry products after cooking	**Potassium sorbate**: 1 500 mg/kg singly or in combination with sorbic acid in the preparation 15 mg/kg in the final product expressed as the free acid	Potassium sorbate: E 202	Listed as 'liquid smoke' in the ingredients statement (1)	Reg. EU 1333/2008	**Citric acid:** quantum satis; **phosphated mono-and diglycerides**: N/A; **cellulose gum**: quantum satis; **calcium chloride**: quantum satis; **propylene glycol**: 1000 mg/kg in final food (as carry-over), maximum level in enzyme preparation 500 g/kg, Maximum level from all sources in foodstuffs 3000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sourceseg; **sodium alginate**: quantum satis; **xanthan gum**: quantum satis; **Potassium sorbate**:1500 mg/kg singly or in combination with potassium sorbate in the preparation 15 mg/kg in the final product expressed as the free acid, maximum level in enzyme preparation: 20000 mg/kg (singly or in combination expressed as the free acid), 20 mg/kg (maximum level in final food except beverages), 10 mg/l (maximum level in beverages)	Citric acid: E 330; xantham gum: E 415; Sodium alginate: E 401; Cellulose gum: E 466; calcium chloride: E 509; propylene glycol: E 1520; potassium sorbate: E 202
SAFE AND SUITABLE INGREDIENTS June 2461	Film Forming Agents	A mixture of water, liquid smoke, citric acid, cellulose gum, calcium chloride, propylene glycol, sodium alginate, xanthan gum, and potassium sorbate		For use as an aid in the release of netting and/or casing on meat and poultry products after cooking	A mixture of water, liquid smoke, citric acid, cellulose gum, calcium chloride, propylene glycol, sodium alginate, xanthan gum, and potassium sorbate not to exceed 2 percent of the product formulation	Acceptability determination	Listed as 'liquid smoke' in the ingredients statement (1)	Reg. EU 1333/2008	**citric acid**: quantum satis; **calcium chloride**: quantum satis; **propylene glycol**: 1 000 mg/kg in final food (as carry-over) quantum satis only in beta carotene, lutein, lycopene and vitamin E preparations. In vitamin A and D preparations maximum level in final food 2 mg/kg; **xanthan gum**: quantum satis; **Sodium alginate**: quantum satis; **Cellulose gum**: quantum satis; **Potassium sorbate**: 1500 mg/kg singly or in combination with potassium sorbate in the preparation 15 mg/kg in the final product expressed as the free acid, maximum level in enzyme preparation: 20000 mg/kg (singly or in combination expressed as the free acid), 20 mg/kg (maximum level in final food except beverages), 10 mg/l (maximum level in	Citric acid: E 330; xantham gum: E 415; Sodium alginate: E 401; Cellulose gum: E 466; propylene glycol: E 1520; potassium sorbate: E 202; calcium chloride: E 509

SAFE AND SUITABLE INGREDIENTS June 2462	Film Forming Agents	A mixture of water, liquid smoke, citric acid, cellulose gum, rice bran extract, calcium chloride, propylene glycol, sodium alginate, xanthan gum, and potassium sorbate		For use as an aid in the release of netting and/or casing on meat and poultry products after cooking	A mixture of water, liquid smoke, citric acid, cellulose gum, rice bran extract, calcium chloride, propylene glycol, sodium alginate, xanthan gum, and potassium sorbate not to exceed 2 percent of the product formulation	Acceptability determination	Listed as 'liquid smoke and rice bran extract' in the ingredients statement (1)	Reg. EU 1333/2008	**citric acid**: quantum satis; **calcium chloride**: quantum satis; **propylene glycol**: 1000 mg/kg in final food (as carry-over), maximum level in enzyme preparation 500 g/kg, Maximum level from all sources in foodstuffs 3000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources; **xanthan gum**: quantum satis; **Sodium alginate**: quantum satis; **Cellulose gum**: quantum satis; **Potassium sorbate**: 1500 mg/kg singly or in combination with potassium sorbate in the preparation 15 mg/kg in the final product expressed as the free acid, maximum level in enzyme preparation: 20000 mg/kg (singly or in combination expressed as the free acid), 20 mg/kg (maximum level in final food except beverages), 10 mg/l (maximum level in beverages)	Citric acid: E 330; xantham gum: E 415; Sodium alginate: E 401; Cellulose gum: E 466; propylene glycol: E 1520; potassium sorbate: E 202; calcium chloride: E 509
SAFE AND SUITABLE INGREDIENTS June 2463	Film Forming Agents	A mixture of water, propylene glycol, sodium alginate, potassium sorbate, citric acid, and calcium chloride		For use as an aid in the release of netting and/or casing on meat and poultry products after cooking	A mixture of water, propylene glycol, sodium alginate, potassium sorbate, citric acid, and calcium chloride not to exceed 2 percent of the product formulation	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**citric acid**: quantum satis; **calcium chloride**: quantum satis; **propylene glycol**: 1000 mg/kg in final food (as carry-over), maximum level in enzyme preparation 500 g/kg, Maximum level from all sources in foodstuffs 3000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources; **Sodium alginate**: quantum satis; **Potassium sorbate**: 1500 mg/kg singly or in combination with potassium sorbate in the preparation 15 mg/kg in the final product expressed as the free acid, maximum level in enzyme preparation: 20000 mg/kg (singly or in combination expressed as the free acid), 20 mg/kg (maximum level in final food except beverages), 10 mg/l (maximum level in beverages)	Citric acid: E 330; Sodium alginate: E 401; propylene glycol: E 1520; potassium sorbate: E 202; calcium chloride: E 509
SAFE AND SUITABLE INGREDIENTS June 2464	Film Forming Agents	A mixture of water, sunflower oil and sunflower lecithin, liquid smoke with polysorbate, citric acid, calcium chloride, propylene glycol, sodium alginate, xanthan gum, and potassium sorbate		For use as an aid in the release of netting and/or casing on meat and poultry products after cooking	A mixture of water, sunflower oil and sunflower lecithin, liquid smoke with polysorbate, citric acid, calcium chloride, propylene glycol, sodium alginate, xanthan gum, and potassium sorbate not to exceed 2 percent of the product formulation	Acceptability determination	Listed as 'liquid smoke' in the ingredients statement (1)	Reg. EU 1333/2008	**citric acid**: quantum satis; **calcium chloride**: quantum satis; **propylene glycol**: 1000 mg/kg in final food (as carry-over), maximum level in enzyme preparation 500 g/kg, Maximum level from all sources in foodstuffs 3000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources; **xanthan gum**: quantum satis; **Sodium alginate**: quantum satis; **Lecithins**: quantum satis; **Potassium sorbate**: 1500 mg/kg singly or in combination with potassium sorbate in the preparation 15 mg/kg in the final product expressed as the free acid, maximum level in enzyme preparation: 20000 mg/kg (singly or in combination expressed as the free acid), 20 mg/kg (maximum level in final food except beverages), 10 mg/l (maximum level in beverages); **polysorbates**: 1000 mg/kg in final food (as carry-over)quantum satis only in beta carotene, lutein, lycopene and vitamin E preparations. In vitamin A and D preparations maximum level in final food 2 mg/kg	Citric acid: E 330; xantham gum: E 415; Sodium alginate: E 401; Lecithins: E 322; calcium chloride: E 509; propylene glycol: E 1520; potassium sorbate: E 202; polysorbates: E 432-436
SAFE AND SUITABLE INGREDIENTS June 2465	Film Forming Agents	A solution of sodium alginate, dextrose, isolated pea protein, sugar, and maltodextrin (DE of 6) used with a solution of calcium chloride, powdered sugar, oleoresin black pepper, and isolated pea protein.		Used to form a calcium alginate- based casing on pork and poultry sausages.	A solution of sodium alginate, dextrose, isolated pea protein, sugar, and maltodextrin (DE of 6) used with a solution of calcium chloride, powdered sugar, oleoresin black pepper, and isolated pea protein. Quantity of the casing on the sausage ranges from 8 to 15 percent of total product formulation and calcium alginate not to exceed 0.219 percent of the finished product formulation	Acceptability determination	List all ingredients used in the casing by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Sodium alginate**: quantum satis; **dextrose**: N/A; **Maltodextrine**: N/A; **calcium chloride**: quantum satis	Sodium alginate: E 401; calcium chloride: E 509
SAFE AND SUITABLE INGREDIENTS June 2466	Film Forming Agents	Canola oil		Used as a release agent on belts during the freezing of raw poultry products.	Applied on the freezer belt at a maximum amount of approximately 6 pounds (1 gallon) resulting in 0.001 g/in2 of canola oil on the form freeze belt.	Acceptability determination	None under the accepted conditions of use (2)	Reg. EU 1333/2008	N/A	
SAFE AND SUITABLE INGREDIENTS June 2467	Film Forming Agents	Gelatin spice sheets		To ensure even distribution of seasonings on cooked pork products	Gelatin spice sheets sufficient for purpose	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Gelatin**: not considered to be food additive	
SAFE AND SUITABLE INGREDIENTS June 2468	Film Forming Agents	Hydroxypropyl methylcellulose		Film-forming agent in glazes for meat and poultry products	Hydroxypropyl methylcellulose not to exceed 4 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Hydroxypropyl methyl cellulose**: quantum satis	Hydroxypropyl methyl cellulose: E 464
SAFE AND SUITABLE INGREDIENTS June 2469	Film Forming Agents	Methylcellulose		Film-forming agent in glazes for meat and poultry products	Methylcellulose not to exceed 3 percent of the product formulation for poultry products, 3.5 percent of the product formulation for meat products	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Methylcellulose**: quantum satis	Methylcellulose: E 461
SAFE AND SUITABLE INGREDIENTS June 2470	Film Forming Agents	Sodium alginate, guar gum, dicalcium phosphate, acetylated distarch adipate (modified food starch), and sodium hexametaphosphate		For use as a component in sausage casing for various types of sausages, specifically as part of the solution used to encase the sausage	Sodium alginate, guar gum, dicalcium phosphate, acetylated distarch adipate (modified food starch), and sodium hexametaphosphate as a component in sausage casing, specifically as part of the solution used to encase the sausage, at a range from 2 to 15 percent of total product formulation	Acceptability determination	Listed as 'alginate- based casing (sodium alginate, guar gum, dicalcium phosphate, modified food starch, and sodium hexametaphosphate)'at the end of the ingredients statement (4)	Reg. EU 1333/2008	**Sodium alginate**: quantum satis; **guar gum**: quantum satis; **Calcium phosphates**: 40000 mg/kg in the preparation (expressed as P2O5) for colour and emulsifier preparations, 10000 mg/kg in the preparation (expressed as P2O5) for polyol and guar gum preparations; a**cetylated distarch adipate**: quantum satis; **Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium alginate: E 401; Calcium phosphates: E 341; guar gum: E 412; Acetylated distarch adipate: E 1422; Sodium phosphates: E 339
SAFE AND SUITABLE INGREDIENTS June 2471	Film Forming Agents	Sodium alginate, acetylated distarch adipate (modified food starch), and sodium hexametaphosphate		For use as a component in sausage casing for various types of sausages, specifically as part of the solution used to encase the sausage	Sodium alginate, acetylated distarch adipate (modified food starch), and sodium hexametaphosphate as a component in sausage casing, specifically as part of the solution used to encase the sausage, at a range from 0.7 to 5.5 percent of the casing solution and the dry mixture not to exceed 0.6 percent of total product formulation	Acceptability determination	Listed as "alginate-based casing (sodium alginate, modified food starch, and sodium hexametaphosphate)"at the end of the ingredients statement (4)	Reg. EU 1333/2008	**Sodium alginate**: quantum satis; **acetylated distarch adipate**: quantum satis; **Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium alginate: E 401; acetylated distarch adipate: E 1422; Sodium phosphates: E 339
SAFE AND SUITABLE INGREDIENTS June 2472	Film Forming Agents	A proprietary mixture of water, propylene glycol, sodium citrate, xanthan gum and guar gum (action gum), citric acid, sunflower lecithin and/or rapeseed lecithin, soybean oil, polysorbate, distilled acetylated monoglycerides, corn starch, and tertiary butylhydroquinone.		For use as aid in the release of netting and/or casing on meat and poultry products after cooking.	Not to exceed 2 percent of total product formulation.	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**propylene glycol**: 1000 mg/kg in final food (as carry-over), maximum level in enzyme preparation 500 g/kg, Maximum level from all sources in foodstuffs 3000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources; **citric acid**: quantum satis; **xanthan gum**: quantum satis; **Sodium citrates**: quantum satis; **Lecithins**: quantum satis; **guar gum**: quantum satis; **polysorbates**: 10000 mg/kg in flavourings, except liquid smoke flavourings based on spice oleoresins, 1000 mg/kg in final food, for foodstuffs containing liquid smoke flavourings and flavourings based on spice oleoresins, quantum satis only in beta carotene, lutein, lycopene and vitamin E preparations. In vitamin A and D preparations maximum level in final food 2 mg/kg; **distilled acetylated monoglycerides**: N/A, **corn starch**: not considered to be food additive; **tertiary butylhydroquinone (TBHQ)**: 1 000 mg/kg (propyl gallate, TBHQ and BHA, individually or in combination) in the essential oils	Citric acid: E 330; xanthan gum: E 415; Sodium citrates: E 331; Lecithins: E 322; propylene glycol: 1520; guar gum: E 412; polysorbates: E 432-436; tertiary butylhydroquinone (TBHQ): E 319
SAFE AND SUITABLE INGREDIENTS June 2473	Film Forming Agents	A mixture of water, propylene glycol, sodium citrate, and xanthan gum and guar gum (action gum)		For use as aid in the release of netting and/or casing on meat and poultry products after cooking.	Not to exceed 2 percent of total product formulation.	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**propylene glycol**: 1000 mg/kg in final food (as carry-over), maximum level in enzyme preparation 500 g/kg, Maximum level from all sources in foodstuffs 3000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources; **Sodium citrates**: quantum satis; **xanthan gum**: quantum satis; **guar gum**: quantum	xanthan gum: E 415; Sodium citrates: E 331; guar gum: E 412; propylene glycol: E 1520

SAFE AND SUITABLE INGREDIENTS June 2474	Flavoring Agents	A blend of lemon juice and vinegar		Various non standarized raw, cured, and ready to eat meat and poultry products and on standardized meat and poultry products where flavoring agents are permitted	A blend of lemon juice and vinegar up to 3.5 percent of product formulation	Acceptability determination	Listed by common or usual name 'lemon juice and vinegar'in the ingredients statement for various non standarized raw, cured, and ready to eat meat and poultry products and on standarized meat and poultry products where flavoring agents are permitted. Ground beef and ground poultry	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2475	Flavoring Agents	Adenosine 5'-monophosphoric acid (AMP) and its monosodium and disodium salts		As a flavor enhancer for meat and poultry soups and soup mixes	Adenosine 5'-monophosphoric acid (AMP) and its monosodium and disodium salts not to exceed 200 ppm of the product formulation	GRAS Notice No. 000144	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2476	Flavoring Agents	A mixture of L- lysine and L- glutamic acid		Raw meat and poultry products	A mixture of L- lysine and L- glutamic acid applied as a brine solution prior to cooking and/or smoking not to exceed 0.6 percent in finished product	Acceptability determination	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Lysine**: not considered to be food additive; **glutamic acid**: 10g/kg, individually or in combination, expressed as glutamic acid, quantum satis as seasoning and condiments and as salt substitutes	glutamic acid: E 620
SAFE AND SUITABLE INGREDIENTS June 2477	Flavoring Agents	Carboxypeptidase enzyme preparation		To accelerate the development of flavor during the ripening process of fermented meat	Carboxypeptidase enzyme preparation at levels of 1.2-6.0 milligrams TOS/kg of fermented meat	GRAS Notice No. 000345	Listed as Carboxypeptidase (CPG) enzyme or 'enzyme' in the ingredients statement (2)	Reg. EU 1333/2008	**Carboxypeptidase**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2478	Flavoring Agents	Encapsulated Sodium diacetate		Flavor enhancer in fresh and ready-to-eat (RTE) comminuted and whole muscle meat and poultry added as a component in seasoning blends and meat sauces	Encapsulated Sodium diacetate at a level not to exceed 1.0 percent (total formula weight) in combination with other GRAS acids at a level sufficient to achieve a pH of 4.8 – 5.5	Acceptability determination	Listed by common or usual name in the ingredients statement. Comminuted product must be descriptively labeled. (2)	Reg. EU 1333/2008	**Sodium diacetate**: quantum satis	Sodium diacetate: E 262 (ii)
SAFE AND SUITABLE INGREDIENTS June 2479	Flavoring Agents	Lactic acid		As a flavor enhancer added to pork fatty tissue used in the production of dehydrated pork fatty tissue	Lactic acid not to exceed 0.367 percent of the pork fatty tissue, prior to dehydration	Acceptability determination	Product must be descriptively labeled (4)	Reg. EU 1333/2008	**Lactic acid**: quantum satis	Lactic acid: E 270
SAFE AND SUITABLE INGREDIENTS June 2480	Flavoring Agents	Laminaria japonica (brown algae)		As a flavor enhancer or flavoring agent in marinades for meat and poultry, meat and poultry soups, gravies, and seasonings	Laminaria japonica (brown algae) not to exceed 0.08 percent of the product formulation	GRAS Notice No. 000123	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Laminaria japonica**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2481	Flavoring Agents	Malic acid		Flavoring agent in fish of the order Siluriformes	Malic acid at levels sufficient for purpose using good manufacturing practices	21 CFR 582.1069	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Malic acid**: quantum satis	Malic acid: E 296
SAFE AND SUITABLE INGREDIENTS June 2482	Flavoring Agents	Mixture of citrus (orange) extract, oregano extract, and rosemary extract		As a natural flavoring in meat and poultry products including RTE, fresh, cooked and frozen beef, pork, and poultry products where currently permitted by FSIS regulations	Mixture of citrus (orange) extract, oregano extract, and rosemary extract up to 1000 ppm of the final product formulation	Acceptability determination	Each ingedient listed by common or usual name or collectively as "natural flavoring" (4)	Reg. EU 1333/2008	**Citrus extract**: not considered to be food additive; oregano extract; N/A; **extracts of rosemary**: 1 000 mg/kg in the preparation, 5 mg/kg in the final product expressed as the sum of carnosic acid and carnosol	Extracts of rosemary: E 392
SAFE AND SUITABLE INGREDIENTS June 2483	Flavoring Agents	Monosodium glutamate (MSG)		Flavoring agent in fish of the order Siluriformes in various meat and poultry products and fish of the order Siluriformes	Monosodium glutamate (MSG) at levels sufficient for purpose using good manufacturing practices	9 CFR 424.21, 21 CFR 182.1	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Monosodium glutamate (MSG)**: 10 g/kg, individually or in combination, expressed as glutamic acid	Monosodium glutamate (MSG): E 621
SAFE AND SUITABLE INGREDIENTS June 2484	Flavoring Agents	Pea protein proteolysate		Various whole muscle and comminuted meat and poultry products and RTE meat and poultry products	Pea protein proteolysate not to exceed the product's specific standard of identity limits and not more than 7 percent of the total product formulation	GRN 1581	Listed as "pea protein proteolysate"' or 'pea protein isolate' (2)	Reg. EU 1333/2008	**Pea protein proteolysate**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2485	Flavoring Agents	Potassium acetate		Various meat and poultry products	Potassium acetate not to exceed 1.2 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Potassium acetate**: quantum satis	Potassium acetate: E 261
SAFE AND SUITABLE INGREDIENTS June 2486	Flavoring Agents	Potassium carbonate		Flavoring agent in fish of the order Siluriformes	Potassium carbonate levels sufficient for purpose using good manufacturing practices	21 CFR 184.1619	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Potassium carbonates**: quantum satis	Potassium carbonates: E 501
SAFE AND SUITABLE INGREDIENTS June 2487	Flavoring Agents	Potassium citrate		As a flavor or flavor enhancing agent in meat and poultry products	Potassium citrate not to exceed 2.25 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Potassium citrates**: quantum satis	Potassium citrates: E 332
SAFE AND SUITABLE INGREDIENTS June 2488	Flavoring Agents	Sodium acetate and sodium diacetate mixture		Various meat and poultry products	Sodium acetate and sodium diacetate mixture as a combination not to exceed 0.80 percent total formulation weight. Sodium acetate not to exceed 0.50 percent of the formulation weight; Sodium diacetate not to exceed 0.30 percent of the formulation weight	Acceptability determination	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Sodium acetate**: quantum satis; **sodium diacetate**: quantum satis	Sodium acetate: E 262; sodium diacetate: E 262 (ii)
SAFE AND SUITABLE INGREDIENTS June 2489	Flavoring Agents	Sucralose		Non-nutritive sweetener in various non-standardized meat and poultry products	Sucralose not to exceed 500 ppm in the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Sucralose**: N/A	Sucralose: E 955
SAFE AND SUITABLE INGREDIENTS June 2490	Flavoring Agents	Trehalose		As a flavor enhancer in non- standardized RTE meat and poultry products	Trehalose not to exceed 2 percent by weight of product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Trehalose**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2491	Miscellaneous	Beef Protein		A 1.8 percent beef protein solution pH adjusted with the use of up to 0.5 percent citric acid used as a processing aid in frying beef products to reduce fat uptake.	Beef Protein applied as a coating at up to 0.8 percent (by weight of the final product), or as a component of batter at up to 0.14 percent, and as both at a combined total of up to 0.89 percent	GRAS Notice No. 000313	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Beef Protein**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2492	Miscellaneous	Activated charcoal		Use of activated charcoal in collecting and removing gases and liquid impurities during the beef aging process.	For single-use only and the amount of activated charcoal used will not exceed 0.00135 wt.percent or 13.5 ppm on beef. The inedible fat layer that contains the activated charcoal will be cut off and discarded prior to retail.	Food Contact Substance Notification No. FCN 1629	None under the accepted conditions of use (6)	Reg. EU 1333/2008	**Activated charcoal**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2493	Miscellaneous	Algal oil from Schizochytrium sp. strain ONC-T18 (algal oil) as an oil formulation (40% docosahexaenoic acid (DHA)		As an alternative edible oil in meat (including Siluriformes fish products) at maximum use levels of 1.25% by weight and in poultry products at maximum use levels of 0.75% by weight	Magnesium distearate in accordance with good manufacturing practices and hydrophobic silica up to 2% wet weight	GRAS Notice No. (GRN) 862	Listed in the ingredients statement by its common or usual name "DHA Algal Oil" in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2494	Miscellaneous	Algal oil (minimum 35% docosahexaenoic acid (DHA)) from Aurantiochytrium limacinum1,2 strain G3 (Aurantiochytrium sp. strain G3) (algal oil 35% DHA))		Alternative edible oil in the production of nonstandardized egg, meat, and poultry products	At levels not to exceed 1.00% by weight of the product formulation for egg and meat products and 0.60% for poultry products.	GRAS Notice No. (GRN) 913	Listed in the ingredients statement by its common or usual name "DHA rich algal oil" (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2495	Miscellaneous	Poultry Protein		A fat blocking ingredient in the coating of finished poultry products of the same species	Not to exceed 0.157% in the total product formula	GRAS Notice No. (GRN) 168	None under the accepted conditions for use (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2496	Miscellaneous	A proprietary aqueous mixture of polydimethylsiloxane, silicon dioxide, polysorbate 60, sorbitan monostearate, sodium carboxymethylcellulose and formaldehyde		Antifoaming agent in curing solutions and non-curing brine solutions for meat and poultry products.	Not to exceed 178 ppm (50 ppm of polydimethylsiloxane) in curing solutions and non-curing brine solutions for meat and poultry products where the amount of polydimethylsiloxane does not exceed 10 ppm in the finished meat or poultry product.	Acceptability Determination 21 CFR 173.340	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Dimethyl polysiloxane**: 200 mg/kg in the preparation, 0,2 mg/l in final food, in preparations of beta-carotene and lycopene; 10 mg/kg in flavourings; **Silicon dioxide**: quantum satis for food supplements supplied in solid and liquid form, excluding food supplements for infants and young children, 50 000 mg/kg in the preparation Dry powdered colour preparations 10 000 mg/kg in the preparation; **polysorbate 60**: 1000 mg/kg in final food (as carry-over)quantum satis only in beta carotene, lutein, lycopene and vitamin E preparations. In vitamin A and D preparations maximum level in final food 2 mg/kg; **sorbitan monostearate**; quantum satis in beta carotene, lutein, lycopene and vitamin E preparations and in preparations of colours, anti-foaming agents and glazing agents for fruit, 2 mg/kg in final food In vitamin A and D preparations, **sodium carboxy methyl cellulose**: quantum satis; **formaldehyde**: N/A	Silicon dioxide: E 551; polysorbate 60: E 435; Dimethyl polysiloxane: E 900; sorbitan monostearate: E 491; sodium carboxy methyl cellulose: E 466
SAFE AND SUITABLE INGREDIENTS June 2497	Miscellaneous	Alkyl polyglycosides		Hog scalding	Alkyl polyglycosides sufficient for purpose of increasing the wetting ability of the caustic solution	GRAS Notice No. 000237	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Alkyl polyglycosides**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2498	Miscellaneous	Alkyl polyglycosides		(1) Wash meat (i.e., beef carcasses after the hide has been removed to remove any extraneous hair, dirt, etc during butchering, parts, trim, and organs) and (2) wash poultry (i.e., whole or eviscerated carcasses, parts, and trim, after defeatherine)	Up to 0.5% (w/v) in wash water followed by an aqueous intervention without APG, or up to 2% (w/v) in wash water followed by a potable water wash	GRAS Notice No. 000237 (supplemented)	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Alkyl polyglycosides**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2499	Miscellaneous	Ammonium hydroxide		To adjust the pH of brine solutions prior to injection into meat	Ammonium hydroxide sufficient for purpose to achieve a brine solution with a pH of up to 11.6	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Ammonium hydroxide**: quantum satis	Ammonium hydroxide: E 527
SAFE AND SUITABLE INGREDIENTS June 2500	Miscellaneous	An aqueous mixture of dimethylpolysilo-xane, polysorbate 60 (CAS # 9005-67- 8), sorbitan monostearate (CAS # 1338-41-6), a kosher base (DMPS and silicone dioxide) and formaldehyde		Spray, drench, or dip for raw poultry carcasses/parts (may be used with Cecure™)	A proprietary blend (including ≤10 percent DMPS, ≤0.08 percent Formaldehyde)	21 CFR 173.340, 21 CFR 172.842, CFR 172.480 and 9 CFR 424.21(c)	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Dimethyl polysiloxane**: 200 mg/kg in the preparation, 0,2 mg/l in final food, in preparations of beta-carotene and lycopene; 10 mg/kg in flavourings; **polysorbate 60**: 1000 mg/kg in final food (as carry-over)quantum satis only in beta carotene, lutein, lycopene and vitamin E preparations. In vitamin A and D preparations maximum level in final food 2 mg/kg; **sorbitan monostearate**: quantum satis in beta carotene, lutein, lycopene and vitamin E preparations and in preparations of colours, anti-foaming agents and glazing agents for fruit, 2 mg/kg in final food In vitamin A and D preparations; **Silicon dioxide**: quantum satis for food supplements supplied in solid and liquid form, excluding food supplements for infants and young children, 50000 mg/kg in the preparation Dry powdered colour preparations 10000 mg/kg in the preparation; **formaldehyde**: N/A	polysorbate 60: E 435; Dimethyl polysiloxane: E 900: sorbitan monostearate: E 491; Silicon dioxide: E 551
SAFE AND SUITABLE INGREDIENTS June 2501	Miscellaneous	An aqueous solution of arginine, potassium hydroxide, salt, and water		pH control agent in brine solutions for beef subprimals or to make beef patties	Arginine is added to the salt and water brine solution and the pH is adjusted. The potassium hydroxide is then added and the pH is adjusted.	Acceptability determination L-arginine: GRAS Notice No. 000290	Salt and water must be listed by common or usual name on the ingredients statement	Reg. EU 1333/2008	**Arginine**: not considered to be food additive; **Potassium hydroxide**: quantum satis	Potassium hydroxide: E 525

SAFE AND SUITABLE INGREDIENTS June 2502	Miscellaneous	An aqueous solution of Sodium Hydroxide and Sodium Gluconate		As a cleaning agent to remove hair and dirt from bovine and ovine feet	Final concentrations will be 3.76-4.67 percent sodium hydroxide and 0.26-0.32 percent sodium gluconate, in water solution	21 CFR 182.6757 and 21 CFR 184.1763	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Sodium hydroxide**: quantum satis; **sodium gluconate**: quantum satis	Sodium hydroxide: E524; sodium gluconate: E 576
SAFE AND SUITABLE INGREDIENTS June 2503	Miscellaneous	An aqueous solution of Hydrogen Peroxide		As a bleaching agent on bovine and ovine feet	Final concentration of Hydrogen Peroxide between 0.38-0.48 percent wt. followed by a potable water rinse	21 CFR 184.1366(c)	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Hydrogen Peroxide**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2504	Miscellaneous	An aqueous solution of alkyl polyglycoside		As a cleaning agent to remove hair and dirt from bovine and ovine feet	Concentration of Alkyl Polyglycoside will be 0.01-0.03 percent wt. in water solution followed by a potable water rinse or removed by subsequent	Acceptability Determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Alkyl polyglycosides**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2505	Miscellaneous	A 60/40 blend of sodium bicarbonate and citric acid		To generate carbon dioxide in packages of raw whole muscle cuts of meat and poultry; raw meat and poultry trimmings; raw ground meat and poultry	A 60/40 blend of sodium bicarbonate and citric acid incorporated into soaker pads at a level not to exceed 0.5 to 2 grams per pad	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**sodium carbonates**: quantum satis; **citric acid**: quantum satis	Sodium carbonates: E 500; citric acid: E 330
SAFE AND SUITABLE INGREDIENTS June 2506	Miscellaneous	A mixture of potato starch, sodium and postassium di-and triphosphate, dextrose, carrageenan, microcrystalline cellulose (cellulose gel), xanthan gum, sodium ascorbate, and sodium erythorbate		For use in meats and poultry as a binder where binders are permitted, although the presence of the sodium ascorbate and sodium erythorbate would limit the use of this ingredient to cured products, and their levels of use must comply with the limits prescribed in 9 CFR 424.21.	A mixture of potato starch, sodium and postassium di-and triphosphate, dextrose, carrageenan, microcrystalline cellulose (cellulose gel), xanthan gum, sodium ascorbate, and sodium erythorbate in meats and poultry as a binder where binders are permitted at 3 percent of the finished	Acceptability determination	Listed as "potato starch, sodium and postassium di- and triphosphate, dextrose, carrageenan, microcrystalline cellulose (cellulose gel), xanthan gum, sodium ascorbate, and sodium erythorbate' in the ingredients statement (2)	Reg. EU 1333/2008	**Potato starch**: not considered to be food additive; **sodium phoshates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages); **potassium phosphates**: Maximum level in enzyme preparation: 50 000 mg/kg singly or in combination in the preparation (expressed as P2O5); Maximum level in final food: quantum satis; **dextrose**: N/A; **carrageenan**: quantum satis; **microcrystalline cellulose**: quantum satis; **xanthan gum**: quantum satis; **sodium ascorbate**: quantum satis; **sodium erythorbate**: 500 mg/kg only cured meat products and preserved meat	xanthan gum: E 415; Carrageenan: E 407; sodium phosphates: E 339; potassium phosphates: E 340; microcrystalline cellulose: E 460 (i); sodium ascorbate: E 301; sodium erythorbate: E 316
SAFE AND SUITABLE INGREDIENTS June 2507	Miscellaneous	A mixture of sodium chloride, potassium chloride, and sodium gluconate		For use in whole muscle meats and poultry for sodium reduction	A mixture of sodium chloride, potassium chloride, and sodium gluconate at levels sufficient for purpose	Acceptability determination	Listed as "salt, potassium chloride, and sodium gluconate" in the ingredients statement (2)	Reg. EU 1333/2008	**Sodium chloride**: N/A; **sodium gluconate**: quantum satis; **potassium chloride**: quantum satis	Sodium gluconate: E 576; potassium chloride: E 508
SAFE AND SUITABLE INGREDIENTS June 2508	Miscellaneous	A mixture of sodium chloride, sodium ferrocyanide, potassium chloride, magnesium carbonate, sodium nitrite, medium chain triglycerides (MCT) and sodium gluconate		For use in whole muscle meats, meat products and poultry products for sodium reduction and curing	A mixture of sodium chloride, sodium ferrocyanide, potassium chloride, magnesium carbonate, sodium nitrite, medium chain triglycerides (MCT) and sodium gluconate at a level of up to 3 percent of product formulation	Acceptability determination	Listed as 'salt, sodium gluconate, potassium chloride, and sodium nitrite" in the ingredients statement (2)	Reg. EU 1333/2008	**sodium chloride**: N/A; **sodium ferrocyanide**: N/A; **potassium chloride**: quantum satis; **magnesium carbonate**: quantum satis; **sodium nitrite**: Maximum level in enzyme preparation 500 mg/kg, Maximum level in final food except beverages 0,01 mg/kg, No use in beverages; **medium chain triglycerides (MCT)**: N/A;	Sodium gluconate: E 576; sodium ferrocyanide: E 535; potassium chloride: E 508; magnesium carbonate: E 504; sodium nitrite: E 250; Sodium gluconate: E 576
SAFE AND SUITABLE INGREDIENTS June 2509	Miscellaneous	A solution of water, dextrose, glycerin, maltose, and sodium phosphate		To aid in the removal of residual blood from beef, bison, pork, lamb and goat carcasses after the typical exsanguination process is completed.	A solution of water, dextrose, glycerin, maltose, and sodium phosphate sufficient for purpose	Acceptability determination	For all edible tissue none under the accepted conditions of use unless the Moisture Fat Freepercent (MFFpercent) analysis shows treated carcasses are not in compliance with retained water requirements. All edible tissue from treated carcasses not in compliance must be labeled in accordance with Policy Memo 066C. Organ meat from all treated carcasses must be descriptively labeled to indentify the ingredients of the solution. Labeling of the solution; however, is not required in the ingredients statement of further processed meat products formulated with organ meat treated with the solution (e.g., beef patties formulated with beef hearts). (1)	Reg. EU 1333/2008	**Dextrose**: N/A; **glycerol**: quantum satis; **maltose**: N/A; **sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339; glycerol: E 422
SAFE AND SUITABLE INGREDIENTS June 2510	Miscellaneous	Algal oil derived from *Schizochytrium sp.*		For use as an alternative edible oil in the production of various meat and poultry products	Algal oil derived from *Schizochytrium sp.* not to exceed 1.45 percent by weight of the product formulation for meat products and 0.87 percent by weight of the product formulation for poultry products	GRAS Notice No. 000137	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2511	Miscellaneous	High Oleic Algal Oil derived from *Prototheca moriformis*		To partially replace other edible oils (fats) used in the production of the meat and poultry- containing products	Not to exceed 5% by weight of the product formulation of meat and poultry-containing products	GRAS No. 000754	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2512	Miscellaneous	Barley fiber		For use as a texturizer in sauces, soups, and gravies containing meat and poultry	Barley fiber not to exceed 2.5 percent by weight of the product formulation	GRAS Notice No. 000344	Listed as "isolated barley product" in the ingredient statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2513	Miscellaneous	Bacterial proteolytic food grade enzyme derived from Bacillus subtilis and alkaline protease food grade enzyme made from Bacillus licheniformis		To reduce gelation and viscosity of cooked meat and poultry broths, stocks, and extracts	Bacterial proteolytic food grade enzyme derived from Bacillus subtilis and alkaline protease food grade enzyme made from Bacillus licheniformis ,0.1 percent of each enzyme for a maximum of 0.2 percent the total formulation.	Acceptability determination	None under the accepted conditions of use (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2514	Miscellaneous	Carrageenan, dextrose, and sodium hexametaphosphate (optional)		To aid in suspending insoluble solids in brine before pumping into meat and poultry products	Up to 0.53 percent carrageenan, 0.19 percent dextrose, and 0.17 percent sodium hexametaphosphate (optional) to suspend insoluble solids in a brine solution	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Carrageenan**: quantum satis; **dextrose**: N/A; **Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Carrageenan: E 407; Sodium phosphates: E 339
SAFE AND SUITABLE INGREDIENTS June 2515	Miscellaneous	Cellulose (powdered)		To facilitate grinding and shredding in cheese	Cellulose not to exceed 2 percent of the cheese	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Powdered cellulose**: quantum satis	Powdered cellulose: E 460 (ii)
SAFE AND SUITABLE INGREDIENTS June 2516	Miscellaneous	Choline chloride with or without magnesium stearate		For use as a direct replacement for sodium chloride in meat and poultry products including processed, ready-to-eat (RTE), fresh and frozen meat and poultry products with or without stated standards of identity or composition	Not to exceed 6000 ppm choline chloride. When magnesium stearate is used with choline chloride it is used with 2 percent added magnesium stearate	Acceptability determination	Listed as "choline chloride" in the ingredient statement (1)	Reg. EU 1333/2008	N/A	
SAFE AND SUITABLE INGREDIENTS June 2517	Miscellaneous	Citroglycerides (citric acid esters of mono- and diglycerides)		To aid in the dispersion of lauric arginate (LAE)	Citroglycerides used in a 5:1 mixture with lauric arginate with the maximum amount in meat and poultry products not to exceed 1125 ppm	GRAS Notice No. 000222	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Citric acid esters of mono- and diglycerides of fatty acids**: quantum satis	Citric acid esters of mono- and diglycerides of fatty acids: E 472c
SAFE AND SUITABLE INGREDIENTS June 2518	Miscellaneous	Cultured Sugar (derived from cane, corn, or beets)		In uncooked (raw) sausage meat	Cultured sugar at up to 4.8 percent of the product formula	GRAS Notice No. 000240	Cultured cane and beet sugar listed by common or usual name (e.g., "cultured cane sugar) or as "cultured sugar." Cultured corn sugar listed as "cultured corn sugar" or "cultured dextrose" (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2519	Miscellaneous	DHA 350 oil extracted and refined from Schizochytrium sp. strain FCC-1324		Alternative edible oil in the production of meat and poultry products	Not to exceed 1.45 percent by weight of the product formulation for meat products and 0.87 percent by weight of the product formulation for poultry products	GRAS Notice No.000843	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2520	Miscellaneous	DHA 550 oil extracted and refined from Schizochytrium sp. strain FCC-1324		Alternative edible oil in the production of meat and poultry products	Not to exceed 0.92 percent by weight of the product formulation for meat products and 0.55 percent by weight of the product formulation for poultry products	GRAS Notice No. 000844	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2521	Miscellaneous	Diacylglycerol oil		For use as an alternative edible oil in the production of various meat and poultry products	Diacylglycerol oil not to exceed 11 percent of the meat or poultry product formula	GRAS Notice No. 000115	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2522	Miscellaneous	Dimethylpolysiloxane (methyl polysilicone)		Antifoaming agent in soups, rendered fats, curing solutions and non-curing brine solutions	Dimethylpolysiloxane (methyl polysilicone) not to exceed 10 ppm in soups and rendered fats; up to 50 ppm in curing solutions and non- curing brine solutions	21 CFR 173.340 and 9 CFR 424.21(c)	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Dimethyl polysiloxane**: 200 mg/kg in the preparation, 0,2 mg/l in final food, in preparations of beta-carotene and lycopene; 10 mg/kg in flavourings	Dimethyl polysiloxane: E 900
SAFE AND SUITABLE INGREDIENTS June 2523	Miscellaneous	Erythorbic Acid		To delay discoloration in ground beef and ground beef patties	Erythorbic acid not to exceed 0.04 percent of the product formulation	Acceptability determination	Product must be descriptively labeled (2)	Reg. EU 1333/2008	**Erythorbic Acid**: 500 mg/kg only cured products and preserved products, cured meat products and preserved meat products, 1500 mg/kg only frozen and deep-frozen fish with red skin, and reserved and semi-preserved fish products	Erythorbic Acid: E 315
SAFE AND SUITABLE INGREDIENTS June 2524	Miscellaneous	Fish oil concentrate		For use as an alternative edible oil in the production of various meat and poultry products	Fish oil concentate not to exceed 2.9 percent by weight of the product formulation for meat products and 1.7 percent by weight of the product formulation for poultry products	GRAS Notice No. 005	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2525	Miscellaneous	Fish oil (predominantly sardine, anchovy, and tuna)		For use as an alternative edible oil in the production of various meat and poultry products	Fish oil (predominantly sardine, anchovy, and tuna) not to exceed 3.3 percent by weight of the product formulation for meat products and 2.0 percent by weight of the product formulation for poultry products	GRAS Notice No. 000193	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2526	Miscellaneous	Fish oil (predominantly anchovy)		For use as an alternative edible oil in the production of various meat and poultry products	Fish oil (predominantly anchovy) not to exceed 3.3 percent by weight of the product formulation for meat products and 2.0 percent by weight of the product formulation for poultry products	GRAS Notice No. 000138	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2527	Miscellaneous	Fish oil (predominantly anchovy) microencapsulated		For use as an alternative edible oil in the production of various meat and poultry products	Fish oil (predominantly anchovy) microencapsulated not to exceed 6.0 percent by weight of the product formulation for meat products and 3.6 percent by weight of the product formulation for poultry products	GRAS Notice No. 000138	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2528	Miscellaneous	Fungal protease produced by Aspergillus oryzae		To hydrolyze finely ground poultry and meat to facilitate reduction of particle size and/or liquefy to make homogenous slurries, purees, and broths, and to reduce gelation and viscosity of finely ground meat and poultry, broths, stocks, and extracts	1) Enzeco Protease FNP at levels of up to 0.2percent of the enzyme per batch, as calculated by solids content. 2) Enzeco Fungal Protease Concentrate MG at levels of up to 0.5 percent of the enzyme per batch, as calculated by solids content	GRAS Notice No. 000090	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	

SAFE AND SUITABLE INGREDIENTS June 2529	Miscellaneous	Glucose oxidase and catalase enzymes from *Aspergillus niger* with a dextrose energy source and sodium bicarbonate buffer		To maintain a low oxygen atmosphere in packages of raw whole muscle cuts of meat and poultry	Glucose oxidase and catalase enzymes from *Aspergillus niger* with a dextrose energy source and sodium bicarbonate buffer incorporated into soaker pads such that the enzymes do not exceed 0.03 percent by weight of the meat or poultry	Acceptability determination	None under the accepted conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2530	Miscellaneous	Glucose oxidase and catalase enzymes from *Aspergillus niger* with a dextrose energy source and sodium bicarbonate buffer		To maintain a low oxygen atmosphere in packages of shelf- stable, ready-to-eat, meat products	Glucose oxidase and catalase enzymes from *Aspergillus niger* with a dextrose energy source and sodium bicarbonate buffer applied to the surface of the product such that the enzymes do not exceed 0.03 percent by weight of the meat food product	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2531	Miscellaneous	Glycerophospholipid cholesterol acyltransferase (GCAT) enzyme preparation from *Bacillus licheniformis* expressing a modified GCAT gene from *Aeromonas salmonicida* subsp. *salmonicida* (GCAT enzyme preparation)		For use as an emulsifier in comminuted meat products	Glycerophospholipid cholesterol acyltransferase (GCAT) enzyme preparation from Bacillus licheniformis expressing a modified GCAT gene from Aeromonas salmonicida subsp. salmonicida (GCAT enzyme preparation) not to exceed 22.6 mg TOS/kg of total product formulation	GRAS Notice No. 000265	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2532	Miscellaneous	Guar gum		For use as whipping aid in egg products	Guar gum not to exceed 0.5 percent	Acceptability determination	List by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Guar gum**: quantum satis	Guar gum: E 412
SAFE AND SUITABLE INGREDIENTS June 2533	Miscellaneous	High Oleic Algal Oil derived from *Prototheca moriformis*		To partially replace other edible oils (fats) used in the production of the meat and poultry- containing products	Not to exceed 5% by weight of the product formulation of meat and poultry-containing products	GRAS No. 000754	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	N/A	
SAFE AND SUITABLE INGREDIENTS June 2534	Miscellaneous	Hydrogen peroxide		Processing aid in pasteurization of liquid egg whites	In accordance with good manufacturing practices	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Hydrogen Peroxide**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2535	Miscellaneous	Hydrogen peroxide		To minimize biofilm buildup on reverse osmosis and ultrafiltration membranes for processing beef plasma	Hydrogen peroxide not to exceed 100 ppm added just prior to plasma entering membranes	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Hydrogen Peroxide**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2536	Miscellaneous	Hydrogen peroxide		Used as prescribed for alternative pasteurization treatments of egg products	Hydrogen peroxide used at 10 percent solution	21 CFR 178.1005	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Hydrogen Peroxide**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2537	Miscellaneous	Hydrolyzed gelatin		To prevent moisture loss from fresh cuts of meat and poultry	A 13 percent aqueous solution of hydrolyzed gelatin sprayed on the surface not to exceed 2 percent hydrolyzed gelatin by weight of the meat or poultry	Acceptability determination	Listed by common or usual name in the ingredients statement. Label must also bear a statement, contiguous to the product name, indicating product has been coated with hydrolyzed gelatin to prevent moisture loss. (4)	Reg. EU 1333/2008	**Gelatin**: not considered to be food additive	
SAFE AND SUITABLE INGREDIENTS June 2538	Miscellaneous	A solution of magnesium distearate and hydrophobic silica		A solution of magnesium distearate and hydrophobic silica as a defoaming agent used in conjunction with antimicrobial solutions in shell egg wash water.	Magnesium distearate in accordance with good manufacturing practices and hydrophobic silica up to 2% wet weight	21 CFR 184.1440 and GRN 000554	None under the accepted conditions for use	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2539	Miscellaneous	Medium and long chain triacylglycerol (tailored triglycerides containing approximately 12 percent medium chain fatty acids)		For use as a supplementary source of vegetable oil in the production of various meat and poultry products	Medium and long chain triacylglycerol (tailored triglycerides containing approximately 12 percent medium chain fatty acids) sufficient for purposes	GRAS Notice No. 000217	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Polyglycerol esters of fatty acids**: quantum satis in beta carotene, lutein, lycopene and vitamin E preparations, and in preparations of colours and fat soluble antioxidants, 2 mg/ kg in final food in vitamin A and D preparations	Polyglycerol esters of fatty acids: E 475
SAFE AND SUITABLE INGREDIENTS June 2540	Miscellaneous	Microcrystalline cellulose coated with cellulose gum, potato starch, sodium tripolyphosphate (a stabilizer), chicken egg white powder, tetrasodium pyrophosphate (a stabilizer), and transglutaminase		For use as a fat replacer and moisture binder in non- standardized comminuted meat products or standardized comminuted meat products that permit the use of binders and phosphates	Microcrystalline cellulose coated with cellulose gum, potato starch, sodium tripolyphosphate (a stabilizer), chicken egg white powder, tetrasodium pyrophosphate (a stabilizer), and transglutaminase not to exceed 2.77 percent by weight of the final products	Acceptability determination	Labeled in the correct order of predominance followed by a sublisting of each ingredient of the blend listed by its common or usual name in the ingredients statement. Phosphates may be listed collectively as "sodium phosphate" in the correct order of predominance in the sublisting of the blend in the ingredients statement	Reg. EU 1333/2008	**Microcrystalline cellulose**: quantum satis; **cellulose gum**: quantum satis; **potato starch**: not considered to be an additive; **sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages); **chicken egg white powder**: N/A; **transglutaminase**: N/A	Cellulose gum: E 466; microcrystalline cellulose: E 460 (i); sodium phosphates: E 339
SAFE AND SUITABLE INGREDIENTS June 2541	Miscellaneous	Phosphate Buffered Saline (PBS) solution containing potassium chloride (KCl), potassium phosphate monobasic anhydrous (KH2PO4), sodium chloride (NaCl), and sodium phosphate dibasic anhydrous (Na2HPO4)		Used as a wash in post-harvest to remove media components from cell-cultured poultry	Levels not to exceed 0.05 g/L KCl, 0.05 g/L KH2PO4, 2.0 g/L NaCl, and 0.29 g/L Na2HPO4	Acceptability Determination and FDA Cell Culture Consultation Notification CCC 000002	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Potassium chloride**: quantum satis; **sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages); **Potassium phosphates**: Maximum level in enzyme preparation: 50 000 mg/kg singly or in combination in the preparation (expressed as P2O5); Maximum level in final food: quantum satis; **sodium chloride**: N/A	Potassium chloride: E 508; Potassium phosphates: E 340; sodium phosphates: E339
SAFE AND SUITABLE INGREDIENTS June 2542	Miscellaneous	Polyglycerol ester produced by transesterification of triglycerol with soybean oil		Added to fresh livestock blood during collection to eliminate foaming	Polyglycerol ester produced by transesterification of triglycerol with soybean oil not to exceed 60 ppm in the fresh livestock blood	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Polyglycerol esters of fatty acids**: quantum satis in beta carotene, lutein, lycopene and vitamin E preparations, and in preparations of colours and fat soluble antioxidants, 2 mg/ kg in final food in vitamin A and D preparations	Polyglycerol esters of fatty acids: E 475
SAFE AND SUITABLE INGREDIENTS June 2543	Miscellaneous	Polyglycerol polyricinoleic acid (PGPR)		For use as an emulsifier in the formulation of color additives which are subsequently used in processed meat and poultry products for which colors are permitted	Polyglycerol polyricinoleic acid (PGPR) sufficient for purpose using good manufacturing practices	GRAS Notice No. 000270	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Polyglycerol polyricinoleate**: 50 000 mg/kg in the preparation, 500 mg/kg in final food, as emulsifier in preparations of colours used in: Surimi and Japanese type Fish Products (Kamaboko) (E 120 cochineal, carminic acid, carmines)and meat products, fish pastes and fruit preparations used in flavoured milk products and desserts (E163 anthocyanins, E100 curcumin and E120 cochineal, carminic acid, carmines)	Polyglycerol polyricinoleate: E 476
SAFE AND SUITABLE INGREDIENTS June 2544	Miscellaneous	Polydimethylsiloxane (also known as dimethylpolysiloxane)		Defoaming agent used in conjunction with antimicrobial solutions in shell egg wash water	In accordance with the limitations imposed in 21 CFR 173.340	CFR 173.340	None under the accepted conditions for use	Reg. EU 1333/2008	**Dimethyl polysiloxane**: 200 mg/kg in the preparation, 0,2 mg/l in final food, in preparations of beta-carotene and lycopene; 10 mg/kg in flavourings;	Dimethyl polysiloxane: E 900
SAFE AND SUITABLE INGREDIENTS June 2545	Miscellaneous	A solution of polydimethyl siloxane (dimethylpolysiloxane) and silicon dioxide (silicon)		Defoaming agent used in conjunction with antimicrobial solutions in shell egg wash water	In accordance with the limitations imposed in 21 CFR 173.340 for polydimethyl siloxane and up to 2% wet weight for silicon dioxide	21 CFR 173.340 and GRN 000554	None under the accepted conditions for use	Reg. EU 1333/2008	**Dimethyl polysiloxane**: 200 mg/kg in the preparation, 0,2 mg/l in final food, in preparations of beta-carotene and lycopene; 10 mg/kg in flavourings; **Silicon dioxide**: quantum satis for food supplements supplied in solid and liquid form, excluding food supplements for infants and young children, 50 000 mg/kg in the preparation Dry powdered colour preparations 10 000 mg/kg in the	Dimethyl polysiloxane: E 900; Silicon dioxide: E 551
SAFE AND SUITABLE INGREDIENTS June 2546	Miscellaneous	Potassium magnesium chloride, and salt		For use as a replacement for a portion of the salt normally used in meat and poultry products	Potassium magnesium chloride, and salt sufficient for purpose	GRAS Notice No. 000403	Listed as Sea Salt (Potassium magnesium chloride, and salt) in the ingredients statement (2)	Reg. EU 1333/2008	**Potassium magnesium chloride, and salt**: quantum satis	Potassium chloride: E 508; magnesium chloride: E 511
SAFE AND SUITABLE INGREDIENTS June 2547	Miscellaneous	Protease preparations from Bacillus licheniformis		Used as a processing aid to prevent gel formation in making chicken broth	Protease preparations from Bacillus licheniformis applied to chicken broth at a rate up to 0.5 percent of the weight of protease to the weight of protein in the chicken broth	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2548	Miscellaneous	Rice protein		1) For use as a replacement for fat and/or meat or poultry in processed meat and poultry products (e.g. meat and poultry patties) where the use of ingredients of this type are permitted. 2) For use in the formulation of substitute standardized meat and poultry products named by an expressed nutrient content claim described in 9 CFR 319.10 and 381.172 which allow the use of ingredients of this type as a replacement for fat	Rice protein comprised of 19 percent rice flour, 1 percent natrium (sodium) alginate, and 80 percent water used at a level not to exceed 25 percent of the finished product	Acceptability determination	The ingredient must be listed as "Textured Rice Protein with a sublisting of ingredients in the ingredient statement, i.e., Textured Rice Protein (water, rice flour, sodium alginate)."	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2549	Miscellaneous	Salmon oil		For use as an alternative edible oil in the production of various meat and poultry products	Salmon oli not to exceed 5.0 percent by weight of the product formulation for meat products and 3.0 percent by weight of the product formulation for poultry products	GRAS Notice No. 000146	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2550	Miscellaneous	Sea Salt (Potassium magnesium chloride, and salt)		For use as a replacement for a portion of the salt normally used in meat and poultry products	Sea Salt Potassium magnesium chloride, and salt) sufficient for purpose	GRAS Notice No. 000403	Listed as Sea Salt in the ingredients statement (2)	Reg. EU 1333/2008	**Potassium magnesium chloride, and salt**: quantum satis	Potassium chloride: E 508; magnesium chloride: E 511
SAFE AND SUITABLE INGREDIENTS June 2551	Miscellaneous	Silica (as modified silica, modified amorphous silica. or synthetic amorphous silica)		Defoaming agent used in conjunction with antimicrobial solutions in shell egg wash water	2% wet weight	GRN 000554	None under the accepted conditions for use	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2552	Miscellaneous	Silicon dioxide		For use as anticaking agent in egg products	Silicon dixide not to exceed 1.0 percent in dried whole eggs or yolks	Acceptability determination; 21 CFR 172.480	List by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Silicon dioxide**: quantum satis for food supplements supplied in solid and liquid form, excluding food supplements for infants and young children, 50 000 mg/kg in the preparation Dry powdered colour preparations 10 000 mg/kg in the preparation	Silicon dioxide: E 551
SAFE AND SUITABLE INGREDIENTS June 2553	Miscellaneous	Small planktivorous pelagic fish oil		For use as an alternative edible oil in the production of various meat and poultry products	Small planktivorous pelagic fish oil not to exceed 3.3 percent by weight of the product formulation for meat products and 2.0 percent by weight of the product formulation for poultry products	GRAS Notice No. 002	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2554	Miscellaneous	Sodium bicarbonate		Neutralize excess acidity (maintain pH) in fresh pork and beef cuts	Sodium bicarbonate in an injected solution, not to exceed 0.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Sodium carbonates**: quantum satis	Sodium carbonates: E 500
SAFE AND SUITABLE INGREDIENTS June 2555	Miscellaneous	Sodium bicarbonate		Maintain pH and reduce purge in fresh turkey products	Sodium bicarbonate in an injected solution, not to exceed 0.5 percent of the product formulation	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Sodium carbonates**: quantum satis	Sodium carbonates: E 500
SAFE AND SUITABLE INGREDIENTS June 2556	Miscellaneous	Sodium bicarbonate		To soak natural casings to ease stuffing	Sodium bicarbonate 1.06 percent of an aqueous solution. Casings must be rinsed with potable water prior to stuffing	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Sodium carbonates**: quantum satis	Sodium carbonates: E 500

SAFE AND SUITABLE INGREDIENTS June 2557	Miscellaneous	Sodium carbonate		Used as an anti-scaling agent with authorized sodium metasilicate (SMS) meat and poultry uses	Sodium carbonate up to 15 percent of a solution of sodium metasilicate and sodium carbonate (sodium metasilicate not to exceed 6 percent) applied as a surface application at a rate not to exceed 700 ppm by weight of the authorized SMS meat and poultry product uses	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Sodium carbonates**: quantum satis	Sodium carbonates: E 500
SAFE AND SUITABLE INGREDIENTS June 2558	Miscellaneous	Sodium carbonate		For moisture retention in meat and poultry products	Sodium carbonate at a minimum of 750 ppm in brine solutions, in accordance with current industry standards of good manufacturing practice	21CFR 184.1736	Listed by common or usual name (i.e., sodium carbonate) in the ingredients statement (2)	Reg. EU 1333/2008	**Sodium carbonates**: quantum satis	Sodium carbonates: E 500
SAFE AND SUITABLE INGREDIENTS June 2559	Miscellaneous	Sodium chloride solution		Used as a wash in post-harvest to remove media components from cell-cultured poultry	Sodium chloride not to exceed 0.45%	Acceptability Determination and FDA Cell Culture Consultation Notification CCC 000001	Listed by "salt" in the ingredient statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2560	Miscellaneous	Sodium desoxycholate		For use as whipping aid in egg products	Sodium desoxycholate not to exceed 0.1 percent in egg products	Acceptability determination	List by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2561	Miscellaneous	Sodium gluconate		For use as a stabilizer in emulsion-type sausages (derived from its sequestering properties)	Sodium gluconate when used in accordance with 21 CFR 182.6757 as a sequestraint and in accordance with good manufacturing practice	Acceptability determination	Listed as "sodium gluconate" in the ingredients statement (2)	Reg. EU 1333/2008	**Sodium gluconate**: quantum satis	Sodium gluconate: E 576
SAFE AND SUITABLE INGREDIENTS June 2562	Miscellaneous	Sodium hydroxide		For application to poultry carcasses immediately after removal of feathers and prior to evisceration to minimize fecal material from adhering to the carcass	Sodium hydroxide 0.05 percent solution	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Sodium hydroxide**: quantum satis	Sodium hydroxide: E524
SAFE AND SUITABLE INGREDIENTS June 2563	Miscellaneous	Sodium hydroxide and hydrochloric acid		To adjust the pH of (species) plasma during processing (in which it is exposed to heat) to prevent gelling	Sodium hydroxide and hydrochloric acid sufficient for purpose to adjust pH	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Sodium hydroxide**: quantum satis; **hydrochloric acid**: quantum satis	Sodium hydroxide: E 524; hydrochloric acid: E 507
SAFE AND SUITABLE INGREDIENTS June 2564	Miscellaneous	Sodium lauryl sulfate		For use as whipping aid in egg products	Sodium lauryl sulfate not to exceed 0.1 percent in dried egg whites; Not to exceed 0.0125 percent in liquid or frozen egg whites	Acceptability determination	List by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Sodium sulphates**: quantum satis	Sodium sulphates: E 514
SAFE AND SUITABLE INGREDIENTS June 2565	Miscellaneous	Sodium nitrite		For use on one side of a food packaging film used for vacuum packaging raw red meat and raw whole muscle cuts of red meat as a color fixative	Sodium nitrite at a maximum level of 113 milligrams per square meter of film.	GRAS Notice No. 000228	Red meat packaged in a film containing sodium nitrite must be coded with a "Use or Freeze by" date not to exceed 34 days after packaging for ground red meat and 36 days for whole muscle cuts of red meat	Reg. EU 1333/2008	**Sodium nitrite**: Maximum level in enzyme preparation 500 mg/kg, Maximum level in final food except beverages 0,01 mg/kg, No use in beverages;	Sodium nitrite: E 250
SAFE AND SUITABLE INGREDIENTS June 2566	Miscellaneous	Sodium potassium hexametaphosphate		To decrease the amount of cooked out juices in meat and poultry products except where otherwise prohibited by the meat or poultry inspection regulations	Sodium potassium hexametaphosphate not to exceed 0.5 percent of product formulation	GRAS Notice No. 000316	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages); **Potassium phosphates**: Maximum level in enzyme preparation: 50 000 mg/kg singly or in combination in the preparation (expressed as P2O5); Maximum level in final food: quantum satis	Potassium phosphates: E 340; sodium phosphates: E339
SAFE AND SUITABLE INGREDIENTS June 2567	Miscellaneous	Sodium siliocoaluminate		For use as anticaking agent in egg products	Sodium siliocoaluminate not to exceed 2.0 percent in dried whole eggs of yolks	Acceptability determination; 21 CFR 160.105(d)(1)	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Sodium aluminium silicate**: 15 000 mg/kg in the preparation, in fat soluble vitamin preparations, 20 mg/kg carry over in cheese, only for salt intended for surface treatment of ripened cheese, food category 01.7.2, expressed as aluminium	Sodium aluminium silicate: E 554
SAFE AND SUITABLE INGREDIENTS June 2568	Miscellaneous	Solution of sodium chloride		Chilling poultry carcasses to improve chilling efficiency, meat tenderness, and as an antimicrobial agent.	Sodium chloride up to 4 percent in poultry chilling water	9 CFR 381.120	Listed as "tenderized with sodium chloride" or "tenderized with salt" contiguous to the product name (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2569	Miscellaneous	Sorbitan monostearate		Defoaming agent used in conjunction with antimicrobial solutions in shell egg wash water	In accordance with good manufacturing practices	Acceptability determination	None under the accepted conditions for use	Reg. EU 1333/2008	**Sorbitan monostearate**; quantum satis in beta carotene, lutein, lycopene and vitamin E preparations and in preparations of colours, anti-foaming agents and glazing agents for fruit, 2 mg/kg in final food In vitamin A and D preparations	Sorbitan monostearate: E 491
SAFE AND SUITABLE INGREDIENTS June 2570	Miscellaneous	Soybean oil		Defoaming agent used in conjunction with antimicrobial solutions in shell egg wash water	In accordance with good manufacturing practices	GRN 000306	None under the accepted conditions for use	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2571	Miscellaneous	Stearidonic acid (SDA) soybean oil		For use as an ingredient in meat and poultry products	Stearidonic acid (SDA) soybean oil sufficient for purpose	GRAS Notice No. 000283	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2572	Miscellaneous	Steviol Glycosides with Rebaudioside A and Stevioside		A non-nutritive sweetener in cured and uncured meat and poultry products	At a maximum use level of 2500 ppm of the total product	GRAS Notice No. 790	Listed as "steviol glycosides (purity greater than or equal to 95%)," "highly refined steviol glycosides at a purity greater than or equal to 95%," or "high purity steviol glycosides (≥95%)," in the ingredients statement	Reg. EU 1333/2008	**Steviol glycosides**: 20 mg/kg expressed as steviol equivalent, 670 mg/kg for food supplements supplied in a solid form, excluding food supplements for infants and young children; **Rebaudioside A**: N/A, **Stevioside**: N/A	Steviol glycosides: E 960
SAFE AND SUITABLE INGREDIENTS June 2573	Miscellaneous	Thermolysin enzyme preparation produced by Geobacillus stearothermophilus		To hydrolyze finely ground poultry and meat to facilitate reduction of particle size and/or liquefy to make homogenous slurries, purees, and broths	Amano Thermoace PC10F at levels of up to 0.3 percent of the enzyme per batch, as calculated by solids content.	GRAS Notice No. 000598	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2574	Miscellaneous	Triethyl citrate		For use as whipping aid in egg products	Triethyl citrate not to exceed 0.03 percent in liquid or frozen egg whites; not to exceed 0.025 percent in dried egg whites	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Triethyl citrate**: quantum satis if used as carriers, 3000 mg/kg from all sources in foodstuffs as consumed or as reconstituted according to the instructions of the manufacturer; individually or in combination. In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources	Triethyl citrate: E 1505
SAFE AND SUITABLE INGREDIENTS June 2575	Miscellaneous	Triple salt of magnesium, ammonium, and potassium chloride		For use as a substitute for a portion of the sodium chloride normally used in meat and poultry products.	Triple salt of magnesium, ammonium, and potassium chloride sufficient for purpose	GRAS Notice No. 000272	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Potassium chloride**: quantum satis; **magnesium chloride**: quantum satis; **ammonium chloride**: not considered to be food additive	Potassium chloride: E 508; magnesium chloride: E 511
SAFE AND SUITABLE INGREDIENTS June 2576	Miscellaneous	Trisodium phosphate (as a component of phosphate blends, not to exceed 40 percent of the phosphate blend)		To decrease the amount of cooked out juices in meat food products except where otherwise prohibited by the meat inspection regulations and poultry food products	Trisodium phosphate for meat food products, 5 percent of phosphate in pickle at 10 percent pump level; 0.5 percent of phosphate in meat food product (only clear solution may be injected into meat food product). For poultry food products, 0.5 percent of total product.	Acceptability determination	Listed by common or usual name in the ingredients statement (4) Note: Phosphates may be collectively designated as "sodium phosphates" or "potassium phosphates"	Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
SAFE AND SUITABLE INGREDIENTS June 2577	Miscellaneous	Trisodium diphosphate		For use as a stabilizer, moisturizer, and sequestraint for use in sausages (fine emulsions)	Trisodium diphosphate not to exceed 0.5 percent of phosphate in product	GRAS Notice No. 000300	Listed by common or usual name in the ingredients statement (2) / Note: Phosphates may be collectively designated as "sodium phosphates" or "potassium phosphates"	Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
SAFE AND SUITABLE INGREDIENTS June 2578	Miscellaneous	Tuna oil		For use as an alternative edible oil in the production of various meat and poultry products	Tuna oil not to exceed 3.1 percent by weight of the product formulation for meat products and 1.8 percent by weight of the product formulation for poultry products	GRAS Notice No. 009	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2579	Miscellaneous	White mineral oil (petroleum)		Defoaming agent used in conjunction with antimicrobial solutions in shell egg wash water	In accordance with good manufacturing practices	Acceptability determination	None under the accepted conditions for use	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2580	Miscellaneous	Xanthan gum		To aid in suspending carrageenan and other insoluble solids (e.g., starch and soy protein) in the brine tank before poultry and ham pumping	Xanthan gum not to exceed 2 percent of the amount of carrageenan	Acceptability determination	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Xanthan gum**: quantum satis	Xanthan gum: E 415
SAFE AND SUITABLE INGREDIENTS June 2581	Moisture Retention	An aqueous mixture of sodium tripolyphosphate, sodium hexametaphosphate and salt (optional)		Injected or applied as a spray, immersion bath, drag through dip tank or tumbler to retain moisture in fish or fish products of the order Siluriformes	An aqueous mixture of sodium tripolyphosphate, sodium hexametaphosphate and salt (optional) sufficient for purpose using good manufacturing practices	21 CFR 182.1810, 21 CFR 182.6760	Labeled in the correct order of predominance followed by a sub-listing of each ingredient of the blend listed by its common or usual name in the ingredients statement. Phosphates may be listed collectively as "sodium phosphate" in the correct order of predominance in the sub-listing of the blend in the ingredients	Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
SAFE AND SUITABLE INGREDIENTS June 2582	Moisture Retention	An aqueous mixture of sodium tripolyphosphate, salt, sodium hexametaphosphate, citric acid, and ascorbic acid		Injected or applied as a spray, immersion bath, drag through dip tank or tumbler to retain moisture in fish or fish products of the order Siluriformes	An aqueous mixture of sodium tripolyphosphate, salt, sodium hexametaphosphate, citric acid, and ascorbic acid sufficient for purpose using good manufacturing practices	21 CFR 182.1810, 21 CFR 182.6760, 21 CFR 182.1033, 21 CFR 182.3013	Labeled in the correct order of predominance followed by a sub-listing of each ingredient of the blend listed by its common or usual name in the ingredients statement. Phosphates may be listed collectively as "sodium phosphate" in the correct order of predominance in the sub-listing of the blend in the ingredients	Reg. EU 1333/2008	**Citric acid**: quantum satis; **sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages); **ascorbic acid**: quantum satis	Citric acid: E 330; Sodium phosphates: E 339; ascorbic acid: E 300

SAFE AND SUITABLE INGREDIENTS June 2583	Moisture Retention	An aqueous mixture of sodium tripolyphosphate, salt, sodium hexametaphosphate, citric acid, and ascorbic acid		Injected or applied as a spray, immersion bath, drag through dip tank or tumbler to retain moisture in fish or fish products of the order Siluriformes	An aqueous mixture of sodium tripolyphosphate, salt, sodium hexametaphosphate, sodium acid pyrophosphate and citric acid sufficient for purpose using good manufacturing practices	21 CFR 182.1810 21 CFR 182.6760, 21 CFR 182.1087, 21 CFR 182.1033	Labeled in the correct order of predominance followed by a sub-listing of each ingredient of the blend listed by its common or usual name in the ingredients statement. Phosphates may be listed collectively as "sodium phosphate" in the correct order of predominance in the sub-listing of the blend in the ingredients	Reg. EU 1333/2008	**Citric acid**: quantum satis; **sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages); **ascorbic acid**: quantum satis	Citric acid: E 330; Sodium phosphates: E 339; ascorbic acid: E 300
SAFE AND SUITABLE INGREDIENTS June 2584	Moisture Retention	An aqueous mixture of sodium tripolyphosphate, salt, sodium hexametaphosphate, sodium acid pyrophosphate and citric acid		Injected or applied as a spray, immersion bath, drag through dip tank or tumbler to retain moisture in fish or fish products of the order Siluriformes	An aqueous mixture of sodium tripolyphosphate, salt, sodium hexametaphosphate, sodium acid pyrophosphate and citric acid sufficient for purpose using good manufacturing practices	21 CFR 182.1810 21 CFR 182.6760, 21 CFR 182.1087, 21 CFR 182.1033	Labeled in the correct order of predominance followed by a sub-listing of each ingredient of the blend listed by its common or usual name in the ingredients statement. Phosphates may be listed collectively as "sodium phosphate" in the correct order of predominance in the sub-listing of the blend in the ingredients	Reg. EU 1333/2008	**Citric acid**: quantum satis; **sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Citric acid: E 330; Sodium phosphates: E 339
SAFE AND SUITABLE INGREDIENTS June 2585	Moisture Retention	An aqueous mixture of sodium tripolyphosphate, salt, and citric acid.		Injected or applied as a spray, immersion bath, drag through dip tank or tumbler to retain moisture in fish or fish products of the order Siluriformes	An aqueous mixture of sodium tripolyphosphate, salt, and citric acid, Sufficient for purpose using good manufacturing practices	21 CFR 182.1810, 21 CFR 182.1033	Labeled in the correct order of predominance followed by a sub-listing of each ingredient of the blend listed by its common or usual name in the ingredients statement. Phosphates may be listed collectively as "sodium phosphate" in the correct order of predominance in the sub-listing of the blend in the ingredients	Reg. EU 1333/2008	**Citric acid**: quantum satis; **sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Citric acid: E 330; Sodium phosphates: E 339
SAFE AND SUITABLE INGREDIENTS June 2586	Moisture Retention	An aqueous mixture of pentasodium, triphosphate, tetra sodium diphosphate		Injected or applied as a spray, immersion bath, drag through dip tank or tumbler to retain moisture in fish or fish products of the order Siluriformes	An aqueous mixture of pentasodium, triphosphate, tetra sodium diphosphate, sufficient for purpose using good manufacturing practices	21 CFR 182.1810, 21 CFR 182.6789	Labeled in the correct order of predominance followed by a sub-listing of each ingredient of the blend listed by its common or usual name in the ingredients statement. Phosphates may be listed collectively as "sodium phosphate" in the correct order of predominance in the sub-listing of the blend in the ingredients	Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
SAFE AND SUITABLE INGREDIENTS June 2587	Moisture Retention	An aqueous mixture of sodium triphosphate, potassium citrate, citric acid, and tetra sodium diphosphate, sodium chloride		Injected or applied as a spray, immersion bath, drag through dip tank or tumbler to retain moisture in fish or fish products of the order Siluriformes	An aqueous mixture of sodium, triphosphate, potassium citrate, citric acid, and tetra sodium diphosphate, sodium chloride, sufficient for purpose using good manufacturing practices	21 CFR 182.1810, 21 CFR 182.6789, 21 CFR 182.1033	Labeled in the correct order of predominance followed by a sub-listing of each ingredient of the blend listed by its common or usual name in the ingredients statement. Phosphates may be listed collectively as "sodium phosphate" in the correct order of predominance in the sub-listing of the blend in the ingredients	Reg. EU 1333/2008	**Citric acid**: quantum satis; **sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages); **potassium citrate**: quantum satis; **sodium chloride**: N/A	Citric acid: E 330; Sodium phosphates: E 339; Potassium citrate: E 332
SAFE AND SUITABLE INGREDIENTS June 2588	Moisture Retention	An aqueous mixture of salt, citric acid, potassium citrate, pentasodium triphosphate, tetra sodium diphosphate		Injected or applied as a spray, immersion bath, drag through dip tank or tumbler to retain moisture in fish or fish products of the order Siluriformes	An aqueous mixture of salt, citric acid, potassium citrate, pentasodium triphosphate, tetra sodium diphosphate, sufficient for purpose using good manufacturing practices	21 CFR 182.1810, 21 CFR 182.6789, 21 CFR 182.1033	Labeled in the correct order of predominance followed by a sub-listing of each ingredient of the blend listed by its common or usual name in the ingredients statement. Phosphates may be listed collectively as "sodium phosphate" in the correct order of predominance in the sub-listing of the blend in the ingredients	Reg. EU 1333/2008	**Citric acid**: quantum satis; **sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages); **potassium citrate**: quantum satis; **sodium chloride**: N/A	Citric acid: E 330; Sodium phosphates: E 339; Potassium citrate: E 332
SAFE AND SUITABLE INGREDIENTS June 2589	Moisture Retention	An aqueous mixture of citric acid, sodium triphosphate, potassium diphosphate		Injected or applied as a spray, immersion bath, drag through dip tank or tumbler to retain moisture in fish or fish products of the order Siluriformes	An aqueous mixture of citric acid, sodium triphosphate, potassium diphosphate, sufficient for purpose using good manufacturing practices	21 CFR 182.1033, 21 CFR 182.1810	Labeled in the correct order of predominance followed by a sub-listing of each ingredient of the blend listed by its common or usual name in the ingredients statement. Phosphates may be listed collectively as "sodium phosphate" in the correct order of predominance in the sub-listing of the blend in the ingredients	Reg. EU 1333/2008	**Citric acid**: quantum satis; **sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages); **potassium phosphates**: Maximum level in enzyme preparation: 50 000 mg/kg singly or in combination in the preparation (expressed as P2O5); Maximum level in final food: quantum satis	Citric acid: E 330; Sodium phosphates: E 339; potassium phosphates: E 340
SAFE AND SUITABLE INGREDIENTS June 2590	Moisture Retention	An aqueous mixture of sodium triphosphate, salt, potassium citrate		Injected or applied as a spray, immersion bath, drag through dip tank or tumbler to retain moisture in fish or fish products of the order Siluriformes	An aqueous mixture of sodium triphosphate, salt, potassium citrate, sufficient for purpose using good manufacturing practices	21 CFR 182.1810, 21 CFR 184.1625	Labeled in the correct order of predominance followed by a sub-listing of each ingredient of the blend listed by its common or usual name in the ingredients statement. Phosphates may be listed collectively as "sodium phosphate" in the correct order of predominance in the sub-listing of the blend in the ingredients	Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages); **potassium citrate**: quantum satis	Sodium phosphates: E 339; Potassium citrate: E 332
SAFE AND SUITABLE INGREDIENTS June 2591	Moisture Retention	Calcium citrate		Fish of the order Siluriformes	Calcium citrate, sufficient for purpose using good manufacturing practices	21 CFR 582.1195	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Calcium citrates**: quantum satis	Calcium citrates: E 333
SAFE AND SUITABLE INGREDIENTS June 2592	Moisture Retention	Rice Bran Extract		As a moisture retention agent and an alternative to sodium phosphate in meat and poultry products where the standard of identity permits the use of phosphates.	At levels of up to 1.2 percent of the product formulation in meat and poultry products where the standard of identity permits the use of phosphates.	GRAS Notice No. 000884	Listed as rice bran extract in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2593	Moisture Retention	Sodium citrate		Fish of the order Siluriformes	Sodium citrate, sufficient for purpose using good manufacturing practices	21 CFR 184.1751	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Sodium citrates**: quantum satis	Sodium citrates: E 331
SAFE AND SUITABLE INGREDIENTS June 2594	Moisture Retention	Sodium tripolyphosphate		Fish of the order Siluriformes	Sodium tripolyphosphate, sufficient for purpose using good manufacturing practices	21 CFR 182.1810	Listed by common or usual name in the ingredients statement (4)	Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
SAFE AND SUITABLE INGREDIENTS June 2595	Moisture Retention	Sodium tripolyphosphate and salt (optional)		Injected or applied as a spray, immersion bath, drag through dip tank or tumbler to retain moisture in fish or fish products of the order Siluriformes	Sodium tripolyphosphate and salt (optional), sufficient for purpose using good manufacturing practices	21 CFR 182.1810	Labeled in the correct order of predominance followed by a sub-listing of each ingredient of the blend listed by its common or usual name in the ingredients statement. Phosphates may be listed collectively as "sodium phosphate" in the correct order of predominance in the sub-listing of the blend in the ingredients	Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
SAFE AND SUITABLE INGREDIENTS June 2596	Packaging Systems	Carbon dioxide as part of modified atmosphere packaging (MAP)		Not Shelf Stable Ready-to-Eat (RTE) meat and poultry products	Two component gas mixture of carbon dioxide (20-40%) and nitrogen (60-80%)	Acceptability Determination	Product labeled with a "Use By" or a "Use or Freeze By" date	Reg. EU 1333/2008	**Carbon dioxide**: quantum satis	Carbon dioxide: E 290
SAFE AND SUITABLE INGREDIENTS June 2597	Packaging Systems	Carbon monoxide gas as part of Cryovac's modified atmosphere packaging system (for use with 550P Tray/Lid and LID551P)		Packaging fresh cuts of case ready muscle meat and case ready ground meat to maintain wholesomeness, provide flexibility in distribution, and reduce shrinkage of the meat	The use of carbon monoxide (0.4 percent), carbon dioxide (30 percent) and nitrogen (69.6 percent) as part of the Cryovac low oxygen modified atmosphere packaging system used with 550P Tray/Lid	Acceptability Determination	None under the accepted conditions of use (2)	N/A	N/A	

SAFE AND SUITABLE INGREDIENTS June 2598	Packaging Systems	Carbon monoxide gas as part of Cryovac's modified atmosphere packaging system		Packaging fresh cuts of case ready muscle meat and case ready ground meat to maintain wholesomeness	The use of carbon monoxide (0.4 percent), carbon dioxide (30 percent) and nitrogen (69.6 percent) introduced directly into the package. System uses a barrier lid that only covers a highly permeable patch. The permeable patch is a one half inch hole in the lid film. Barrier lid removed prior to display for retail sale.	Acceptability determination	None under the accepted conditions of use (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2599	Packaging Systems	Carbon monoxide gas as part of the Pactiv modified atmosphere packaging system (ActiveTech 2001)		Packaging fresh cuts of case ready muscle meat and case ready ground meat to maintain wholesomeness	The use of carbon monoxide (0.4 percent), carbon dioxide (30 percent) and nitrogen (69.6 percent) as part of the Pactiv modified atmosphere packaging system	GRAS Notice No. 000083	None under the accepted conditions of use (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2600	Packaging Systems	Carbon monoxide gas as part of a high oxygen modified atmosphere packaging (MAP) system used in accordance with GRN 000083 (Pactiv)		Packaging fresh cuts of fresh ground and whole muscle meat to maintain wholesomeness, provide flexibility in distribution, and reduce shrinkage of the meat	Carbon monoxide gas not to exceed 0.4 percent of the modified atmosphere gas mixture	GRAS Notice No. 000251	None under the accepted conditions of use (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2601	Packaging Systems	Carbon monoxide gas as part of a high oxygen modified atmosphere packaging system used in accordance with GRN 000083 (Cargill)		Packaging fresh cuts of case- ready muscle meat and ground meat to maintain wholesomeness	Carbon monoxide gas not to exceed 0.4 percent of the modified atmosphere gas mixture	Acceptability determination	None under the accepted conditions of use (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2602	Packaging Systems	Carbon monoxide gas a part of Cargill's modified atmosphere packaging system introduced directly into the bulk or master container used for bulk transportation of fresh meat products. Meat products are subsequently repackaged in packages not containing a carbon monoxide modified atmosphere prior to retail sale (In accordance with GRN 000083)		Packaging fresh cuts of muscle meat and ground meat to maintain wholesomeness	Carbon monoxide gas not to exceed 0.4 percent of the modified atmosphere gas mixture	Acceptability determination	None under the accepted conditions of use (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2603	Packaging Systems	Carbon monoxide gas as part of the Precept modified atmosphere packaging system		Packaging case-ready fresh cuts of beef and pork as well as ground beef and pork to maintain wholesomeness	Carbon monoxide gas as part of the Precept modified atmosphere packaging system 0.4 percent (with a process tolerance of 20 percent, allowing for a carbon monoxide concentration up to 0.48 percent) in combination with carbon dioxide (20-100 percent) and nitrogen (0-80 percent)	GRAS Notice No. 000143	None under the accepted conditions of use (2) Products packaged in this MAP system must be coded with a "Use or Freeze by" date not to exceed 28 days after packaging for ground meat and 35 days for whole muscle cuts	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2604	Packaging Systems	Carbon monoxide gas as part of Precept's modified atmosphere packaging system		Packaging case-ready fresh cuts of poultry as well as ground poultry	Carbon monoxide gas as part of Precept's modified atmosphere packaging system, 0.3 percent (with a process tolerance of 20 percent, allowing for a carbon monoxide concentration up to 0.36 percent), in combination with nitrogen (0-80 percent), and carbon dioxide (20-100 percent)	Acceptability determination	None under the accepted conditions of use (2) Products packaged in this MAP system must be coded with a "Use or Freeze by" date not to exceed 28 days after packaging for ground poultry and 35 days for whole muscle cuts of poultry	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2605	Packaging Systems	Carbon monoxide as a component of a modified atmosphere packaging system (Tyson Foods, Inc.)		Packaging case-ready fresh cuts of beef and pork as well as ground beef and pork	Carbon monoxide (at a level not to exceed 2.2 mg carbon monoxide per pound of packaged meat) in combination with carbon dioxide and nitrogen	GRAS Notice No. 000167	None under the accepted conditions of use (2) / Products packaged in this MAP system must be coded with a "Use or Freeze by" date not to exceed 28 days after packaging for ground meat and 35 days for whole muscle cuts	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2606	Packaging Systems	Carbon monoxide as part of the packaging system		Wholesale (primals and subprimals)	Carbon monoxide (21.4 ml/1 of water) dissolved in a brine/marinade (27.8 percent by weight) solution which is injected into meat wholesale- primals and subprimals.	GRAS Notice No. 000194	None under the accepted conditions of use (2).	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2607	Packaging Systems	Carbon monoxide gas part of a modified atmosphere packaging system		To extend the shelf life and stabilize the color of red meat sausage, poultry sausages and sausages made with a red meat/poultry blend	Carbon monoxide not to exceed 0.4 percent of the modified atmosphere gas mixture.	Acceptability determination	Product labeled with a "Use or Freeze By" date, which may be applied by the retailer prior to display	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2608	Poultry scald agents (must be removed by subsequent cleaning operations)	Alkyl polyglycosides		To remove feathers from poultry carcasses	Alkyl polyglycosides, sufficient for purpose	GRAS Notice No. 000237	None under the conditions of use (1)	Reg. EU 1333/2008	**Alkyl polyglycosides**: N/A	
SAFE AND SUITABLE INGREDIENTS June 2609	Poultry scald agents (must be removed by subsequent cleaning operations)	Calcium acid phosphate		To remove feathers from poultry carcasses	Calcium acid phosphate, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Calcium phosphates**: 40000 mg/kg in the preparation (expressed as P2O5) for colour and emulsifier preparations, 10000 mg/kg in the preparation (expressed as P2O5) for polyol and guar gum preparations	Calcium phosphates: E 341
SAFE AND SUITABLE INGREDIENTS June 2610	Poultry scald agents (must be removed by subsequent cleaning operations)	Calcium acid pyrophosphate		To remove feathers from poultry carcasses	Calcium acid pyrophosphate, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Calcium phosphates**: 40000 mg/kg in the preparation (expressed as P2O5) for colour and emulsifier preparations, 10000 mg/kg in the preparation (expressed as P2O5) for polyol and guar gum preparations	Calcium phosphates: E 341
SAFE AND SUITABLE INGREDIENTS June 2611	Poultry scald agents (must be removed by subsequent cleaning operations)	Calcium bicarbonate		To remove feathers from poultry carcasses	Calcium bicarbonate, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	N/A	
SAFE AND SUITABLE INGREDIENTS June 2612	Poultry scald agents (must be removed by subsequent cleaning operations)	Calcium carbonate		To remove feathers from poultry carcasses	Calcium carbonate, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Calcium carbonate**: quantum satis	Calcium carbonate: E 170
SAFE AND SUITABLE INGREDIENTS June 2613	Poultry scald agents (must be removed by subsequent cleaning operations)	Calcium dodecylbenzene sulfonate		To remove feathers from poultry carcasses	Calcium dodecylbenzene sulfonate, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2614	Poultry scald agents (must be removed by subsequent cleaning operations)	Calcium 2-ethylhexyl sulfate		To remove feathers from poultry carcasses	Calcium 2-ethylhexyl sulfate, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Calcium sulphate**: quantum satis	Calcium sulphate: E 516
SAFE AND SUITABLE INGREDIENTS June 2615	Poultry scald agents (must be removed by subsequent cleaning operations)	Calcium hexametaphosphate		To remove feathers from poultry carcasses	Calcium hexametaphosphate, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Calcium phosphates**: 40000 mg/kg in the preparation (expressed as P2O5) for colour and emulsifier preparations, 10000 mg/kg in the preparation (expressed as P2O5) for polyol and guar gum preparations	Calcium phosphates: E 341
SAFE AND SUITABLE INGREDIENTS June 2616	Poultry scald agents (must be removed by subsequent cleaning operations)	Calcium hydroxide		To remove feathers from poultry carcasses	Calcium hydroxide, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Calcium hydroxide**: quantum satis	Calcium hydroxide: E 526
SAFE AND SUITABLE INGREDIENTS June 2617	Poultry scald agents (must be removed by subsequent cleaning operations)	Calcium lauryl sulfate		To remove feathers from poultry carcasses	Calcium lauryl sulfate, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Calcium sulphate**: quantum satis	Calcium sulphate: E 516
SAFE AND SUITABLE INGREDIENTS June 2618	Poultry scald agents (must be removed by subsequent cleaning operations)	Calcium phosphate (mono-, di-, and tribasic)		To remove feathers from poultry carcasses	Calcium phosphate (mono-, di-, and tribas), sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Calcium phosphates**: 40000 mg/kg in the preparation (expressed as P2O5) for colour and emulsifier preparations, 10000 mg/kg in the preparation (expressed as P2O5) for polyol and guar gum preparations	Calcium phosphates: E 341
SAFE AND SUITABLE INGREDIENTS June 2619	Poultry scald agents (must be removed by subsequent cleaning operations)	Calcium pyrophosphate		To remove feathers from poultry carcasses	Calcium pyrophosphate, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Calcium phosphates**: 40000 mg/kg in the preparation (expressed as P2O5) for colour and emulsifier preparations, 10000 mg/kg in the preparation (expressed as P2O5) for polyol and guar gum preparations	Calcium phosphates: E 341
SAFE AND SUITABLE INGREDIENTS June 2620	Poultry scald agents (must be removed by subsequent cleaning operations)	Calcium sesquicarbonate		To remove feathers from poultry carcasses	Calcium sesquicarbonate, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Calcium carbonate**: quantum satis	Calcium carbonate: E 170
SAFE AND SUITABLE INGREDIENTS June 2621	Poultry scald agents (must be removed by subsequent cleaning operations)	Calcium sulfate		To remove feathers from poultry carcasses	Calcium sulfate, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Calcium sulphate**: quantum satis	Calcium sulphate: E 516
SAFE AND SUITABLE INGREDIENTS June 2622	Poultry scald agents (must be removed by subsequent cleaning operations)	Calcium tripolyphosphate		To remove feathers from poultry carcasses	Calcium tripolyphosphate, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Calcium phosphates**: 40000 mg/kg in the preparation (expressed as P2O5) for colour and emulsifier preparations, 10000 mg/kg in the preparation (expressed as P2O5) for polyol and guar gum preparations	Calcium phosphates: E 341
SAFE AND SUITABLE INGREDIENTS June 2623	Poultry scald agents (must be removed by subsequent cleaning operations)	Potassium acid phosphate		To remove feathers from poultry carcasses	Potassium acid phosphate, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Potassium phosphates**: Maximum level in enzyme preparation: 50 000 mg/kg singly or in combination in the preparation (expressed as P2O5); Maximum level in final food: quantum satis	Potassium phosphates: E 340
SAFE AND SUITABLE INGREDIENTS June 2624	Poultry scald agents (must be removed by subsequent cleaning operations)	Potassium acid pyrophosphate		To remove feathers from poultry carcasses	Potassium acid pyrophosphat, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Potassium phosphates**: Maximum level in enzyme preparation: 50 000 mg/kg singly or in combination in the preparation (expressed as P2O5); Maximum level in final food: quantum satis	Potassium phosphates: E 340
SAFE AND SUITABLE INGREDIENTS June 2625	Poultry scald agents (must be removed by subsequent cleaning operations)	Potassium bicarbonate		To remove feathers from poultry carcasses	Potassium bicarbonate, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Potassium carbonates**: quantum satis	Potassium carbonates: E 501

SAFE AND SUITABLE INGREDIENTS June 2626	Poultry scald agents (must be removed by subsequent cleaning operations)	Potassium carbonate		To remove feathers from poultry carcasses	Potassium carbonate, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Potassium carbonates**: quantum satis	Potassium carbonates: E 501
SAFE AND SUITABLE INGREDIENTS June 2627	Poultry scald agents (must be removed by subsequent cleaning operations)	Potassium dodecylbenzene sulfonate		To remove feathers from poultry carcasses	Potassium dodecylbenzene sulfonate, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2628	Poultry scald agents (must be removed by subsequent cleaning operations)	Potassium 2-ethylhexyl sulfate		To remove feathers from poultry carcasses	Potassium 2-ethylhexyl sulfate, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Potassium sulphates**: quantum satis	Potassium sulphates: E 515
SAFE AND SUITABLE INGREDIENTS June 2629	Poultry scald agents (must be removed by subsequent cleaning operations)	Potassium hexametaphosphate		To remove feathers from poultry carcasses	Potassium hexametaphosphate, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Potassium phosphates**: Maximum level in enzyme preparation: 50 000 mg/kg singly or in combination in the preparation (expressed as P2O5); Maximum level in final food: quantum satis;	Potassium phosphates: E 340
SAFE AND SUITABLE INGREDIENTS June 2630	Poultry scald agents (must be removed by subsequent cleaning operations)	Potassium hydroxide		To remove feathers from poultry carcasses	Potassium hydroxide, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Potassium hydroxid**e: quantum satis	Potassium hydroxide: E 525
SAFE AND SUITABLE INGREDIENTS June 2631	Poultry scald agents (must be removed by subsequent cleaning operations)	Potassium lauryl sulfate		To remove feathers from poultry carcasses	Potassium lauryl sulfate, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Potassium sulphates**: quantum satis	Potassium sulphates: E 515
SAFE AND SUITABLE INGREDIENTS June 2632	Poultry scald agents (must be removed by subsequent cleaning operations)	Potassium phosphate (mono-, di-, and tribasic)		To remove feathers from poultry carcasses	Potassium phosphate (mono-, di-, and tribasic), sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Potassium phosphates**: Maximum level in enzyme preparation: 50 000 mg/kg singly or in combination in the preparation (expressed as P2O5); Maximum level in final food: quantum satis;	Potassium phosphates: E 340
SAFE AND SUITABLE INGREDIENTS June 2633	Poultry scald agents (must be removed by subsequent cleaning operations)	Potassium pyrophosphate		To remove feathers from poultry carcasses	Potassium pyrophosphate, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Potassium phosphates**: Maximum level in enzyme preparation: 50 000 mg/kg singly or in combination in the preparation (expressed as P2O5); Maximum level in final food: quantum satis;	Potassium phosphates: E 340
SAFE AND SUITABLE INGREDIENTS June 2634	Poultry scald agents (must be removed by subsequent cleaning operations)	Potassium sesquicarbonate		To remove feathers from poultry carcasses	Potassium sesquicarbonate, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Potassium carbonates**: quantum satis	Potassium carbonates: E 501
SAFE AND SUITABLE INGREDIENTS June 2635	Poultry scald agents (must be removed by subsequent cleaning operations)	Potassium sulfate		To remove feathers from poultry carcasses	Potassium sulfate, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Potassium sulphates**: quantum satis	Potassium sulphates: E 515
SAFE AND SUITABLE INGREDIENTS June 2636	Poultry scald agents (must be removed by subsequent cleaning operations)	Potassium tripolyphosphate		To remove feathers from poultry carcasses	Potassium tripolyphosphate, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Potassium phosphates**: Maximum level in enzyme preparation: 50 000 mg/kg singly or in combination in the preparation (expressed as P2O5); Maximum level in final food: quantum satis;	Potassium phosphates: E 340
SAFE AND SUITABLE INGREDIENTS June 2637	Poultry scald agents (must be removed by subsequent cleaning operations)	Tetracalcium pyrophosphate		To remove feathers from poultry carcasses	Tetracalcium pyrophosphate, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Calcium phosphates**: 40000 mg/kg in the preparation (expressed as P2O5) for colour and emulsifier preparations, 10000 mg/kg in the preparation (expressed as P2O5) for polyol and guar gum preparations	Calcium phosphates: E 341
SAFE AND SUITABLE INGREDIENTS June 2638	Poultry scald agents (must be removed by subsequent cleaning operations)	Tetrapotassium pyrophosphate		To remove feathers from poultry carcasses	Tetrapotassium pyrophosphate, sufficient for purpose	Acceptability determination	None under the conditions of use (1)	Reg. EU 1333/2008	**Potassium phosphates**: Maximum level in enzyme preparation: 50 000 mg/kg singly or in combination in the preparation (expressed as P2O5); Maximum level in final food: quantum satis;	Potassium phosphates: E 340
SAFE AND SUITABLE INGREDIENTS June 2639	Tenderizing Agents	Calcium gluconate		Raw meat products	Calcium gluconate solutions applied or injected into raw meat shall not result in a gain of 3 percent above green weight	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	Reg. EU 1333/2008	**Calcium gluconate**: quantum satis	Calcium gluconate: E 578
SAFE AND SUITABLE INGREDIENTS June 2640	Tenderizing Agents	Protease preparation derived from *Bacillus subtilis*		Raw meat products	Protease preparation derived from Bacillus subtilis solutions applied or injected into raw meat shall not result in a gain of 3 percent above green weight	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2641	Tenderizing Agents	Protease produced from Bacillus subtilis var. amyloliquefaciens		Raw meat products	Protease produced from Bacillus subtilis var. amyloliquefaciens solutions applied or injected into raw meat shall not result in a gain of 3 percent above green weight	Acceptability determination	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
SAFE AND SUITABLE INGREDIENTS June 2642	Tenderizing Agents	Protease produced from *Aspergillus niger*		Raw meat cuts and raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea	Protease produced from Aspergillus niger solutions applied or injected into raw meat or poultry tissue shall not result in a gain of 3 percent above green weight	GRAS Notice No. 000089	Listed by common or usual name in the ingredients statement (2)	N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Class of substance	Substance	Purpose	Products	Amount					
Code of Federal Regulations Title 9 - Animals and Animal Products	Acidifiers	Acetic acid	To adjust acidity	Various meat and poultry products 2	Sufficient for purpose. 3			Reg. EU 1333/2008	**Acetic acid**: quantum satis	Acetic acid: E 260
Code of Federal Regulations Title 9 - Animals and Animal Products	Acidifiers	Citric acid	To adjust acidity	Various meat and poultry products 2	Sufficient for purpose. 3			Reg. EU 1333/2008	**Citric acid**: quantum satis	Citric acid: E 330
Code of Federal Regulations Title 9 - Animals and Animal Products	Acidifiers	Glucono delta-lactone	To adjust acidity	Various meat and poultry products 2	Sufficient for purpose. 3			Reg. EU 1333/2008	**Glucono delta-lactone**: quantum satis	Glucono delta-lactone: E 575
Code of Federal Regulations Title 9 - Animals and Animal Products	Acidifiers	Lactic acid	To adjust acidity	Various meat and poultry products 2	Sufficient for purpose. 3			Reg. EU 1333/2008	**Lactic acid**: quantum satis;	Lactic acid: E 270
Code of Federal Regulations Title 9 - Animals and Animal Products	Acidifiers	Phosphoric acid	To adjust acidity	Various meat and poultry products 2	Sufficient for purpose. 3			Reg. EU 1333/2008	**Phosphoric acid**: 40 000 mg/kg singly or in combination in the preparation (expressed as P2O5)	Phosphoric acid: E 338
Code of Federal Regulations Title 9 - Animals and Animal Products	Acidifiers	Tartaric acid	To adjust acidity	Various meat and poultry products 2	Sufficient for purpose. 3			Reg. EU 1333/2008	**Tartaric acid**: quantum satis	Tartaric acid: E 334
Code of Federal Regulations Title 9 - Animals and Animal Products	Anti-coagulants	Citric acid	To prevent clotting	Fresh blood of livestock	0.2 percent with or without water. When water is used to make a solution of citric acid added to the blood of livestock, not more than 2 parts of water to 1 part of citric acid shall be used.			Reg. EU 1333/2008	**Citric acid**: quantum satis	Citric acid: E 330
Code of Federal Regulations Title 9 - Animals and Animal Products	Anti-coagulants	Sodium citrate	To prevent clotting	Fresh blood of livestock	Not to exceed 0.5 percent based on the ingoing weight of the product. When water is used to make a solution of sodium citrate added to livestock blood, not more than 2 parts of water to 1 part of sodium citrate shall be used.			Reg. EU 1333/2008	**Sodium citrates**: quantum satis	Sodium citrates: E 331
Code of Federal Regulations Title 9 - Animals and Animal Products	Antifoaming agent	Methyl polysilicone	To retard foaming	Soups (meat and poultry)	10 ppm.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Antifoaming agent	Methyl polysilicone	To retard foaming	Rendered fats (meat and poultry)	10 ppm.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Antifoaming agent	Methyl polysilicone	To retard foaming	Curing pickle (meat and poultry)	50 ppm.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Antimicrobial Agents	Potassium lactate	To inhibit microbial growth	Various meat and poultry products, except infant formulas and infant food	4.8% by weight of total formulation.			Reg. EU 1333/2008	**Potassium lactate**: quantum satis	Potassium lactate: E 326
Code of Federal Regulations Title 9 - Animals and Animal Products	Antimicrobial Agents	Sodium diacetate	To inhibit microbial growth	Various meat and poultry products, except infant formulas and infant food	0.25% by weight of total formulation.			Reg. EU 1333/2008	**Sodium diacetate**: quantum satis	Sodium diacetate: E 262 (ii)
Code of Federal Regulations Title 9 - Animals and Animal Products	Antimicrobial Agents	Sodium lactate	To inhibit microbial growth	Various meat and poultry products, except infant formulas and infant food	4.8% by weight of total formulation.			Reg. EU 1333/2008	**Sodium lactate**: quantum satis	Sodium lactate: E 325

Code of Federal Regulations Title 9 - Animals and Animal Products	Antimicrobial Agents	Trisodium phosphate	To reduce microbial levels	Raw, chilled poultry carcasses	8 to 12 percent; solution to be maintained at 45 °F. to 55 °F. and applied by spraying or dipping carcasses for up to 15 seconds when used in accordance with 21 CFR 182.1778.			Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	Ascorbyl palmitate	To retard rancidity	Margarine or oleomargarine	0.02 percent (by wt. of finished product) individually or in combination with other antioxidants approved for use in margarine.			Reg. EU 1333/2008	**L-ascorbyl palmitate**: For uses in nutrient preparations under the condition that the maximum level in foods mentioned in point 13.1 of Part E of Annex II is not exceeded. Foods for infants and young children	L-ascorbyl palmitate: E 304 (i)
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	Ascorbyl stearate						N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	BHA (butylated hydroxyanisole)						Reg. EU 1333/2008	**Butylated hydroxyanisole (BHA)**: 20 mg/kg singly or in combination (expressed on fat) in the preparation, 0,4 mg/kg in final product (singly or in combination). In flavourings other than essential oils: 100 mg/kg (1) (propyl gallate), 200 mg/kg (1) (TBHQ and BHA, individually or in combination) in flavourings	Butylated hydroxyanisole (BHA): E 320
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	BHA (butylated hydroxyanisole)	Dry sausage	0.003 based on total weight	0.006 percent in combination with other anti-oxidants for use in meat.			Reg. EU 1333/2008	**Butylated hydroxyanisole (BHA)**: 20 mg/kg singly or in combination (expressed on fat) in the preparation, 0,4 mg/kg in final product (singly or in combination). In flavourings other than essential oils: 100 mg/kg (1) (propyl gallate), 200 mg/kg (1) (TBHQ and BHA, individually or in combination) in flavourings	Butylated hydroxyanisole (BHA): E 320
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	BHA (butylated hydroxyanisole)	Rendered animal fat or a combination of such fat and vegetable fat	0.01 percent	0.02 percent in combination with other anti-oxidants for use in meat.			Reg. EU 1333/2008	**Butylated hydroxyanisole (BHA)**: 20 mg/kg singly or in combination (expressed on fat) in the preparation, 0,4 mg/kg in final product (singly or in combination). In flavourings other than essential oils: 100 mg/kg (1) (propyl gallate), 200 mg/kg (1) (TBHQ and BHA, individually or in combination) in flavourings	Butylated hydroxyanisole (BHA): E 320
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	BHA (butylated hydroxyanisole)	Fresh pork, sausage, brown and serve sausages, fresh Italian sausage products, pregrilled beef patties, fresh sausage made from beef or beef and pork, cooked or raw pizza topping and cooked or raw	0.01 percent based on fat content	0.02 percent in combination with other anti-oxidants for use in meat, based on fat content.			Reg. EU 1333/2008	**Butylated hydroxyanisole (BHA)**: 20 mg/kg singly or in combination (expressed on fat) in the preparation, 0,4 mg/kg in final product (singly or in combination). In flavourings other than essential oils: 100 mg/kg (1) (propyl gallate), 200 mg/kg (1) (TBHQ and BHA, individually or in combination) in flavourings	Butylated hydroxyanisole (BHA): E 320
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	BHA (butylated hydroxyanisole)	Dried meats	0.01 percent based on total weight	0.01 percent in combination with other anti-oxidants for use in meat.			Reg. EU 1333/2008	**Butylated hydroxyanisole (BHA)**: 20 mg/kg singly or in combination (expressed on fat) in the preparation, 0,4 mg/kg in final product (singly or in combination). In flavourings other than essential oils: 100 mg/kg (1) (propyl gallate), 200 mg/kg (1) (TBHQ and BHA, individually or in combination) in flavourings	Butylated hydroxyanisole (BHA): E 320
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	BHA (butylated hydroxyanisole)	Margarine or oleomargarine	0.02 percent (by wt. of the finished product) individually or in combination with other antioxidants approved for use in margarine.				Reg. EU 1333/2008	**Butylated hydroxyanisole (BHA)**: 20 mg/kg singly or in combination (expressed on fat) in the preparation, 0,4 mg/kg in final product (singly or in combination). In flavourings other than essential oils: 100 mg/kg (1) (propyl gallate), 200 mg/kg (1) (TBHQ and BHA, individually or in combination) in flavourings	Butylated hydroxyanisole (BHA): E 320
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	BHA (butylated hydroxyanisole)	Various poultry products	0.01 percent based on fat content (0.02 percent in combination with any other antioxidant for use in poultry) based on fat content.				Reg. EU 1333/2008	**Butylated hydroxyanisole (BHA)**: 20 mg/kg singly or in combination (expressed on fat) in the preparation, 0,4 mg/kg in final product (singly or in combination). In flavourings other than essential oils: 100 mg/kg (1) (propyl gallate), 200 mg/kg (1) (TBHQ and BHA, individually or in combination) in flavourings	Butylated hydroxyanisole (BHA): E 320
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	BHT (butylated hydroxytoluene)	Various poultry products	Dry sausage	0.003 percent based on total weight 0.006 percent in combination with other anti-oxidants for use in meat.			Reg. EU 1333/2008	**Butylated hydroxytoluene (BHT)**: 100 mg/kg only fats and oils for the professional manufacture of heat treated foods; frying oil and frying fat (excluding olive an pomace oil) and lard, fish oil, beef, poultry and sheep fat. 20 mg/kg singly or in combination (expressed on fat) in the preparation, 0,4 mg/kg in final product (singly or in combination) in emulsifier containing fatty acids	Butylated hydroxytoluene (BHT): E 321
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	BHT (butylated hydroxytoluene)	Rendered animal fat or a combination of such fat and vegetable fat	0.01 percent	0.02 percent in combination with other anti-oxidants for use in meat.			Reg. EU 1333/2008	**Butylated hydroxytoluene (BHT)**: 100 mg/kg only fats and oils for the professional manufacture of heat treated foods; frying oil and frying fat (excluding olive an pomace oil) and lard, fish oil, beef, poultry and sheep fat. 20 mg/kg singly or in combination (expressed on fat) in the preparation, 0,4 mg/kg in final product (singly or in combination) in emulsifier containing fatty acids	Butylated hydroxytoluene (BHT): E 321
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	BHT (butylated hydroxytoluene)	Fresh pork, sausage, brown and serve sausages, fresh Italian sausage products, pregrilled beef patties, fresh sausage made from beef or beef and pork, cooked or raw pizza topping and cooked or raw	0.01 percent based on fat content	0.02 percent in combination with other anti-oxidants for use in meat, based on fat content.			Reg. EU 1333/2008	**Butylated hydroxytoluene (BHT)**: 100 mg/kg only fats and oils for the professional manufacture of heat treated foods; frying oil and frying fat (excluding olive an pomace oil) and lard, fish oil, beef, poultry and sheep fat. 20 mg/kg singly or in combination (expressed on fat) in the preparation, 0,4 mg/kg in final product (singly or in combination) in emulsifier containing fatty acids	Butylated hydroxytoluene (BHT): E 321
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	BHT (butylated hydroxytoluene)	Dried meats	0.01 percent based on total weight	0.01 percent in combination with other anti-oxidants for use in meat.			Reg. EU 1333/2008	**Butylated hydroxytoluene (BHT)**: 100 mg/kg only fats and oils for the professional manufacture of heat treated foods; frying oil and frying fat (excluding olive an pomace oil) and lard, fish oil, beef, poultry and sheep fat. 20 mg/kg singly or in combination (expressed on fat) in the preparation, 0,4 mg/kg in final product (singly or in combination) in emulsifier containing fatty acids	Butylated hydroxytoluene (BHT): E 321
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	BHT (butylated hydroxytoluene)	Margarine or oleomargarine	0.02 percent (by wt. of the finished product) individually or in combination with other antioxidants approved for use in margarine.				Reg. EU 1333/2008	**Butylated hydroxytoluene (BHT)**: 100 mg/kg only fats and oils for the professional manufacture of heat treated foods; frying oil and frying fat (excluding olive an pomace oil) and lard, fish oil, beef, poultry and sheep fat. 20 mg/kg singly or in combination (expressed on fat) in the preparation, 0,4 mg/kg in final product (singly or in combination) in emulsifier containing fatty acids	Butylated hydroxytoluene (BHT): E 321
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	BHT (butylated hydroxytoluene)	Various poultry products	0.01 percent based on fat content (0.02 percent in combination with any other antioxidant for use in poultry) based on fat content.				Reg. EU 1333/2008	**Butylated hydroxytoluene (BHT)**: 100 mg/kg only fats and oils for the professional manufacture of heat treated foods; frying oil and frying fat (excluding olive an pomace oil) and lard, fish oil, beef, poultry and sheep fat. 20 mg/kg singly or in combination (expressed on fat) in the preparation, 0,4 mg/kg in final product (singly or in combination) in emulsifier containing fatty acids	Butylated hydroxytoluene (BHT): E 321

Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	Dodecyl gallate	Various poultry products	Margarine or oleomargarine	0.02 percent (by wt. of the finished product) individually or in combination with other antioxidants approved for use in margarine.			Reg. EU 1333/2008	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	Glycine	Various poultry products	Rendered animal fat or a combination of such fat and vegetable fat	0.01 percent 0.02 percent in combination with other anti-oxidants for use in meat.			Reg. EU 1333/2008	**Glycine and its sodium salt**: quantum satis	Glycine and its sodium salt: E 640
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	Octyl gallate	Various poultry products	Margarine or oleomargarine	0.02 percent (by wt. of the finished product) individually or in combination with other antioxidants approved for use in margarine.			Reg. EU 1333/2008	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	Propyl gallate	Various poultry products	Dry sausage	0.003 percent based on total weight 0.006 percent in combination with other anti-oxidants for use in meat.			Reg. EU 1333/2008	**Propyl gallate**: 1 000 mg/kg (propyl gallate, TBHQ and BHA, individually or in combination) in the essential oils	Propyl gallate: E 310
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	Propyl gallate	Rendered animal fat or a combination of such fat and vegetable fat	0.01 percent	0.02 percent in combination with other anti-oxidants for use in meat.			Reg. EU 1333/2008	**Propyl gallate**: 1 000 mg/kg (propyl gallate, TBHQ and BHA, individually or in combination) in the essential oils	Propyl gallate: E 310
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	Propyl gallate	Fresh pork, sausage, brown and serve sausages, fresh Italian sausage products, pregrilled beef patties, fresh sausage made from beef or beef and pork, cooked or raw pizza topping and cooked or raw	0.01 percent based on fat content	0.02 percent in combination with other anti-oxidants for use in meat, based on fat content.			Reg. EU 1333/2008	**Propyl gallate**: 1 000 mg/kg (propyl gallate, TBHQ and BHA, individually or in combination) in the essential oils	Propyl gallate: E 310
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	Propyl gallate	Dried meats	0.01 percent based on total weight	0.01 percent in combination with other anti-oxidants for use in meat.			Reg. EU 1333/2008	**Propyl gallate**: 1 000 mg/kg (propyl gallate, TBHQ and BHA, individually or in combination) in the essential oils	Propyl gallate: E 310
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	Propyl gallate	Margarine or oleo-margarine	0.02 percent (by wt. of the finished product) individually or in combination with other antioxidants approved for use in margarine.				Reg. EU 1333/2008	**Propyl gallate**: 1 000 mg/kg (propyl gallate, TBHQ and BHA, individually or in combination) in the essential oils	Propyl gallate: E 310
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	Propyl gallate	Various poultry products	0.01 percent based on fat content (0.02 percent in combination with any other antioxidant for use in poultry, except TBHQ, based on fat content).				Reg. EU 1333/2008	**Propyl gallate**: 1 000 mg/kg (propyl gallate, TBHQ and BHA, individually or in combination) in the essential oils	Propyl gallate: E 310
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	Resin guaiac	Various poultry products	Rendered animal fat or a combination of such fat and vegetable fat 0.01 percent	0.02 percent in combination with other antioxidants for use in meat.			Reg. EU 1333/2008	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	TBHQ (tertiary butylhydroquinone)	Various poultry products	Dry sausage 0.003 percent based on weight	0.006 percent in combina-tion only with BHA and/or BHT.			Reg. EU 1333/2008	**Tertiary-butyl hydroquinone (TBHQ)**: 1 000 mg/kg (propyl gallate, TBHQ and BHA, individually or in combination) in the essential oils	Tertiary-butyl hydroquinone (TBHQ): E 319
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	TBHQ (tertiary butylhydroquinone)	Rendered animal fat or a combination of such fat and vegetable fat	0.01 percent	0.02 percent in combina-tion only with BHA or BHT.			Reg. EU 1333/2008	**Tertiary-butyl hydroquinone (TBHQ)**: 1 000 mg/kg (propyl gallate, TBHQ and BHA, individually or in combination) in the essential oils	Tertiary-butyl hydroquinone (TBHQ): E 319
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	TBHQ (tertiary butylhydroquinone)	Fresh pork, sausage, brown and serve sausages, fresh Italian sausage products, pregrilled beef patties, fresh sausage made from beef or beef and pork, cooked or raw pizza topping and cooked or raw	0.01 percent based on fat content	0.02 percent in combin-ation only with BHA and/ or BHT, based on fat content.			Reg. EU 1333/2008	**Tertiary-butyl hydroquinone (TBHQ)**: 1 000 mg/kg (propyl gallate, TBHQ and BHA, individually or in combination) in the essential oils	Tertiary-butyl hydroquinone (TBHQ): E 319
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	TBHQ (tertiary butylhydroquinone)	Dried meats	0.01 percent based on total weight	0.01 percent in combina-tion only with BHA and/or BHT.			Reg. EU 1333/2008	**Tertiary-butyl hydroquinone (TBHQ)**: 1 000 mg/kg (propyl gallate, TBHQ and BHA, individually or in combination) in the essential oils	Tertiary-butyl hydroquinone (TBHQ): E 319
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors		Dried meats	Margarine or oleo-margarine	0.02 percent alone or in combination only with BHA and/or BHT, based on oil or fat content.					
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors		Dried meats	Various poultry products	0.01 percent based on fat content (0.02 percent in combination only with BHA and/or BHT, based on fat content).					
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors	Tocopherols	Dried meats	Rendered animal fat or a combination of such fat and vegetable fat	0.03 percent. A 30 percent concentration of tocopherols in vegetable oils shall be used when added as an antioxidant to products designated as “lard” or “rendered pork fat.”			Reg. EU 1333/2008	**Tocopherols**: quantum satis	Tocopherols: E 306-309
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors		Dried meats	Dry sausage, semidry sausage, dried meats, uncooked or cooked fresh sausage made with beef and/or pork, uncooked or cooked Italian sausage products, uncooked or cooked meatballs, uncooked or cooked meat pizza toppings, brown and serve sausages, pregrilled beef patties, and restructured meats	Not to exceed 0.03 percent based on fat content. Not used in combination with other antioxidants.					
Code of Federal Regulations Title 9 - Animals and Animal Products	Antioxidants and oxygen interceptors		Dried meats	Various poultry products	0.03 percent based on fat content (0.02 percent in combination with any other antioxidant for use in poultry, except TBHQ, based on fat content).					
Code of Federal Regulations Title 9 - Animals and Animal Products	Artificial Sweeteners	Saccharin	To sweeten product	Bacon	0.01 percent.			Reg. EU 1333/2008	**Saccharin and its Na, K and Ca salts**: 80 mg/kg for food supplements supplied in a liquid form, excluding food supplements for infants and young children, 1200 mg/kg only food supplements in syrup form; 500 mg/kg for food supplements supplied in a solid form, excluding food supplements for infants and young children, 1200 mg/kg only for food supplements in chewable form. Maximum usable levels are expressed in free imide	Saccharin and its Na, K and Ca salts: E 954
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Agar-agar	To stabilize and thicken	Thermally processed canned and jellied meat food products	0.25 percent of finished product.			Reg. EU 1333/2008	**Agar**: quantum satis	Agar: E 406
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Algin	To extend and stabilize product	Breading mix; sauces (meat only) and various poultry products	Sufficient for purpose in accordance with 21 CFR 172.5.			Reg. EU 1333/2008	**Alginic acid**: quantum satis	Alginic acid: E 400

Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	A mixture of sodium alginate, calcium carbonate and calcium lactate/lactic acid (or glucono delta lactone)	To bind meat pieces	Restructured meat food products	Sodium alginate not to exceed 1.0 percent; calcium carbonate not to exceed 0.2 percent; and lactic acid/calcium lactate (or glucono delta-lactone) not to exceed 0.3 percent of product formulation. Added mixture may not exceed 1.5 percent of product at formulation. Mixture ingredients must be added dry.			Reg. EU 1333/2008	**Lactic acid**: quantum satis; **Sodium alginate**: quantum satis; **Calcium carbonate**: quantum satis; **calcium lactate**: quantum satis; **Glucono-delta-lactone**: quantum satis	Lactic acid: E 270; Sodium alginate: E 401; Calcium carbonate: E 170; calcium lactate: E 327; Glucono-delta-lactone: E 575
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	A mixture of sodium alginate, calcium carbonate, lactic acid, and calcium lactate	To bind poultry pieces	Ground and formed raw or cooked poultry pieces	Sodium alginate not more than 0.8 percent, calcium carbonate not more than 0.15 percent; lactic acid and calcium lactate, in combination, not more than 0.6 percent of product formulation. Added mixture may not exceed 1.55 percent of product at formulation. The mixture must be added in dry form.			Reg. EU 1333/2008	**Lactic acid**: quantum satis; **Sodium alginate**: quantum satis; **Calcium carbonate**: quantum satis; **calcium lactate**: quantum satis	Lactic acid: E 270; Sodium alginate: E 401; Calcium carbonate: E 170; calcium lactate: E 327
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Bread	To bind and extend product	Bockwurst	3.5 percent individually or collectively with other binders for use in meat.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Bread	To bind and extend product	Chili con carne, chili con carne with beans	8 percent individually or collectively with other binders for use in meat.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Bread	To bind and extend product	Spaghetti with meat balls and sauce, spaghetti with meat and sauce and similar products	12 percent individually or collectively with other binders for use in meat.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Carboxymethyl cellulose (cellulose gum)	To extend and stabilize product	Baked pies (meat only) and various poultry products	Sufficient for purpose in accordance with 21 CFR 172.5.			Reg. EU 1333/2008	**Cellulose gum**: quantum satis	Cellulose gum: E 466
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Carrageenan	To extend and stabilize product	Breading mix; sauces (meat only) and various poultry products	Sufficient for purpose in accordance with 21 CFR 172.5.			Reg. EU 1333/2008	**Carrageenan**: quantum satis	Carrageenan: E 407
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Carrageenan	To prevent purging of brine solution	Cured pork products as provided in 9 CFR 319.104(d)	Not to exceed 1.5 percent of product formulation; permitted in combination only with soy protein concentrate, combination not to exceed 1.5 percent of product formulation; in accordance with 21 CFR 172.620, 172.623, and 172.626.			Reg. EU 1333/2008	**Carrageenan**: quantum satis	Carrageenan: E 407
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Carrageenan, Locust bean gum, and Xanthan gum blend	To prevent purging of brine solution	Cured pork products as provided in 9 CFR 319.104(d)	In combination, not to exceed 0.5 percent of formulation; not permitted in combination with other binders approved for use in cured pork products; in accordance with 21 CFR 172.620, 172.623, 172.626, 184.1343, and 172.695.			Reg. EU 1333/2008	**Xanthan gum**: quantum satis; **carrageenan**: quantum satis; l**ocust bean gum**: quantum satis	Xanthan gum: E 415; carrageenan: E 407; Locust bean gum: E 410
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Cereal	To bind and extend product	Sausages as provided in 9 CFR Part 319, bockwurst	3.5 percent individually or collectively with other binders for use in meat.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Cereal	To bind and extend product	Chili con carne, chili con carne with beans	8 percent individually or collectively with other binders for use in meat.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Dried milk	To bind and extend product	Sausages as provided for in 9 CFR Part 319	3.5 percent individually or collectively with other binders for use in meat			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Dried skim milk, calcium reduced	To bind and extend product	Sausages as provided in 9 CFR 9 CFR Part 319	3.5 percent individually or collectively with other binders for use in meat			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Dried skim milk, calcium reduced	To bind and extend product	Chili con carne, chili con carne with beans	8 percent individually or collectively with other binders for use in meat.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Enzyme (rennet) treated with calcium reduced dried skim milk and calcium lactate	To bind and extend product	Sausages as provided for in 9 CFR Part 319	3.5 percent total finished product (calcium lactate required at rate of 10 percent of binder.)			Reg. EU 1333/2008	**Calcium lactate**: quantum satis	**Calcium lactate**: E 327
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Enzyme (rennet) treated with calcium reduced dried skim milk and calcium lactate	To bind and extend product	Imitation sausages; nonspecific loaves; soups, stews (meat only) and various poultry products	Sufficient for purpose in accordance with 21 CFR 172.5 (calcium lactate required at a rate of 10 percent of binder).			Reg. EU 1333/2008	**Calcium lactate**: quantum satis	**Calcium lactate**: E 327
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Enzyme (rennet) treated with sodium caseinate and calcium lactate	To bind and extend product	Imitation sausages; nonspecific loaves; soups, stews (meat only) and various poultry products	Sufficient for purpose in accordance with 21 CFR 172.5 (calcium lactate required at a rate of 25 percent of binder).			Reg. EU 1333/2008	**Caseinates and casein**: not considered to be food additive; **calcium lactate**: quantum satis	**Calcium lactate**: E 327
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Food starch modified	To prevent purging of brine solution	Cured pork products as provided for in 9 CFR 319.104(d)	Not to exceed 2 percent of product formulation in "Ham Water Added" and "Ham with Natural Juices" products; not to exceed 3.5 percent of product formulation in "Ham and Water Product—X percent of Weight is Added Ingredients" products; permitted in combination only with soy protein concentrate, with combination of modified food starch at 3 percent of product formulation and soy protein concentrate at 0.5 percent of product formulation; in accordance with 21 CFR 172.892.			Reg. EU 1333/2008	**Food starch modified**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Gelatin	To bind and extend product	Various poultry products	Sufficient for purpose in accordance with 21 CFR 172.5.			Reg. EU 1333/2008	**Gelatin**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Gums, vegetable	To bind and extend product	Egg roll (meat only) and various poultry products	Sufficient for purpose in accordance with 21 CFR 172.5.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Isolated soy protein	To bind and extend product	Sausage as provided for in 9 CFR Part 319, bockwurst	2 percent.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Isolated soy protein	To bind and extend product	Imitation sausages; nonspecific loaves; soups; stews (meat only) and various poultry products	Sufficient for purpose in accordance with 21 CFR 172.5.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Isolated soy protein	To bind and extend product	Chili con carne, chili con carne with beans	8 percent individually or collectively with other binders for use in meat.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Isolated soy protein	To bind and extend product	Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products	12 percent individually or collectively with other binders and extenders for use in meat.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Isolated soy protein	To prevent purging of brine solution	Cured pork products as provided for in 9 CFR 319.104(d)	Not to exceed 2 percent of product formulation, not permitted in combination with other binders approved for use in cured pork products.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Methyl cellulose	To extend and stabilize product (also carrier)	Meat and vegetable patties; various poultry products	0.15 percent.			Reg. EU 1333/2008	**Methyl cellulose**: quantum satis	Methyl cellulose: E 461
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Sodium caseinate	To bind and extend product	Imitation sausages, nonspecific loaves, soups, stews (meat only)	Sufficient for purpose in accordance with 21 CFR 182.1748 and 21 CFR 172.5.			Reg. EU 1333/2008	**Caseinates and casein**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Sodium caseinate	To bind and extend product	Sausages as provided for in 9 CFR Part 319	2 percent in accordance with 21 CFR 182.1748.			Reg. EU 1333/2008	**Caseinates and casein**: not considered to be food additive	

Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Sodium caseinate	To bind and extend product	Chili con carne, chili con carne with beans	8 percent individually or collectively with other binders and extenders for use in meat in accordance with 21 CFR 182.1748.			Reg. EU 1333/2008	**Caseinates and casein**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Sodium caseinate	To bind and extend product	Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products	12 percent individually or collectively with other binders and extenders for use in meat in accordance with 21 CFR 182.1748.			Reg. EU 1333/2008	**Caseinates and casein**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Sodium caseinate	To prevent purging of brine solution	Cured pork products as provided for in 9 CFR 319.104(d)	Not to exceed 2 percent of product formulation; not permitted in combination with other binders approved for use in cured pork products, in accordance with 21 CFR 182.1748.			Reg. EU 1333/2008	**Caseinates and casein**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Sodium caseinate	To bind and extend product	Various poultry products	3 percent in cooked product, 2 percent in raw product, in accordance with 21 CFR 172.5 and 182.1748.			Reg. EU 1333/2008	**Caseinates and casein**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Soy flour	To bind and extend product	Sausages as provided for in 9 CFR Part 319, bockwurst	3.5 percent individually or collectively with other binders and extenders for use in meat.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Soy flour	To bind and extend product	Chili con carne, chili con carne with beans	8 percent individually or collectively with other binders and extenders for use in meat.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Soy flour	To bind and extend product	Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products	12 percent individually or collectively with other binders and extenders for use in meat.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Soy protein concentrate	To bind and extend product	Sausage as provided for in 9 CFR Part 319, bockwurst	3.5 percent individually or collectively with other binders and extenders for use in meat.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Soy protein concentrate	To bind and extend product	Chili con carne, chili con carne with beans	8 percent individually or collectively with other binders and extenders for use in meat.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Soy protein concentrate	To bind and extend product	Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products	12 percent individually or collectively with other binders and extenders for use in meat.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Soy protein concentrate	To prevent purging of brine solution	Cured pork products as provided for in 9 CFR 319.104(d)	Not to exceed 3.5 percent of product formulation; permitted in combination only with modified food starch, with combination of modified food starch at 3 percent of product formulation and soy protein concentrate at 0.5 percent of product formulation; in combination only with carrageenan, combination not to exceed 1.5 percent of product formulation.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Starchy vegetable flour	To bind and extend product	Sausage as provided for in 9 CFR Part 319, bockwurst	3.5 percent individually or collectively with other binders and extenders for use in meat.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders		To bind and extend product	Chili con carne, chili con carne with beans	8 percent individually or collectively with other binders and extenders for use in meat.					
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Tapioca dextrin	To bind and extend product	Sausage as provided for in 9 CFR Part 319, bockwurst	3.5 percent individually or collectively with other binders and extenders for use in meat, in accordance with 21 CFR 184.1277.			Reg. EU 1333/2008	**Dextrins**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Tapioca dextrin	To bind and extend product	Chili con carne, chili con carne with beans	8 percent individually or collectively with other binders and extenders for use in meat, in accordance with 21 CFR 184.1277.			Reg. EU 1333/2008	**Dextrins**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Tapioca dextrin	To bind and extend product	Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products	12 individually or collectively with other binders and extenders for use in meat, in accordance with 21 CFR 184.1277.			Reg. EU 1333/2008	**Dextrins**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Tapioca dextrin	To bind and extend product	Various poultry products	Sufficient for purpose in accordance with 21 CFR 184.1277.			Reg. EU 1333/2008	**Dextrins**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Vegetable starch	To bind and extend product	Sufficient for purpose in accordance with 21 CFR 184.1277.	3.5 percent individually or collectively with other binders and extenders for use in meat.			Reg. EU 1333/2008	**Starch**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Vegetable starch	To bind and extend product	Chili con carne, chili con carne with beans	8 percent individually or collectively with other binders and extenders for use in meat.			Reg. EU 1333/2008	**Starch**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Wheat gluten	To bind and extend product	Sausage as provided for in 9 CFR Part 319, bockwurst	3.5 percent individually or collectively with other binders and extenders for use in meat, in accordance with 21 CFR 184.1322.			Reg. EU 1333/2008	**Gluten**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Wheat gluten	To bind and extend product	Chili con carne, chili con carne with beans	8 percent individually or collectively with other binders for use in meat, in accordance with 21 CFR 184.1322.			Reg. EU 1333/2008	**Gluten**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Wheat gluten	To bind and extend product	Spaghetti with meatballs and sauce, spaghetti with meat and sauce and similar products	12 percent individually or collectively with other binders and extenders for use in meat, in accordance with 21 CFR 184.1322.			Reg. EU 1333/2008	**Gluten**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Wheat gluten	To bind and extend product	Various poultry products	Sufficient for purpose in accordance with 21 CFR 184.1322.			Reg. EU 1333/2008	**Gluten**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Whey, Dry or dried	To bind or thicken	Sausage as provided for in 9 CFR Part 319, bockwurst	3.5 percent individually or collectively with other binders and extenders for use in meat.			Reg. EU 1333/2008	**Whey**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Whey, Dry or dried	To bind or thicken	Imitation sausages, nonspecific loaves, soups, stews (meat only)	8 percent individually or collectively with other binders and extenders for use in meat.			Reg. EU 1333/2008	**Whey**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Whey, Dry or dried	To bind or thicken	Chili con carne, chili con carne with beans, pork or beef with barbecue sauce	8 percent individually or collectively with other binders and extenders for use in meat.			Reg. EU 1333/2008	**Whey**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Whey, Dry or dried	To bind or thicken	Various poultry products	Sufficient for purpose in accordance with 21 CFR 184.1322.			Reg. EU 1333/2008	**Whey**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Whey, Reduced lactose	To bind or thicken	Sausage as provided for in 9 CFR Part 319, bockwurst	3.5 percent individually or collectively with other binders and extenders for use in meat.			Reg. EU 1333/2008	**Whey**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Whey, Reduced lactose	To bind or thicken	Imitation sausages, nonspecific loaves, soups, stews (meat only)	Sufficient for purpose in accordance with 21 CFR 172.5.			Reg. EU 1333/2008	**Whey**: not considered to be food additive	

Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Whey, Reduced lactose	To bind or thicken	Chili con carne, chili con carne with beans, pork or beef with barbecue sauce	8 percent individually or collectively with other binders and extenders for use in meat.			Reg. EU 1333/2008	**Whey**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Whey, Reduced minerals	To bind or thicken	Sausage as provided for in 9 CFR Part 319, bockwurst	3.5 percent individually or collectively with other binders and extenders for use in meat.			Reg. EU 1333/2008	**Whey**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Whey, Reduced minerals	To bind or thicken	Imitation sausages, nonspecific loaves, soups, stews (meat only)	Sufficient for purpose in accordance with 21 CFR 172.5.			Reg. EU 1333/2008	**Whey**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Whey, Reduced minerals	To bind or thicken	Chili con carne, chili con carne with beans, pork or beef with barbecue sauce	8 percent individually or collectively with other binders and extenders for use in meat.			Reg. EU 1333/2008	**Whey**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Whey protein concentrate	To bind or thicken	Sausage as provided in 9 CFR Part 319, bockwurst	3.5 percent individually or collectively with other binders and extenders for use in meat, in accordance with 21 CFR 184.1979c.			Reg. EU 1333/2008	**Whey**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Whey protein concentrate	To bind or thicken	Imitation sausages, nonspecific loaves, soups, stews	Sufficient for purpose in accordance with 21 CFR 184.1979c.			Reg. EU 1333/2008	**Whey**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Whey protein concentrate	To bind or thicken	Chili con carne, chili con carne with beans, pork or beef with barbecue sauce	8 percent individually or collectively with other binders and extenders for use in meat, in accordance with 21 CFR 184.1979c			Reg. EU 1333/2008	**Whey**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Whey protein concentrate	To bind meat pieces	Restructured meat food products, whole muscle meat cuts	3.5 percent individually or collectively with other binders and extenders for use in meat, in accordance with 21 CFR 184.1979c.			Reg. EU 1333/2008	**Whey**: not considered to be food additive	
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Xanthan gum	To maintain: uniform viscosity; suspension of particulate matter, emulsion stability; freeze-thaw stability	Meat sauces, gravies or sauces and meats, canned or frozen and/or refrigerated meat salads, canned or frozen meat stews, canned chili or chili with beans, pizza topping mixes and batter or breading mixes	Sufficient for purpose in accordance with 21 CFR 172.5.			Reg. EU 1333/2008	**Xanthan gum**: quantum satis	Xanthan gum: E 415
Code of Federal Regulations Title 9 - Animals and Animal Products	Binders and Extenders	Xanthan gum	To maintain: uniform viscosity; suspension of particulate matter, emulsion stability; freeze-thaw stability	Various poultry products, except uncooked products or sausages or other products with a moisture limitation established by Subpart P of Part 381	Sufficient for purpose			Reg. EU 1333/2008	**Xanthan gum**: quantum satis	Xanthan gum: E 415
Code of Federal Regulations Title 9 - Animals and Animal Products	Bleaching Agent	Hydrogen peroxide	To remove color	Tripe (substance must be removed from product by rinsing with clear water)	Sufficient for purpose.			Reg. EU 1333/2008	**Hydrogen Peroxide**: N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Catalysts (substances must be eliminated during process)	Nickel	To accelerate chemical reaction	Rendered animal fats or a combination of such fats and vegetable fats	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Catalysts (substances must be eliminated during process)	Sodium amide	Rearrangement of fatty acid radicals	Rendered animal fats or a combination of such fats and vegetable fats	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Catalysts (substances must be eliminated during process)	Sodium methoxide	Rearrangement of fatty acid radicals	Rendered animal fats or a combination of such fats and vegetable fats				N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Chilling Media	Salt (NaCl)	To aid in chilling	Raw poultry products	700 lbs. to 10,000 gallons of water.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Coloring Agents (artificial)	Coal tar dyes (FD&C certified)	To color products	Various poultry products	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Coloring Agents (artificial)	Color additives listed in 21 CFR Part 74, Subpart A of Part 82, Subpart B (operator must furnish evidence to inspector in charge that color additive has been certified for use in connection with foods by the Food and Drug Administration)	To color casings or rendered fats; marking and branding product	Sausage casings, oleomargarine, shortening, marking or branding ink on product (meat only)	Sufficient for purpose (may be mixed with approved natural coloring matters or harmless inert material such as common salt and sugar).			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Coloring Agents (artificial)	Titanium oxide	To whiten	Canned ham salad spread and creamed-type canned meat products. Poultry salads and poultry spreads	0.5 percent.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Coloring Agents (natural)	Alkanet, annatto, carotene, cochineal, green chlorophyll, saffron and tumeric	To color casings or rendered fats; marking and branding product	Sausage casings, oleomargarine, shortening, marking or branding ink on product (meat only)	Sufficient for purpose (may be mixed with approved artificial dyes or harmless inert material such as common salt and sugar).			Reg. EU 1333/2008	**Alkanet**: N/A; **annatto**: 10 mg/kg, 20 mg/kg only decorations and coatings; **carotene**: quantum satis, **cochineal**: The total quantity of E 104, E 110, E 124 and the colours in Group III shall not exceed the maximum listed for Group III; **green chlorophyll**: quantum satis; **saffron** and **tumeric**: N/A	Annatto: E 160b, carotenes: E 160a, Ponceau 4R, Cochineal Red A: E 124, chlorophylls and chlorophyllins: E 140, saffron and tumeric
Code of Federal Regulations Title 9 - Animals and Animal Products	Curing accelerators (must be used only in combination with curing agents)	Ascorbic acid	To accelerate color fixing or preserve color during storage	Cured pork and beef cuts, cured poultry, cured comminuted poultry and meat food products	75 oz to 100 gal pickle at 10 percent pump level; 3/4 oz to 100 lb meat, meat byproduct or poultry product; 10 percent solution to surfaces of cured meat cuts or poultry products prior to packaging. (The use of such solution shall not result in the addition of a significant amount of moisture to the product).			Reg. EU 1333/2008	**Ascorbic acid**: quantum satis	Ascorbic acid: E 300
Code of Federal Regulations Title 9 - Animals and Animal Products	Curing accelerators (must be used only in combination with curing agents)	Citric acid or sodium citrate	To accelerate color fixing or preserve color during storage	Cured pork and beef cuts, cured comminuted meat food product, cured comminuted poultry or poultry products	May be used in cured meat products or in 10 percent solution used to spray surfaces of cured meat cuts prior to packaging to replace up to 50 percent of the ascorbic acid, erythorbic acid, sodium ascorbate, or sodium erythorbate that is used. May be used in cured poultry products to replace 50 percent of the ascorbic acid or sodium ascorbate that is used			Reg. EU 1333/2008	**Citric acid**: quantum satis; **sodium citrates**: quantum satis	Citric acid: E 330; sodium citrates: E 331
Code of Federal Regulations Title 9 - Animals and Animal Products	Curing accelerators (must be used only in combination with curing agents)	Erythorbic acid	To accelerate color fixing or preserve color during storage	Cured pork and beef cuts, cured poultry, cured comminuted poultry and meat food products	75 oz to 100 gal pickle at 10 percent pump level; 3/4 oz to 100 lb meat, meat byproduct or poultry product; 10 percent solution to surfaces of cured meat cuts or poultry products prior to packaging. (The use of such solution shall not result in the addition of a significant amount of moisture to the product).			Reg. EU 1333/2008	**Erythorbic Acid**: 500 mg/kg only cured products and preserved products, cured meat products and preserved meat products, 1500 mg/kg only frozen and deep-frozen fish with red skin, and reserved and semi-preserved fish products	Erythorbic Acid: E 315
Code of Federal Regulations Title 9 - Animals and Animal Products	Curing accelerators (must be used only in combination with curing agents)	Fumaric acid	To accelerate color fixing or preserve color during storage	Cured, comminuted meat, poultry or meat and poultry products	0.065 percent (or 1 oz to 100 lb) of the weight of the meat, poultry or the meat or poultry byproducts before processing.			Reg. EU 1333/2008	**Fumaric acid**: 4000 mg/kg only fruit.flavoured desserts, 1000 mg/kg only sugar confectionery, decorations, coatings and fillings, except fruit-based fillings covered by category 4.2.4	Fumaric acid: E 297
Code of Federal Regulations Title 9 - Animals and Animal Products	Curing accelerators (must be used only in combination with curing agents)	Glucono delta lactone	To accelerate color fixing or preserve color during storage	Cured, comminuted meat or meat food product	8 oz to each 100 lb of meat or meat byproduct.			Reg. EU 1333/2008	**Glucono-delta-lactone**: quantum satis	Glucono-delta-lactone: E 575
Code of Federal Regulations Title 9 - Animals and Animal Products	Curing accelerators (must be used only in combination with curing agents)	Glucono delta lactone	To accelerate color fixing or preserve color during storage	Genoa salami	16 oz to 100 lb of meat (1.0 percent).			Reg. EU 1333/2008	**Glucono-delta-lactone**: quantum satis	Glucono-delta-lactone: E 575

Code of Federal Regulations Title 9 - Animals and Animal Products	Curing accelerators (must be used only in combination with curing agents)	Sodium acid pyrophosphate	To accelerate color fixing or preserve color during storage	Frankfurters, wieners, vienna, bologna, garlic bologna, knockwurst and similar products	Not to exceed alone or in combination with other curing accelerators for use in meat the following: 8 oz in 100 lb of meat, or meat and meat byproducts, content of the formula; nor 0.5 percent in the finished product.			Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
Code of Federal Regulations Title 9 - Animals and Animal Products	Curing accelerators (must be used only in combination with curing agents)	Sodium ascorbate	To accelerate color fixing or preserve color during storage	Cured pork and beef cuts, cured comminuted meat food product, cured comminuted poultry or poultry products	87.5 oz to 100 gal pickle at 10 percent pump level; 7/8 oz to 100 lb meat, meat byproduct or poultry product; 10 percent solution to surfaces of cured meat cuts or poultry products prior to packaging. (The use of such solution shall not result in the addition of a significant amount of moisture to the product).			Reg. EU 1333/2008	**Sodium ascorbate**: quantum satis	Sodium ascorbate: E 301
Code of Federal Regulations Title 9 - Animals and Animal Products	Curing accelerators (must be used only in combination with curing agents)	Sodium erythorbate	To accelerate color fixing or preserve color during storage	Cured pork and beef cuts, cured comminuted meat food products, cured comminuted poultry or poultry products	87.5 oz to 100 gal pickle at 10 percent pump level; 7/8 oz to 100 lb meat, meat byproduct or poultry product; 10 percent solution to surfaces of cured meat cuts or poultry products prior to packaging. (The use of such solution shall not result in the addition of a significant amount of moisture to the product.)			Reg. EU 1333/2008	**Sodium erythorbate**: 500 mg/kg only cured meat products and preserved meat products	Sodium erythorbate: E 316
Code of Federal Regulations Title 9 - Animals and Animal Products	Curing Agents	Sodium or potassium nitrate	Source of nitrite	Cured meat products other than bacon. Nitrates may not be used in baby, junior, and toddler foods. Cured, comminuted poultry or poultry products	7 lb to 100 gal pickle; 3 1/2 oz to 100 lb meat or poultry product (dry cure); 2 3/4 oz to 100 lb chopped meat or poultry.			Reg. EU 1333/2008	N/A	Sodium nitrate: E 251; potassium nitrate E 252
Code of Federal Regulations Title 9 - Animals and Animal Products	Curing Agents	Sodium or potassium nitrite (supplies of sodium nitrite and potassium nitrite and mixtures containing them must be kept under the care of a responsible employee of the establishment. The specific nitrite content of such supplies must be known and clearly marked accordingly)	To fix color	Cured meat and poultry products. Nitrites may not be used in baby, junior, or toddler foods	2 lb to 100 gal pickle at 10 percent pump level; 1 oz to 100 lb meat or poultry product (dry cure); 1/4 oz to 100 lb chopped meat, meat byproduct or poultry product. The use of nitrites, nitrates or combination shall not result in more than 200 ppm of nitrite, calculated as sodium nitrite in finished product, except that nitrites may be used in bacon only in accordance with paragraph (b) of this section.			Reg. EU 1333/2008	**Sodium nitrite**: Maximum level in enzyme preparation 500 mg/kg, Maximum level in final food except beverages 0,01 mg/kg, No use in beverages; **potassium nitrite**: N/A	Sodium nitrite: E 250; potassium nitrite: E 249
Code of Federal Regulations Title 9 - Animals and Animal Products	Denuding Agents (may be used in combination. Must be removed from tripe by rinsing with potable water.)	Lime (calcium oxide, calcium hydroxide)	To denude mucous membranes	Tripe	Sufficient for purpose.			Reg. EU 1333/2008	**Calcium oxide**: quantum satis; **calcium hydroxide**: quantum satis	Calcium oxide: E 529; calcium hydroxide: E 526
Code of Federal Regulations Title 9 - Animals and Animal Products	Denuding Agents (may be used in combination. Must be removed from tripe by rinsing with potable water.)	Sodium carbonate	To denude mucous membranes	Tripe	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium carbonates**: quantum satis	Sodium carbonates: E 500
Code of Federal Regulations Title 9 - Animals and Animal Products	Denuding Agents (may be used in combination. Must be removed from tripe by rinsing with potable water.)	Sodium citrate	To denude mucous membranes	Tripe	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium citrates**: quantum satis	Sodium citrates: E 331
Code of Federal Regulations Title 9 - Animals and Animal Products	Denuding Agents (may be used in combination. Must be removed from tripe by rinsing with potable water.)	Sodium gluconate	To denude mucous membranes	Tripe	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium gluconate**: quantum satis	Sodium gluconate: E 576
Code of Federal Regulations Title 9 - Animals and Animal Products	Denuding Agents (may be used in combination. Must be removed from tripe by rinsing with potable water.)	Sodium hydroxide	To denude mucous membranes	Tripe	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium hydroxide**: quantum satis	Sodium hydroxide: E524
Code of Federal Regulations Title 9 - Animals and Animal Products	Denuding Agents (may be used in combination. Must be removed from tripe by rinsing with potable water.)	Sodium persulfate	To denude mucous membranes	Tripe	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium sulphates**: quantum satis	Sodium sulphates: E 514
Code of Federal Regulations Title 9 - Animals and Animal Products	Denuding Agents (may be used in combination. Must be removed from tripe by rinsing with potable water.)	Sodium silicates (ortho, meta, and sesqui)	To denude mucous membranes	Tripe	Sufficient for purpose.			Reg. EU 1333/2008	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Denuding Agents (may be used in combination. Must be removed from tripe by rinsing with potable water.)	Trisodium phosphate	To denude mucous membranes	Tripe	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
Code of Federal Regulations Title 9 - Animals and Animal Products	Emulsifying Agents	Actylated monoglycerides	To emulsify product	Shortening and various poultry products	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Emulsifying Agents	Diacetyl tartaric acid esters of mono-and diglycerides	To emulsify product	Shortening and various poultry products	Sufficient for purpose.			Reg. EU 1333/2008	**Mono and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids**: quantum satis	Mono and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids: E 472e
Code of Federal Regulations Title 9 - Animals and Animal Products	Emulsifying Agents	Glycerol-lacto stearate, oleate, or palmitate	To emulsify product	Shortening and various poultry products	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Emulsifying Agents	Lecithin	To emulsify product (also as an antioxidant)	Oleomargarine, shortening, various meat and poultry products	0.5 percent in oleomargarine, use in other products—sufficient amount for emulsification.			Reg. EU 1333/2008	**Lecithins**: quantum satis	Lecithins: E 322
Code of Federal Regulations Title 9 - Animals and Animal Products	Emulsifying Agents	Mono and diglycerides (glycerol palmitate, etc.)	To emulsify product	Rendered animal fat or a combination of such fat with vegetable fat; oleomargarine	Sufficient for purpose in lard and shortening; 0.5 percent in oleomargarine.			Reg. EU 1333/2008	**Mono- and diglycerides**: quantum satis	Mono- and diglycerides: E 471
Code of Federal Regulations Title 9 - Animals and Animal Products	Emulsifying Agents	Mono and diglycerides (glycerol palmitate, etc.)	To emulsify product	Various poultry products	Sufficient for purpose.			Reg. EU 1333/2008	**Mono- and diglycerides**: quantum satis	Mono- and diglycerides: E 471
Code of Federal Regulations Title 9 - Animals and Animal Products	Emulsifying Agents	Mono and diglycerides of fatty acids esterified with any of the following acids: acetic, acetyltartaric, citric, lactic, tartaric, and their sodium and calcium salts; the sodium sulfoacetate derivatives of these mono and diglycerides	To emulsify product	Margarine or oleomargarine	0.5 percent.			Reg. EU 1333/2008	**Acetic acid esters of mono- and diglycerides of fatty acids, Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids, Citric acid esters of mono- and diglycerides of fatty acids, Lactic acid esters of mono- and diglycerides of fatty acids, Tartaric acid esters of mono- and diglycerides of fatty acids, Sodium, potassium and calcium salts of fatty acids**: quantum satis; **sodium sulfoacetate derivatives of these mono and diglycerides**: N/A	Acetic acid esters of mono- and diglycerides of fatty acids: E 472a; Mono- and diacetyl tartaric acid esters of mono- and diglycerides of fatty acids: E 472e; Citric acid esters of mono- and diglycerides of fatty acids: E 472c; Lactic acid esters of mono- and diglycerides of fatty acids: E 472b; Tartaric acid esters of mono- and diglycerides of fatty acids: E 472d; Sodium, potassium and calcium salts of fatty acids: E 470a
Code of Federal Regulations Title 9 - Animals and Animal Products	Emulsifying Agents	Polyglycerol esters of fatty acids (polyglycerol esters of fatty acids are restricted to those up to and including the decaglycerol esters and otherwise meeting the requirements of § 172.854(a) of the Food Additive Regulations)	To emulsify product	Rendered animal fat or a combination of such fat with vegetable fat when use is not precluded by standards of identity of composition; oleomargarine	Sufficient for purpose for rendered animal fat or combination with vegetable fat; 0.5 percent for oleomargarine.			Reg. EU 1333/2008	**Polyglycerol esters of fatty acids**: quantum satis in food supplements supplied in a liquid and solid form, excluding food supplements for infants and young children, in preparation of colours, fat soluble antioxidants,and in beta carotene, lutein, lycopene and vitamin E, 2 mg/kg in final food in vitamin A and D preparations	Polyglycerol esters of fatty acids: E 475
Code of Federal Regulations Title 9 - Animals and Animal Products	Emulsifying Agents	Polysorbate 60 (polyoxyethylene (20) sorbitan monostearate)	To emulsify product	Shortening for use in nonstandardized baked goods, baking mixes, icings, fillings, and toppings and in the frying of foods (meat only). Rendered poultry fat or a combination of such fat with vegetable fat	1 percent when used alone. If used with polysorbate 80 the combined total shall not exceed 1 percent.			Reg. EU 1333/2008	**Polysorbate 60**: 1000 mg/kg in final food (as carry-over)quantum satis only in beta carotene, lutein, lycopene and vitamin E preparations. In vitamin A and D preparations maximum level in final food 2 mg/kg	Polysorbate 60: E 435
Code of Federal Regulations Title 9 - Animals and Animal Products	Emulsifying Agents	Polysorbate 80 (polyoxyethylene (20) sorbitan monooleate)	To emulsify product	Shortening for use in nonstandardized baked goods, baking mixes, icings, fillings, and toppings and in the frying of foods (meat only). Various poultry products	1 percent when used alone. If used with polysorbate 60 the combined total shall not exceed 1 percent.			Reg. EU 1333/2008	**Polysorbate 80**: 1000 mg/kg in final food (as carry-over)quantum satis only in beta carotene, lutein, lycopene and vitamin E preparations. In vitamin A and D preparations maximum level in final food 2 mg/kg	Polysorbate 80: E 433
Code of Federal Regulations Title 9 - Animals and Animal Products	Emulsifying Agents	1,2-propylene glycol esters of fatty acids	To emulsify product	Margarine or oleomargarine	2.0 percent.			Reg. EU 1333/2008	**Propylene glycol**: 1000 mg/kg in final food (as carry-over), maximum level in enzyme preparation 500 g/kg, Maximum level from all sources in foodstuffs 3000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources	Propylene glycol: E 1520

Code of Federal Regulations Title 9 - Animals and Animal Products	Emulsifying Agents	Propylene glycol mono and diesters of fats and fatty acids	To emulsify product	Rendered animal or poultry fat or a combination of such fat with vegetable fat	Sufficient for purpose.			Reg. EU 1333/2008	**Propylene glycol**: 1000 mg/kg in final food (as carry-over), maximum level in enzyme preparation 500 g/kg, Maximum level from all sources in foodstuffs 3000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources	Propylene glycol: E 1520
Code of Federal Regulations Title 9 - Animals and Animal Products	Emulsifying Agents	Stearyl-2-lactylic acid	To emulsify product	Shortening to be used for cake icings and fillings (meat only)	3.0 percent.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Emulsifying Agents	Stearyl monoglyceridyl citrate	To emulsify product	Shortening	Sufficient for purpose			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Film Forming Agents	A mixture consisting of water, sodium alginate, calcium chloride, sodium carboxymethyl-cellulose, and corn syrup solids	To reduce cooler shrinkage and help protect surface	Freshly dressed meat carcasses. Such carcasses must bear a statement "Protected with a film of water, corn syrup solids, sodium alginate, calcium chloride and sodium carboxymethyl-cellulose."	Formulation may not exceed 1.5 percent of hot carcass weight when applied. Chilled weight may not exceed hot weight.			Reg. EU 1333/2008	**Sodium alginate**: quantum satis; **calcium chloride**: quantum satis; **sodium carboxymethyl-cellulose**: quantum satis; **corn syrup solids**: N/A	Sodium alginate: E 401; calcium chloride: E 509; sodium carboxymethyl-cellulose: E 466
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Artificial smoke flavoring	To flavor product	Various (meat and poultry) 2	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Autolyzed yeast extract	To flavor product	Various (meat and poultry) 2	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Benzoic acid (sodium, potassium and calcium salts)	To retard flavor reversionv	Margarine or oleomargarine	0.1 percent individually, or if used in combination with other flavoring agents for use in meat or with sorbic acid and its salts, 0.2 percent (expressed as the acids in the wt. of the finished foods).			Reg. EU 1333/2008	**Benzoic acid**: 1 500 mg/kg (singly or in combination expressed as the free acid) in flavourings, 5 000 mg/kg (singly or in combination expressed as the free acid) 12 000 mg/kg in rennet 1,7 mg/kg 5 mg/kg in cheese where rennet has been used 0,85 mg/l 2,5 mg/l in whey based beverages where rennet has been used, 1 500 mg/kg singly or in combination in the preparation 15 mg/kg in the final product expressed as the free acid in colour preparations	Benzoic acid: E 210
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Calcium lactate	To protect flavor	Cooked semi-dry and dry products including sausage, imitation sausage, and nonspecific meat food sticks	0.6 percent in product formulation.			Reg. EU 1333/2008	**Calcium lactate**: quantum satis	**Calcium lactate**: E 327
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Citric acid	To protect flavor	Various poultry products	Sufficient for purpose.			Reg. EU 1333/2008	**Citric acid**: quantum satis	Citric acid: E 330
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Citric acid	Flavoring	Chili con carne	Sufficient for purpose.			Reg. EU 1333/2008	**Citric acid**: quantum satis	Citric acid: E 330
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Corn syrup solids; corn syrup; glucose syrup	To flavor product	Various poultry products, sausage, hamburger, meat loaf, luncheon meat, chopped or pressed ham	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Dextrose	To flavor product	Sausage, ham and cured products	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Diacetyl	To flavor product	Oleomargarine	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Disodium guanylate	To flavor product	Various meat and poultry products. 2	Sufficient for purpose.			Reg. EU 1333/2008	**Disodium guanylate**: 500 mg/kg, individually or in combination, expressed as guanylic acid	Disodium guanylate: E 627
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Disodium inosinate	To flavor product	Various meat and poultry products. 2	Sufficient for purpose.			Reg. EU 1333/2008	**Disodium inosinate**: 500 mg/kg, individually or in combination, expressed as guanylic acid	Disodium inosinate: E 631
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Harmless bacteria starters of the acidophilus type, lactic acid starter or culture of Pediococcus cerevisiae	To develop flavor	Dry sausage, pork roll, thuringer, lebanon bologna, cervelat, and salami	0.5 percent.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Harmless lactic acid producing bacteria	To prevent the growth of Clostridium botulinum	Bacon	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Hydrolyzed plant protein	To flavor product	Various meat and poultry products. 2	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Isopropyl citrate	To protect flavor	Oleomargarine	0.02 percent.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Malt syrup	To flavor product	Cured meat products	2.5 percent.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Malt syrup	To flavor product	Various poultry products	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Milk protein hydrolysate	To flavor product	Various meat and poultry products. 2	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Monoammonium glutamate	To flavor product	Various meat and poultry products. 3	Sufficient for purpose.			Reg. EU 1333/2008	**Monoammonium glutamate**: 10 g/kg, individually or in combination, expressed as glutamic acid	Monoammonium glutamate: E 624
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Monosodium glutamate	To flavor product	Various meat and poultry products. 4	Sufficient for purpose.			Reg. EU 1333/2008	**Monosodium glutamate**: 10 g/kg, individually or in combination, expressed as glutamic acid	Monosodium glutamate: E 621
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Potassium lactate	To flavor product	Various meat and meat food products, poultry and poultry food products, except infant formula and infant food. 2	Not to exceed 2 percent of formulation; in accordance with 21 CFR 184.1639.			Reg. EU 1333/2008	**Potassium lactate**: quantum satis	Potassium lactate: E 326
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Smoke flavoring	To flavor product	Various meat and poultry products	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Sodium acetate	To flavor products	Various meat and poultry products	Not to exceed 0.25% of formulate in accordance with 21 CFR 184.1721.			Reg. EU 1333/2008	**Sodium acetate**: quantum satis	Sodium acetate: E 262

Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Sodium diacetate	To flavor products	Various meat and poultry products	Not to exceed 0.25% of formulate in accordance with 21 CFR 184.1754.			Reg. EU 1333/2008	**Sodium diacetate**: quantum satis	Sodium diacetate: E 262 (ii)
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Sodium lactate	To flavor products	Various meat and meat food products, poultry and poultry food products, except infant formula and infant food. 2	Not to exceed 2 percent of formulation in accordance with 21 CFR 184.1768.			Reg. EU 1333/2008	**Sodium lactate**: quantum satis	Sodium lactate: E 325
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Sodium sulfoacetate derivative of mono and diglycerids	To flavor products	Various meat and poultry products. 2	0.5 percent.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Sodium tripolyphosphate	To help protect flavor	"Fresh Beef," 2 "Beef for further cooking, "Cooked Beef," Beef Patties, Meat Loaves, Meat Toppings, and similar products derived from pork, lamb, veal, mutton, and goat meat which are cooked or frozen after processing	0.5 percent of total product.			Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Sodium tripolyphosphate and sodium mixtures, metaphosphate, insoluble; and sodium polyphosphates, glassy	To help protect flavor	"Fresh Beef," 2 "Beef for further cooking, "Cooked Beef," Beef Patties, Meat Loaves, Meat Toppings, and similar products derived from pork, lamb, veal, mutton, and goat meat which are cooked or frozen after processing	0.5 percent of total product.			Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Sorbitol	To flavor, to facilitate the removal of casings from product, and to reduce caramelization and charring	Cooked sausage labeled frankfurter, frank, furter, wiener, and knockwurst; cured pork and pork products, as provided for in 9 CFR Part 319	Not to exceed 2 percent of the weight of the formula excluding the formula weight of water or ice, when used in accordance with 21 CFR 184.1835.			Reg. EU 1333/2008	**Sorbitols**: quantum satis	Sorbitols: E 420
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Starter distillate	To help protect flavor	Oleomargarine	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Stearyl citrate	To help protect flavor	Oleomargarine	0.15 percent.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Flavoring Agents; Protectors and Developers	Sugars (sucrose and dextrose)	To flavor product	Various meat and poultry products	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Gases	Carbon dioxide liquid	Contact freezing	Various poultry products	Sufficient for purpose.			Reg. EU 1333/2008	**Carbon dioxide**: quantum satis	Carbon dioxide: E 290
Code of Federal Regulations Title 9 - Animals and Animal Products	Gases	Carbon dioxide solid (dry ice)	To cool product	Chopping of meat, packing of product	Sufficient for purpose.			Reg. EU 1333/2008	**Carbon dioxide**: quantum satis	Carbon dioxide: E 290
Code of Federal Regulations Title 9 - Animals and Animal Products	Gases	Carbon dioxide solid (dry ice)	To cool product or facilitate chopping or packaging	Various poultry products	Sufficient for purpose.			Reg. EU 1333/2008	**Carbon dioxide**: quantum satis	Carbon dioxide: E 290
Code of Federal Regulations Title 9 - Animals and Animal Products	Gases	Nitrogen	To exclude oxygen from sealed containers	Various meat and poultry products	Sufficient for purpose.			Reg. EU 1333/2008	**Nitrogen**: quantum satis	Nitrogen: E 941
Code of Federal Regulations Title 9 - Animals and Animal Products	Gases	Nitrogen, liquid	Contact freezant	Various meat and poultry products	Sufficient for purpose.			Reg. EU 1333/2008	**Nitrogen**: quantum satis	Nitrogen: E 941
Code of Federal Regulations Title 9 - Animals and Animal Products	Hog Scald Agents (must be removed by subsequent cleaning operations)	Caustic soda	To remove hair	Hog carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium hydroxide**: quantum satis	sodium hydroxide: E 524
Code of Federal Regulations Title 9 - Animals and Animal Products	Hog Scald Agents (must be removed by subsequent cleaning operations)	Dicotyl sodium sulfosuccinate	To remove hair	Hog carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium sulphates**: quantum satis	Sodium sulphates: E 514
Code of Federal Regulations Title 9 - Animals and Animal Products	Hog Scald Agents (must be removed by subsequent cleaning operations)	Dimethylpolysiloxane	To remove hair	Hog carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Dimethyl polysiloxane**: 200 mg/kg in the preparation, 0,2 mg/l in final food, in preparations of beta-carotene and lycopene; 10 mg/kg in flavourings;	Dimethyl polysiloxane: E 900
Code of Federal Regulations Title 9 - Animals and Animal Products	Hog Scald Agents (must be removed by subsequent cleaning operations)	Disodium-calcium ethylenediaminetetra-acetate	To remove hair	Hog carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)**: 100 mg/kg only spreadable fats as defined in Article 115 of and Annex XV to Regulation (EC) No 1234/2007, having a fat content of 41 % or less; 250 mg/kg only pulses, legumes, mushrooms and artichokes; 75 mg/kg only frozen, deep-frozen crustaceans, canned and bottled fish, crustaceans,	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA): E 385
Code of Federal Regulations Title 9 - Animals and Animal Products	Hog Scald Agents (must be removed by subsequent cleaning operations)	Disodium phosphate	To remove hair	Hog carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
Code of Federal Regulations Title 9 - Animals and Animal Products	Hog Scald Agents (must be removed by subsequent cleaning operations)	Ethylenediaminetetra-acetic acid (sodium salts)	To remove hair	Hog carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)**: 100 mg/kg only spreadable fats as defined in Article 115 of and Annex XV to Regulation (EC) No 1234/2007, having a fat content of 41 % or less; 250 mg/kg only pulses, legumes, mushrooms and artichokes; 75 mg/kg only frozen, deep-frozen crustaceans, canned and bottled fish, crustaceans,	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA): E 385
Code of Federal Regulations Title 9 - Animals and Animal Products	Hog Scald Agents (must be removed by subsequent cleaning operations)	Lime (calcium oxide, calcium hydroxide)	To remove hair	Hog carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Calcium oxide**: quantum satis; **calcium hydroxide**: quantum satis	Calcium oxide: E 529; calcium hydroxide: E 526
Code of Federal Regulations Title 9 - Animals and Animal Products	Hog Scald Agents (must be removed by subsequent cleaning operations)	Potassium hydroxide	To remove hair	Hog carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Potassium hydroxide**: quantum satis	Potassium hydroxide: E 525
Code of Federal Regulations Title 9 - Animals and Animal Products	Hog Scald Agents (must be removed by subsequent cleaning operations)	Propylene glycol	To remove hair	Hog carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Propylene glycol**: 1000 mg/kg in final food (as carry-over), maximum level in enzyme preparation 500 g/kg, Maximum level from all sources in foodstuffs 3000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources	Propylene glycol: E 1520
Code of Federal Regulations Title 9 - Animals and Animal Products	Hog Scald Agents (must be removed by subsequent cleaning operations)	Soap (prepared by the reaction of calcium, potassium, or sodium with rosin or fatty acids of natural fats and oils)	To remove hair	Hog carcasses	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Hog Scald Agents (must be removed by subsequent cleaning operations)	Sodium acid pyrophosphate	To remove hair	Hog carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339

Code of Federal Regulations Title 9 - Animals and Animal Products	Hog Scald Agents (must be removed by subsequent cleaning operations)	Sodium carbonate	To remove hair	Hog carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium carbonates**: quantum satis	Sodium carbonates: E 500
Code of Federal Regulations Title 9 - Animals and Animal Products	Hog Scald Agents (must be removed by subsequent cleaning operations)	Sodium dodecylbenzene sulfonate	To remove hair	Hog carcasses	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Hog Scald Agents (must be removed by subsequent cleaning operations)	Sodium gluconate	To remove hair	Hog carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium gluconate**: quantum satis	Sodium gluconate: E 576
Code of Federal Regulations Title 9 - Animals and Animal Products	Hog Scald Agents (must be removed by subsequent cleaning operations)	Sodium hexametaphosphate	To remove hair	Hog carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
Code of Federal Regulations Title 9 - Animals and Animal Products	Hog Scald Agents (must be removed by subsequent cleaning operations)	Sodium lauryl sulfate	To remove hair	Hog carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium sulphates**: quantum satis	Sodium sulphates: E 514
Code of Federal Regulations Title 9 - Animals and Animal Products	Hog Scald Agents (must be removed by subsequent cleaning operations)	Sodium mono and dimethylnaphthalene sulfonate (molecular weight 245–260)	To remove hair	Hog carcasses	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Hog Scald Agents (must be removed by subsequent cleaning operations)	Sodium n-alkylbenzene sulfonate (alkyl group predominantly C12 and C13 and not less than 95 percent C10 and C16)	To remove hair	Hog carcasses	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Hog Scald Agents (must be removed by subsequent cleaning operations)	Sodium pyrophosphate	To remove hair	Hog carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
Code of Federal Regulations Title 9 - Animals and Animal Products	Hog Scald Agents (must be removed by subsequent cleaning operations)	Sodium silicates (ortho, meta, and sesqui)	To remove hair	Hog carcasses	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Hog Scald Agents (must be removed by subsequent cleaning operations)	Sodium sulfate	To remove hair	Hog carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium sulphates**: quantum satis	Sodium sulphates: E 514
Code of Federal Regulations Title 9 - Animals and Animal Products	Hog Scald Agents (must be removed by subsequent cleaning operations)	Sodium tripolyphosphate	To remove hair	Hog carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
Code of Federal Regulations Title 9 - Animals and Animal Products	Hog Scald Agents (must be removed by subsequent cleaning operations)	Sucrose	To remove hair	Hog carcasses	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Hog Scald Agents (must be removed by subsequent cleaning operations)	Triethanolamine dodecylbenzene sulfonate	To remove hair	Hog carcasses	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Hog Scald Agents (must be removed by subsequent cleaning operations)	Trisodium phosphate	To remove hair	Hog carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Adipic acid	To acidify	Margarine or oleomargarine	Sufficient for purpose.			Reg. EU 1333/2008	**Adipic acid**: 1000 mg/kg only fruit-flavoured desserts,dry powdered dessert mixes, 2000 mg/kg only fillings and toppings for fine bakery ware, 6000 mg/kg only gel-like desserts, 10000 mg/kg only powders for home preparation of drinks	Adipic acid: E 355
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Ascorbic acid, erythorbic acid, citric acid, sodium ascorbate and sodium citrate, singly or in combination	To delay discoloration	Fresh beef cuts, fresh lamb cuts, and fresh pork cuts	Not to exceed, singly or in combination, 500 ppm or 1.8 mg/sq inch of product surface of ascorbic acid (in accordance with 21 CFR 182.3013), erythorbic acid (in accordance with 21 CFR 182.3041), or sodium ascorbate (in accordance with 21 CFR 182.3731); and/or not to exceed, singly or in combination, 250 ppm or 0.9 mg/sq inch of product surface of citric acid (in accordance with 21 CFR 182.6033), or sodium citrate (in accordance with 21 CFR 182.6751).			Reg. EU 1333/2008	**Citric acid**: quantum satis; **Sodium citrates**: quantum satis; **Ascorbic acid**: quantum satis; **Erythorbic Acid**: 500 mg/kg only cured products and preserved products, cured meat products and preserved meat products, 1500 mg/kg only frozen and deep-frozen fish with red skin, and reserved and semi-preserved fish products; **sodium**	Citric acid: E 330; Sodium citrates: E 331; ascorbic acid: E 300; Erythorbic Acid: E 315; sodium ascorbate: E 301
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Calcium disodium, EDTA (calcium disodium ethylene-diaminetetraacetate	To preserve product and to protect flavor	Margarine or oleomargarine	75 ppm by weight of the finished oleomargarine or margarine.			Reg. EU 1333/2008	**Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)**: 100 mg/kg only spreadable fats as defined in Article 115 of and Annex XV to Regulation (EC) No 1234/2007, having a fat content of 41 % or less; 250 mg/kg only pulses, legumes, mushrooms and artichokes; 75 mg/kg only frozen, deep-frozen crustaceans, canned and bottled fish, crustaceans,	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA): E 385
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Calcium propionate	To retard mold growth	Pizza crust	0.32 percent alone or in combination based on weight of the flour brace used.			Reg. EU 1333/2008	**Calcium propionate**: N/A	Calcium propionate: E 282
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Calcium propionate	To retard mold growth	Fresh pie dough (poultry only)	0.3 percent of calcium propionate or sodium propionate alone, or in combination, based on weight of flour used.			Reg. EU 1333/2008	**Calcium propionate**: N/A	Calcium propionate: E 282
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Citric acid	To preserve cured color during storage	Cured pork cuts	Not to exceed 30 percent in water solution used to spray surfaces of cured cuts, prior to packaging, in accordance with 21 CFR 184.1033. (The use of such solution shall not result in the addition of a significant amount of moisture to the product and shall be applied only once to product).			Reg. EU 1333/2008	**Citric acid**: quantum satis	Citric acid: E 330
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Citric acid (sodium and potassium salts)	To acidify	Margarine and oleomargarine	Sufficient for purpose.			Reg. EU 1333/2008	**Citric acid**: quantum satis	Citric acid: E 330
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	d- and dl-alpha-tocopherol	To inhibit nitrosamine formation	Pump-cured bacon	500 ppm; by injection or surface application.			Reg. EU 1333/2008	**Tocopherols**: quantum satis	Tocopherols: E 306-309
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Dipotassium phosphate	To decrease the amount of cooked out juices	Meat food products except where otherwise prohibited by the meat inspection regulations and poultry food products except where otherwise prohibited by the poultry products inspection regulations.	For meat food products, 5 percent of phosphate in pickle at 10 percent pump level; 0.5 percent of phosphate in meat food product (only clear solution may be injected into meat food product). For poultry food products, 0.5 percent of total product.			Reg. EU 1333/2008	**Potassium phosphates**: Maximum level in enzyme preparation: 50 000 mg/kg singly or in combination in the preparation (expressed as P2O5); Maximum level in final food: quantum satis;	Potassium phosphates: E 340
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Disodium phosphate	To decrease the amount of cooked out juices	Meat food products except where otherwise prohibited by the meat inspection regulations and poultry food products except where otherwise prohibited by the poultry products inspection regulations.	For meat food products, 5 percent of phosphate in pickle at 10 percent pump level; 0.5 percent of phosphate in meat food product (only clear solution may be injected into meat food product). For poultry food products, 0.5 percent of total product.			Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Glycerine	Humectant	Shelf stable meat snacks	Not to exceed 2 percent of the formulation weight of the product in accordance with 21 CFR 182.1320.			Reg. EU 1333/2008	**Glycerol**: quantum satis	Glycerol: E 422
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Hydrochloric acid	To acidify	Margarine or oleomargarine	Sufficient for purpose.			Reg. EU 1333/2008	**Hydrochloric acid**: quantum satis	Hydrochloric acid: E 507
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Lactic acid (sodium and potassium salts)	To acidify	Margarine or oleomargarine	Sufficient for purpose.			Reg. EU 1333/2008	**Lactic acid:** quantum satis	Lactic acid: E 270

Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	L-Tartaric acid (sodium and sodium potassium salts)	To acidify	Margarine or oleomargarine	Sufficient for purpose.			Reg. EU 1333/2008	**Tartaric acid**: quantum satis	Tartaric acid: E 334
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Monopotassium phosphate	To decrease the amount of cooked out juices	Meat food products except where otherwise prohibited by the meat inspection regulations and poultry food products except where otherwise prohibited by the poultry products inspection regulations.	For meat food products, 5 percent of phosphate in pickle at 10 percent pump level; 0.5 percent of phosphate in meat food product (only clear solution may be injected into meat food product). For poultry products, 0.5 percent of total product.			Reg. EU 1333/2008	**Potassium phosphates**: Maximum level in enzyme preparation: 50 000 mg/kg singly or in combination in the preparation (expressed as P2O5); Maximum level in final food: quantum satis;	Potassium phosphates: E 340
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Monosodium phosphate	To decrease the amount of cooked out juices	Meat food products except where otherwise prohibited by the meat inspection regulations and poultry food products except where otherwise prohibited by the poultry products inspection regulations.	For meat food products, 5 percent of phosphate in pickle at 10 percent pump level; 0.5 percent of phosphate in meat food product (only clear solution may be injected into meat food product). For poultry products, 0.5 percent of total product.			Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Phosphoric acid	To acidify	Margarine or oleomargarine	Sufficient for purpose.			Reg. EU 1333/2008	**Phosphoric acid**: 40 000 mg/kg singly or in combination in the preparation (expressed as P2O5)	Phosphoric acid: E 338
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Potassium bicarbonate	To alkalize	Margarine or oleomargarine	Sufficient for purpose.			Reg. EU 1333/2008	**Potassium carbonates**: quantum satis	Potassium carbonates: E 501
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Potassium carbonate	To alkalize	Margarine or oleomargarine	Sufficient for purpose.			Reg. EU 1333/2008	**Potassium carbonates**: quantum satis	Potassium carbonates: E 501
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Potassium pyrophosphate	To decrease the amount of cooked out juices	Meat food products except where otherwise prohibited by the meat inspection regulations and poultry food products except where otherwise prohibited by the poultry products inspection regulations.	5 percent of phosphate in pickle at 10 percent pump level; 0.5 percent of phosphate in meat food product (only clear solution may be injected into meat food product). For poultry food products, 0.5 percent of total product.			Reg. EU 1333/2008	**Potassium phosphates**: Maximum level in enzyme preparation: 50 000 mg/kg singly or in combination in the preparation (expressed as P2O5); Maximum level in final food: quantum satis;	Potassium phosphates: E 340
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Potassium sorbate	To retard mold growth	Dry sausage	10 percent in water solution may be applied to casings after stuffing or casings may be dipped in solution prior to stuffing.			Reg. EU 1333/2008	**Potassium sorbate**: 1500 mg/kg singly or in combination with potassium sorbate in the preparation 15 mg/kg in the final product expressed as the free acid, maximum level in enzyme preparation: 20000 mg/kg (singly or in combination expressed as the free acid), 20 mg/kg (maximum level in final food except beverages), 10 mg/l (maximum level in beverages)	Potassium sorbate: E 202
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Potassium tripolyphosphate	To decrease the amount of cooked out juices	Meat food products except where otherwise prohibited by the meat inspection regulations and poultry food products except where otherwise prohibited by the poultry products inspection regulations	5 percent of phosphate in pickle at 10 percent pump level; 0.5 percent of phosphate in meat food product (only clear solution may be injected into meat food product). For poultry food products, 0.5 percent of total product.			Reg. EU 1333/2008	**Potassium phosphates**: Maximum level in enzyme preparation: 50 000 mg/kg singly or in combination in the preparation (expressed as P2O5); Maximum level in final food: quantum satis;	Potassium phosphates: E 340
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Propyl paraben (propyl p-hydroxy-benzoate)	To retard mold growth	Dry sausage	3.5 percent in water solution may be applied to casings after stuffing or casings may be dipped in solution prior to stuffing.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Silicon dioxide	Processing aid/dispersant	Tocopherol containing bacon curing mixes	At level not to exceed 4.0 percent in the dry mix.			Reg. EU 1333/2008	**Silicon dioxide**: quantum satis for food supplements supplied in solid and liquid form, excluding food supplements for infants and young children, 50 000 mg/kg in the preparation Dry powdered colour preparations 10 000 mg/kg in the preparation	Silicon dioxide: E 551
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Sodium acid pyrophosphate	To decrease the amount of cooked out juices	Meat food products except where other prohibited by the meat inspection regulations and poultry food products except where otherwise prohibited by the poultry products inspection regulations.	For meat food products, 5 percent of phosphate in pickle at 10 percent pump level; 0.5 percent of phosphate in meat food product (only clear solution may be injected into meat food product). For poultry products, 0.5 percent of total product.			Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Sodium bicarbonate	To neutralize excess acidity, cleaning vegetables	Rendered fats, soups, curing pickle (meat and poultry)	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium carbonates**: quantum satis	Sodium carbonates: E 500
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Sodium bicarbonate	To alkalize	Margarine or oleomargarine	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium carbonates**: quantum satis	Sodium carbonates: E 500
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Sodium carbonate	To alkalize	Margarine or oleomargarine	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium carbonates**: quantum satis	Sodium carbonates: E 500
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Sodium citrate buffered with citric acid to a pH of 5.6	To inhibit the growth of micro-organisms and retain product flavor during storage	Cured and uncured, processed whole muscle meat and poultry food products, e.g., ham, chicken breasts	Not to exceed 1.3 percent of the formulation weight of the product in accordance with 21 CFR 184.1751.			Reg. EU 1333/2008	**Citric acid**: quantum satis; **Sodium citrates**: quantum satis	Citric acid: E 330; Sodium citrates: E 331
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Sodium hydroxide	To alkalize	Margarine or oleomargarine	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium hydroxide**: quantum satis	Sodium hydroxide: E524
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Sodium hydroxide	To decrease the amount of cooked out juices	Poultry food products containing phosphates	May be used only in combination with phosphate in a ratio not to exceed one part sodium hydroxide to four parts phosphate.			Reg. EU 1333/2008	**Sodium hydroxide**: quantum satis	Sodium hydroxide: E524
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Sodium hydroxide	To decrease the amount of cooked out juices	Meat food products containing phosphates	May be used only in combination with phosphates in a ratio not to exceed one part sodium hydroxide to four parts phosphate; the combination shall not exceed 5 percent in pickle at 10 percent pump level; 0.5 percent in product.			Reg. EU 1333/2008	**Sodium hydroxide**: quantum satis	Sodium hydroxide: E524
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Sodium metaphosphate, insoluble	To decrease the amount of cooked out juices	Meat food products except where other prohibited by the meat inspection regulations, and poultry food products except where otherwise prohibited by the poultry products inspection regulations	For meat food products, 5 percent of phosphate in pickle at 10 percent pump level; 0.5 percent of phosphate in meat food product (only clear solution may be injected into meat food product). For poultry products, 0.5 percent of total product.			Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Sodium polyphosphate, glassy	To decrease the amount of cooked out juices	Meat food products except where other prohibited by the meat inspection regulations, and poultry food products except where otherwise prohibited by the poultry products inspection regulations	For meat food products, 5 percent of phosphate in pickle at 10 percent pump level; 0.5 percent of phosphate in meat food product (only clear solution may be injected into meat food product). For poultry products, 0.5 percent of total product.			Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Sodium proprionate	To retard mold growth	Pizza crust	0.32 percent alone or in combination based on weight of the flour brace used.			Reg. EU 1333/2008	**sodium propionate**: quantum satis	sodium propionate: E 281
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Sodium proprionate	To retard mold growth	Fresh pie dough (poultry only)	0.3 percent of calcium proprionate or sodium proprionate alone, or in combination, based on weight of flour used.			Reg. EU 1333/2008	**sodium propionate**: quantum satis	sodium propionate: E 281
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Sodium pryophosphate	To decrease the amount of cooked out juices	Meat food products except where otherwise prohibited by the meat inspection regulations and poultry food products except where otherwise prohibited by the poultry products inspection regulations	For meat food products, 5 percent of phosphate in pickle at 10 percent pump level; 0.5 percent of phosphate in meat food product (only clear solution may be injected into meat food product). For poultry products, 0.5 percent of total product.			Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Sodium tripolyphosphate	To decrease the amount of cooked out juices	Meat food products except where otherwise prohibited by the meat inspection regulations and poultry food products except where otherwise prohibited by the poultry products inspection regulations	For meat food products, 5 percent of phosphate in pickle at 10 percent pump level; 0.5 percent of phosphate in meat food product (only clear solution may be injected into meat food product). For poultry products, 0.5 percent of total product.			Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Sorbic acid (sodium, potassium, and calcium salts)	To preserve product and to retard mold growth	Margarine or oleomargarine	0.1 percent individually, or if used in combination or with benzoic acid or its salts, 0.2 percent (expressed as the acids in the wt. of the finished foods).			Reg. EU 1333/2008	**Sorbic acid**: 1500 mg/kg singly or in combination with potassium sorbate in the preparation 15 mg/kg in the final product expressed as the free acid, maximum level in enzyme preparation: 20000 mg/kg (singly or in combination expressed as the free acid), 20 mg/kg (maximum level in final food except beverages), 10 mg/l (maximum level in beverages)	Sorbic acid: E200
Code of Federal Regulations Title 9 - Animals and Animal Products	Miscellaneous	Tricalcium phosphate	To preserve product color during dehydration process	Mechanically deboned chicken to be dehydrated	Not to exceed 2 percent of the weight of the mechanically deboned chicken prior to dehydration, in accordance with 21 CFR 182.1217.			Reg. EU 1333/2008	**Calcium phosphates**: 40000 mg/kg in the preparation (expressed as P2O5) for colour and emulsifier preparations, 10000 mg/kg in the preparation (expressed as P2O5) for polyol and guar gum preparations	Calcium phosphates: E 341

Code of Federal Regulations Title 9 - Animals and Animal Products	Poultry scald agents (must be removed by subsequent cleaning operations)	Alpha-hydro-omega-hydroxy-poly (oxyethylene) poly (oxypropylene) (minimum 15 moles) poly (oxyethylene) block copolymer (poloxamer)	To remove feathers	Poultry carcasses	Not to exceed 0.05 percent by weight in scald water.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Poultry scald agents (must be removed by subsequent cleaning operations)	Dimethylpolysiloxane	To remove feathers	Poultry carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Dimethyl polysiloxane**: 200 mg/kg in the preparation, 0,2 mg/l in final food, in preparations of beta-carotene and lycopene; 10 mg/kg in flavourings	Dimethyl polysiloxane: E 900
Code of Federal Regulations Title 9 - Animals and Animal Products	Poultry scald agents (must be removed by subsequent cleaning operations)	Dioctyl sodium sulfosuccinate	To remove feathers	Poultry carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium sulphates**: quantum satis	Sodium sulphates: E 514
Code of Federal Regulations Title 9 - Animals and Animal Products	Poultry scald agents (must be removed by subsequent cleaning operations)	Dipotassium phosphate	To remove feathers	Poultry carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Potassium phosphates**: Maximum level in enzyme preparation: 50 000 mg/kg singly or in combination in the preparation (expressed as P2O5); Maximum level in final food: quantum satis;	Potassium phosphates: E 340
Code of Federal Regulations Title 9 - Animals and Animal Products	Poultry scald agents (must be removed by subsequent cleaning operations)	Ethylenediaminetetra-acetic acid (sodium salts)	To remove feathers	Poultry carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA)**: 100 mg/kg only spreadable fats as defined in Article 115 of and Annex XV to Regulation (EC) No 1234/2007, having a fat content of 41 % or less; 250 mg/kg only pulses, legumes, mushrooms and artichokes; 75 mg/kg only frozen, deep-frozen crustaceans, canned and bottled fish, crustaceans,	Calcium disodium ethylene diamine tetra-acetate (Calcium disodium EDTA): E 385
Code of Federal Regulations Title 9 - Animals and Animal Products	Poultry scald agents (must be removed by subsequent cleaning operations)	Lime (calcium oxide, calcium hydroxide)	To remove feathers	Poultry carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Calcium oxide**: quantum satis; **calcium hydroxide**: quantum satis	Calcium oxide: E 529; calcium hydroxide: E 526
Code of Federal Regulations Title 9 - Animals and Animal Products	Poultry scald agents (must be removed by subsequent cleaning operations)	Polyoxyethylene (20) sorbitan monooleate	To remove feathers	Poultry carcasses	Not to exceed 0.0175 percent in scald water.			Reg. EU 1333/2008	**Polyoxyethylene sorbitan monolaurate (polysorbate 20)**: 1000 mg/kg in final food (as carry-over)quantum satis only in beta carotene, lutein, lycopene and vitamin E preparations. In vitamin A and D preparations maximum level in final food 2 mg/kg	Polyoxyethylene sorbitan monolaurate (polysorbate 20): E 432
Code of Federal Regulations Title 9 - Animals and Animal Products	Poultry scald agents (must be removed by subsequent cleaning operations)	Potassium hydroxide	To remove feathers	Poultry carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Potassium hydroxide**: quantum satis	Potassium hydroxide: E 525
Code of Federal Regulations Title 9 - Animals and Animal Products	Poultry scald agents (must be removed by subsequent cleaning operations)	Propylene glycol	To remove feathers	Poultry carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Propylene glycol**: 1000 mg/kg in final food (as carry-over), maximum level in enzyme preparation 500 g/kg, Maximum level from all sources in foodstuffs 3000 mg/kg (individually or in combination with E 1505, E 1517 and E 1518). In the case of beverages, with the exception of cream liqueurs, the maximum level of E 1520 shall be 1 000 mg/l from all sources	Propylene glycol: E 1520
Code of Federal Regulations Title 9 - Animals and Animal Products	Poultry scald agents (must be removed by subsequent cleaning operations)	Sodium acid phosphate	To remove feathers	Poultry carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
Code of Federal Regulations Title 9 - Animals and Animal Products	Poultry scald agents (must be removed by subsequent cleaning operations)	Sodium acid pyrophosphate	To remove feathers	Poultry carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
Code of Federal Regulations Title 9 - Animals and Animal Products	Poultry scald agents (must be removed by subsequent cleaning operations)	Sodium bicarbonate	To remove feathers	Poultry carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium carbonates**: quantum satis	Sodium carbonates: E 500
Code of Federal Regulations Title 9 - Animals and Animal Products	Poultry scald agents (must be removed by subsequent cleaning operations)	Sodium carbonate	To remove feathers	Poultry carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium carbonates**: quantum satis	Sodium carbonates: E 500
Code of Federal Regulations Title 9 - Animals and Animal Products	Poultry scald agents (must be removed by subsequent cleaning operations)	Sodium dodecylbenzene-sulfonate	To remove feathers	Poultry carcasses	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Poultry scald agents (must be removed by subsequent cleaning operations)	Sodium-2-ethylhexyl sulfate	To remove feathers	Poultry carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium sulphates**: quantum satis	Sodium sulphates: E 514
Code of Federal Regulations Title 9 - Animals and Animal Products	Poultry scald agents (must be removed by subsequent cleaning operations)	Sodium hexametaphosphate	To remove feathers	Poultry carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
Code of Federal Regulations Title 9 - Animals and Animal Products	Poultry scald agents (must be removed by subsequent cleaning operations)	Sodium hydroxide	To remove feathers	Poultry carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium hydroxide**: quantum satis	Sodium hydroxide: E524
Code of Federal Regulations Title 9 - Animals and Animal Products	Poultry scald agents (must be removed by subsequent cleaning operations)	Sodium lauryl sulfate	To remove feathers	Poultry carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium sulphates**: quantum satis	Sodium sulphates: E 514
Code of Federal Regulations Title 9 - Animals and Animal Products	Poultry scald agents (must be removed by subsequent cleaning operations)	Sodium phosphate (mono-, di-, tribasic)	To remove feathers	Poultry carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
Code of Federal Regulations Title 9 - Animals and Animal Products	Poultry scald agents (must be removed by subsequent cleaning operations)	Sodium pyrophosphate	To remove feathers	Poultry carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
Code of Federal Regulations Title 9 - Animals and Animal Products	Poultry scald agents (must be removed by subsequent cleaning operations)	Sodium sesquicarbonate	To remove feathers	Poultry carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium carbonates**: quantum satis	Sodium carbonates: E 500
Code of Federal Regulations Title 9 - Animals and Animal Products	Poultry scald agents (must be removed by subsequent cleaning operations)	Sodium sulfate	To remove feathers	Poultry carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium sulphates**: quantum satis	Sodium sulphates: E 514
Code of Federal Regulations Title 9 - Animals and Animal Products	Poultry scald agents (must be removed by subsequent cleaning operations)	Sodium tripolyphosphate	To remove feathers	Poultry carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
Code of Federal Regulations Title 9 - Animals and Animal Products	Poultry scald agents (must be removed by subsequent cleaning operations)	Tetrasodium pyrophosphate	To remove feathers	Poultry carcasses	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages)	Sodium phosphates: E 339
Code of Federal Regulations Title 9 - Animals and Animal Products	Proteolytic Enzymes	Aspergillus flavus oryzae group	To soften tissue	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts	Solutions consisting of water and approved proteolytic enzyme applied or injected into raw meat or poultry tissue shall not result in a gain of more than 3 percent above the weight of the untreated product.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Proteolytic Enzymes	Aspergillus oryzae	To soften tissue	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts	Solutions consisting of water and approved proteolytic enzyme applied or injected into raw meat or poultry tissue shall not result in a gain of more than 3 percent above the weight of the untreated product.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Proteolytic Enzymes	Bromelin	To soften tissue	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts	Solutions consisting of water and approved proteolytic enzyme applied or injected into raw meat or poultry tissue shall not result in a gain of more than 3 percent above the weight of the untreated product.			N/A	N/A	

Code of Federal Regulations Title 9 - Animals and Animal Products	Proteolytic Enzymes	Ficin	To soften tissue	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts	Solutions consisting of water and approved proteolytic enzyme applied or injected into raw meat or poultry tissue shall not result in a gain of more than 3 percent above the weight of the untreated product.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Proteolytic Enzymes	Papain	To soften tissue	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts	Solutions consisting of water and approved proteolytic enzyme applied or injected into raw meat or poultry tissue shall not result in a gain of more than 3 percent above the weight of the untreated product.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Refining Agents (must be eliminated during process of manufacturing)	Acetic acid	To separate fatty acids and glycerol	Rendered fats (meat only)	Sufficient for purpose.			Reg. EU 1333/2008	**Acetic acid**: quantum satis	Acetic acid: E 260
Code of Federal Regulations Title 9 - Animals and Animal Products	Refining Agents (must be eliminated during process of manufacturing)	Bicarbonate of soda	To separate fatty acids and glycerol	Rendered fats (meat only)	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium carbonates**: quantum satis	Sodium carbonates: E 500
Code of Federal Regulations Title 9 - Animals and Animal Products	Refining Agents (must be eliminated during process of manufacturing)	Carbon (purified charcoal)	To aid in refining of animal fats	Rendered fats (meat only)	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Refining Agents (must be eliminated during process of manufacturing)	Caustic soda (sodium hydroxide)	To refine fats	Rendered fats (meat only)	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium hydroxide**: quantum satis	sodium hydroxide: E 524
Code of Federal Regulations Title 9 - Animals and Animal Products	Refining Agents (must be eliminated during process of manufacturing)	Diatomaceous earth; Fuller's earth	To refine fats	Rendered fats (meat only)	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Refining Agents (must be eliminated during process of manufacturing)	Sodium carbonate	To refine fats	Rendered fats (meat only)	Sufficient for purpose.			Reg. EU 1333/2008	**Sodium carbonates**: quantum satis	Sodium carbonates: E 500
Code of Federal Regulations Title 9 - Animals and Animal Products	Refining Agents (must be eliminated during process of manufacturing)	Tannic acid	To refine fats	Rendered fats (meat only)	Sufficient for purpose.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Rendering agents	Tricalcium phosphate	To aid rendering	Animal fats	Sufficient for purpose.			Reg. EU 1333/2008	**Calcium phosphates**: 40000 mg/kg in the preparation (expressed as P2O5) for colour and emulsifier preparations, 10000 mg/kg in the preparation (expressed as P2O5) for polyol and guar gum preparations	Calcium phosphates: E 341
Code of Federal Regulations Title 9 - Animals and Animal Products	Rendering agents	Tricalcium phosphate	To aid rendering	Animal fats	Sufficient for purpose.			Reg. EU 1333/2008	**Calcium phosphates**: 40000 mg/kg in the preparation (expressed as P2O5) for colour and emulsifier preparations, 10000 mg/kg in the preparation (expressed as P2O5) for polyol and guar gum preparations	Calcium phosphates: E 341
Code of Federal Regulations Title 9 - Animals and Animal Products	Synergists (used in combination with antioxidants)	Citric acid	To increase effectiveness of antioxidants	Any meat product permitted to contain antioxidants as provided for in this part	Not to exceed 0.01 percent based on fat content.			Reg. EU 1333/2008	**Citric acid**: quantum satis	Citric acid: E 330
Code of Federal Regulations Title 9 - Animals and Animal Products	Synergists (used in combination with antioxidants)	Citric acid	To increase effectiveness of antioxidants	Poultry fats	0.01 percent alone or in combination with antioxidants in poultry fats.			Reg. EU 1333/2008	**Citric acid**: quantum satis	Citric acid: E 330
Code of Federal Regulations Title 9 - Animals and Animal Products	Synergists (used in combination with antioxidants)	Malic acid	To increase effectiveness of antioxidants	Lard and shortening	0.01 percent based on total weight in combination with antioxidants for use in meat products only.			Reg. EU 1333/2008	**Malic acid**: quantum satis	Malic acid: E 296
Code of Federal Regulations Title 9 - Animals and Animal Products	Synergists (used in combination with antioxidants)	Malic acid	To increase effectiveness of antioxidants	Poultry fats	0.01 percent alone or in combination with antioxidants in poultry fats.			Reg. EU 1333/2008	**Malic acid**: quantum satis	Malic acid: E 296
Code of Federal Regulations Title 9 - Animals and Animal Products	Synergists (used in combination with antioxidants)	Monoglyceride citrate	To increase effectiveness of antioxidants	Lard, shortening, fresh pork sausage, dried meats and poultry fats	0.02 percent.			Reg. EU 1333/2008	**Citric acid esters of mono- and diglycerides of fatty acids**: quantum satis	Citric acid esters of mono- and diglycerides of fatty acids: E 472c
Code of Federal Regulations Title 9 - Animals and Animal Products	Synergists (used in combination with antioxidants)	Monoisopropyl citrate	To increase effectiveness of antioxidants	Lard, shortening, oleomargarine, fresh pork sausage, dried meats	0.02 percent.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Synergists (used in combination with antioxidants)	Monoisopropyl citrate	To increase effectiveness of antioxidants	Poultry fats	0.01 percent poultry fats.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Synergists (used in combination with antioxidants)	Phosphoric acid	To increase effectiveness of antioxidants	Lard, shortening, and poultry fats	0.01 percent.			Reg. EU 1333/2008	**Phosphoric acid**: 40 000 mg/kg singly or in combination in the preparation (expressed as P2O5)	Phosphoric acid: E 338
Code of Federal Regulations Title 9 - Animals and Animal Products	Tenderizing agents	Aspergillus flavus oryzae group	To soften tissue	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts	Solutions consisting of water and approved proteolytic enzyme applied or injected into raw meat or poultry tissue shall not result in a gain of more than 3 percent above the weight of the untreated product.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Tenderizing agents	Aspergillus oryzae	To soften tissue	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts	Not more than 3 percent of a 0.8 molar solution.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Tenderizing agents	Bromelin	To soften tissue	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts	Not more than 3 percent of a 0.8 molar solution.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Tenderizing agents	Calcium chloride	To soften tissue	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts	Not more than 3 percent of a 0.8 molar solution.			Reg. EU 1333/2008	**Calcium chloride**: quantum satis	Calcium chloride: E 509
Code of Federal Regulations Title 9 - Animals and Animal Products	Tenderizing agents	Calcium chloride	To soften tissue	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts	Not more than 3 percent of a 0.8 molar solution.			Reg. EU 1333/2008	**Calcium chloride**: quantum satis	Calcium chloride: E 509
Code of Federal Regulations Title 9 - Animals and Animal Products	Tenderizing agents	Papain	To soften tissue	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts	Solutions consisting of water and approved proteolytic enzyme applied or injected into raw meat or poultry tissue shall not result in a gain of more than 3 percent above the weight of the untreated product.			N/A	N/A	
Code of Federal Regulations Title 9 - Animals and Animal Products	Tenderizing agents	Potassium chloride	To soften tissue	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts	Not more than 3 percent of a 2.0 molar solution.			Reg. EU 1333/2008	**Potassium chloride**: quantum satis	Potassium chloride: E 508
Code of Federal Regulations Title 9 - Animals and Animal Products	Tenderizing agents	Potassium, magnesium or calcium chloride	To soften tissue	Raw poultry muscle tissue of hen, cock, mature turkey, mature duck, mature goose, and mature guinea, and raw meat cuts	A solution of approved inorganic chlorides injected into or applied to raw meats or poultry cuts shall not result in a gain of more than 3 percent above the weight of the untreated product.			Reg. EU 1333/2008	**Potassium chloride**: quantum satis; **Calcium chloride**: quantum satis; **magnesium chloride**: quantum satis	Potassium chloride: E 508, calcium chloride: E 509; magnesium chloride: E 511
Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products - Revision 58	Acidifiers/Alkalizers	citric acid		An acidifier in water used in poultry and red meat processing	Citric acid, sufficient for purpose	9 CFR 424.21(c)	None under the accepted conditions of use (1)	Reg. EU 1333/2008	**Citric acid**: quantum satis	Citric acid: E 330

Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products - Revision 58	Antimicrobials	A combination of natural source of nitrite and dextrose		As an antimicrobial agent in comminuted meat products that will be heat-treated and processed to be NRTE or RTE.	For use as a component in the product	Acceptability determination	Listed by common or usual name in the ingredients statement. Products required to contain curing agents and sometimes cure accelerators approved for use in 9 CFR 424.21(c) as part of a standard of identity in 9 CFR 319 or 317.17(b) but instead are formulated with natural sources of these ingredients must be labeled as uncured under 9 CFR 317.17 and 319.2. The statement 'no nitrates or nitrites added' needs to be qualified with the statement *except for those naturally occurring in [insert name natural source of nitrate]	Reg. EU 1333/2008	**Nitrites**: 150 mg/kg, for Meat preparations as defined by Regulation (EC) No 853/2004; 150 mg/kg for Non-heat–treated meat products; 100 mg/kg for heat-treated meat products, only sterilised meat products (Fo > 3,00); Fo-value 3 is equivalent to 3 minutes heating at 121 °C (reduction of the bacterial load of one billion spores in each 1 000 cans to one spore in a thousand cans); 150 mg/kg for heat- treated meat products, except sterilised meat products (Fo > 3,00); Maximum amount that may be added during the manufacturing, expressed as $NaNO_2$ or $NaNO_3$, Nitrates may be present in some heat-treated meat products resulting from natural conversion of nitrites to nitrates in a low-acid environment; 175 mg/kg, 100 mg/kg, 150 mg/kg, 50 mg/kg for Traditional immersion cured products (Meat products cured by immersion in a curing solution containing nitrites and/or nitrates, salt and other components); 75 mg/kg, 100 mg/kg, 50 mg/kg for Traditional dry cured products. (Dry curing process involves dry application of curing mixture containing nitrites and/or nitrates, salt and other components to the surface of the meat followed by a period of stabilisation/maturation); 50 mg/kg, 180 mg/kg for Other traditionally cured products. (Immersion and dry cured processes used in combination or where nitrite and/or nitrate is included in a compound product or where the curing solution is injected into the product prior to	Nitrites: E 249-250
Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products - Revision 59	Antimicrobials	Bacteriophage preparation (EP75, EP335, or a mixture of EP75 and EP335; E. coli O157:H7 targeted)	On the hides of live animals (cattle, buffalo, bison, wisent, goats, sheep) within holding pens, lairage, restraining areas, stunning areas, and other stations prior to	Applied as a spray, mist, rinse, or wash to the hides of live animals at a final concentration up to 1x10^8 PFU/cm2.	GRN 757, Acceptability determination	None under the accepted conditions of use (1)		N/A	N/A	
Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products - Revision 60	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), glycerol, and optionally, acetic acid or sulfuric acid	(1) Whole and cut meat carcasses, parts, trim, and organs; and (2) whole or cut poultry carcasses, parts, trim, and organs.	(1) Not to exceed 1800 ppm PPA and not to exceed 1215 HP (2) not to exceed 2000 ppm PAA and not to exceed 1474 ppm HP pH range for all applications: 2.5 - 12.5; Spray, wash, rinse, dip, or scald water: -Pressure: 25 - 45 psi (spray application); -Contact time: 3 - 60 seconds Chiller water: -Contact time: 10 seconds - 120 minutes	Food Contact Substance Notification No. FCN 1783	None under the accepted conditions of use (6)		Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **Sulphuric acid**: quantum satis; **Hydrogen Peroxide**: N/A; **acetic acid**: quantum satis; **glycerol**: quantum satis	Sulphuric acid: E 513; acetic acid: E 260; glycerol: E 422
Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products - Revision 61	Antimicrobials	Dried Vinegar	Added to trace lean pork trimmings for use in sausage and pork patties.	Up to 0.4 percent dried vinegar to be added to trace lean pork trimmings where the amount of dried vinegar in the finished product does not exceed 0.06 percent of the total product formulation.	Acceptability Determination	ne under the accepted conditions of use (1)		N/A	N/A	
Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products - Revision 62	Antimicrobials	An aqueous mixture of peroxyacetic acid (PAA), hydrogen peroxide (HP), acetic acid, 1-hydroxyethylidene-1,1-diphosphonic acid (HEDP), and optionally, octanoic acid and peroxyoctanoic acid	Process water or ice used in washing, rinsing, or cooling whole or cut meat carcasses, parts, trim, and organs.	Not to exceed 1800 ppm PAA, 1050 ppm HP, and 117 ppm HEDP; spray contact time: minimum 2 seconds; wash and rinse contact time: minimum 2 seconds; and dip dwell time: minimum 2 seconds	Food Contact Substance Notification No. FCN 2236	None under the accepted conditions of use (1)		Reg. EU 1333/2008	**Peroxyacetic acid (PAA)**: N/A; **hydrogen peroxide (HP)**: N/A; **acetic acid**: quantum satis; **1- hydroxyethylidene-1,1- diphosphonic acid (HEDP)**: N/A; **octanoic acid**: N/A	Sulphuric acid: E 513; acetic acid: E 260
Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products - Revision 63	Binder	Maltodextrin	binder in egg pro	Maltodextrin sufficient for purpose	Acceptability determination; 21 CFR 184.1445	Listed by common or usual name "maltodextrin" in the ingredients statement (2)		Reg. EU 1333/2008	**Maltodextrine**: N/A	
Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products - Revision 64	Binder	Rice starch	binder in egg pro	Rice starch sufficient for purpose	Acceptability determination	Listed by common or usual name "rice starch" in the ingredients statement (2)		Reg. EU 1333/2008	**Starch**: not considered to be an additive	
Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products - Revision 65	Coloring Agent	Annatto	oducts where stan	Annatto sufficient for purpose	Acceptability determination; 21 CFR 73.30	List by common or usual name in the ingredients statement as "annatto (added for color)" or "colored with annatto" (2), or as "spice and color," "spice including annatto for color," "flavor or natural flavor including annatto for color," or "flavor or natural flavor and color"		Reg. EU 1333/2008	**Annatto**: 10 mg/kg, 20 mg/kg only decorations and coatings	Annatto: E 160b
Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products - Revision 66	Coloring Agent	Beta carotene	As a color preservative in egg products where standards of identity permit such use	Beta carotene sufficient for purpose	Acceptability determination; 21 CFR 73.95	List by common or usual name in the ingredients statement as "beta carotene (added for color)" or "colored with beta carotene" (2)		Reg. EU 1333/2008	**Carotenes**: quantum satis	Carotenes: E 160a
Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products - Revision 67	Coloring Agent	Mixture of rice starch, maltodextrin, gum acacia, and vegetable juice	As a color preservative in egg products where standards of identity permit such use	Sufficient for purpose	Acceptability determination; 21 CFR 184.1444, 21 CFR 184.1330, 21 CFR 73.260	List by common or usual name in the ingredients statement as "rice starch, maltodextrin, gum acacia, and vegetable juice (added for color)" (2); List the specific name/type of vegetable in the product formulation		Reg. EU 1333/2008	**Rice starch**: not considered to be an additive; **Maltodextrine**: not considered to be an additive; **gum acacia**: quantum satis; 150 000 mg/kg in the nutrient preparation and 10 mg/kg carry-over in final product in foods for infants and young children; **vegetable juice**: N/A	Acacia gum (gum arabic): E 414
Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products - Revision 68	Coloring Agent	Vegetable juice	As a color preservative in egg products where standards of identity permit such use	Vegetable juice sufficient for purpose	Acceptability determination; 21 CFR 73.260	List by common or usual name in the ingredients statement as "vegetable juice (added for color)" or "colored with vegetable juice" (2); List as the specific name/type of vegetable in the product formulation		Reg. EU 1333/2008	N/A	
Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products - Revision 69	Emulsifying Agent	Gum acacia (acacia, gum arabic)	As an emulsifier or color preservative in egg products where standards of identity permit such use	Gum acacia sufficient for purpose	Acceptability determination; 21 CFR 184.1330	Listed by common or usual name "gum acacia (added for color)," "acacia (added for color)," "gum arabic (added for color)," "colored with gum acacia," "colored with acacia," or "colored with gum arabic," in the ingredients statement		Reg. EU 1333/2008	**Gum acacia**: quantum satis, 150 000 mg/kg in the nutrient preparation and 10 mg/kg carry-over in final product in foods for infants and young children	Acacia gum (gum arabic): E 414
Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products - Revision 70	Emulsifying Agent	Sodium citrate	An emulsifying agent in fried poultry snacks	Sodium citrate not to exceed 2 percent of the product formulation applied prior to emulsification or cooking as a dry ingredient blend.	21 CFR 184.1751 and acceptability determination	Listed by common or usual name in the ingredient statement. (2)		Reg. EU 1333/2008	**Sodium citrates**: quantum satis	Sodium citrates: E 331

Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products - Revision 71	Miscellaneous	Hydrogen peroxide	Processing aid in pasteurization of liquid egg whites	In accordance with good manufacturing practices	Acceptability determination	None under the accepted conditions of use (1)		Reg. EU 1333/2008	**Hydrogen Peroxide**: N/A	
Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products - Revision 72	Miscellaneous	Phosphate Buffered Saline (PBS) solution containing potassium chloride (KCl), potassium phosphate monobasic anhydrous (KH2PO4), sodium chloride (NaCl), and sodium phosphate dibasic anhydrous (Na2HPO4)	Used as a wash in post-harvest to remove media components from cell-cultured poultry food products	Levels not to exceed 0.05 g/L KCl, 0.05 g/L KH2PO4, 2.0 g/L NaCl, and 0.29 g/L Na2HPO4	Acceptability Determination and FDA Cell Culture Consultation Notification CCC 000002	None under the accepted conditions of use (1)		Reg. EU 1333/2008	**Sodium phosphates**: maximum level in enzyme preparation, 50000 mg/kg (singly or in combination, expressed as P2O5), quantum satis (maximum level in final food and beverages); **Potassium phosphates**: Maximum level in enzyme preparation: 50 000 mg/kg singly or in combination in the preparation (expressed as P2O5); Maximum level in final food: quantum satis; **Potassium chloride**: quantum satis; **sodium chloride**: N/A	Sodium phosphates: E 339; Potassium phosphates: E 340; Potassium chloride: E 508
Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products - Revision 73	Miscellaneous	Sodium chloride solution	Used as a wash in post-harvest to remove media components from cell-cultured poultry food products	Sodium chloride not to exceed 0.45%	Acceptability Determination and FDA Cell Culture Consultation Notification CCC 000001	Listed by "salt" in the ingredient statement (2)		N/A	N/A	
Safe and Suitable Ingredients Used in the Production of Meat, Poultry, and Egg Products - Revision 74	Packaging System	Carbon dioxide as part of modified atmosphere packaging (MAP)	Not Shelf Stable Ready-to-Eat (RTE) meat and poultry products	Two component gas mixture of carbon dioxide (20-40%) and nitrogen (60-80%)	Acceptability determination	Product labeled with a "Use By" or a "Use or Freeze By" date		Reg. EU 1333/2008	**Carbon dioxide**: quantum satis	Carbon dioxide: E 290