### Food and Drug Administration, HHS

# §173.315

Substances	Limitations
Cyclohexylamine	Not to exceed 10 parts per million in steam, and excluding use of such steam in contact with milk and milk products
Diethylaminoethanol	Not to exceed 15 parts per million in steam, and excluding use of such steam in contact with milk and milk products.
Hydrazine	Zero in steam.
Morpholine	Not to exceed 10 parts per million in steam, and excluding use of such steam in contact with milk and milk products.
Octadecylamine	Not to exceed 3 parts per million in steam, and excluding use of such steam in contact with milk and milk products.
Trisodium nitrilotriacetate	Not to exceed 5 parts per million in boiler feedwater; not to be used where steam will be in contact with milk and milk products.

(e) To assure safe use of the additive, in addition to the other information required by the Act, the label or labeling shall bear:

(1) The common or chemical name or names of the additive or additives.

(2) Adequate directions for use to assure compliance with all the provisions of this section.

(f) The standards required in this section are incorporated by reference into this section with the approval of the Director of the Federal Register under 5 U.S.C. 552(a) and 1 CFR part 51. Copies may be examined at the Food and Drug Administration's Main Library, 10903 New Hampshire Ave., Bldg. 2, Third Floor, Silver Spring, MD 20993, 301-796-2039, or at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202-741-6030 or go to: http:// www.archives.gov/federal-register/cfr/ibrlocations.html.

(1) FDA Main Library, 10903 New Hampshire Ave., Silver Spring, MD 20993:

(i) "Determination of Weight Average and Number Average Molecular Weight of 60/40 AA/AMPS" (October 23, 1987).

(ii) [Reserved]

(2) United States Pharmacopeial Convention, 12601 Twinbrook Pkwy., Rockville, MD 20852 (Internet address *http://www.usp.org*):

(i) Food Chemicals Codex, 7th ed. (2010), pp. 1128–1129.

(ii) Food Chemicals Codex, 7th ed. (2010), pp. 825–827.

[42 FR 14526, Mar. 15, 1977, as amended at 45
FR 73922, Nov. 7, 1980; 45 FR 85726, Dec. 30, 1980; 48 FR 7439, Feb. 22, 1983; 49 FR 5748, Feb. 15, 1984; 49 FR 10106, Mar. 19, 1984; 50 FR 49536, Dec. 3, 1985; 53 FR 15199, Apr. 28, 1988; 54 FR 31012, July 26, 1989; 55 FR 12172, Apr. 2, 1990; 61 FR 14245, Apr. 1, 1996; 64 FR 1759, Jan. 12, 1999; 64 FR 29227, June 1, 1999; 78 FR 71466, Nov. 29, 2013]

#### §173.315 Chemicals used in washing or to assist in the peeling of fruits and vegetables.

Chemicals may be safely used to wash or to assist in the peeling of fruits and vegetables in accordance with the following conditions:

(a) The chemicals consist of one or more of the following:

(1) Substances generally recognized as safe in food or covered by prior sanctions for use in washing fruits and vegetables.

(2) Substances identified in this subparagraph and subject to such limitations as are provided:

Substances	Limitations
A mixture of alkylene oxide adducts of alkyl alcohols and phosphate esters of alkylene oxide adducts of alkyl alcohols consisting of: $\alpha$ -alkyl (C <sub>12</sub> -C <sub>18</sub> )-omega-hydroxy-poly (oxyethylene) (7.5–8.5 moles)/poly (oxypropylene) block copolymer having an average molecular weight of 810; $\alpha$ -alkyl (C <sub>12</sub> -C <sub>18</sub> )-omega-hydroxy-poly (oxyethylene) (3.3–3.7 moles) polymer having an average molecular weight of 380, and sub-sequently esterified with 1.25 moles phosphoric anhydride; and $\alpha$ -alkyl (C <sub>10</sub> -C <sub>12</sub> )-omega-hydroxypoly (oxyethylene) (11.9–12.9 moles)/poly (oxypropylene) copolymer, having an average molecular weight of 810, and subsequently esterified with 1.25 moles phosphoric anhydride.	May be used at a level not to exceed 0.2 percent in lye-peeling solution to assist in the lye peeling of fruit and vegetables.
Aliphatic acid mixture consisting of valeric, caproic, enanthic, caprylic,	May be used at a level not to exceed 1 percent in lye

Aliphatic acid mixture consisting of valeric, caproic, enanthic, caprylic, and pelargonic acids.

peeling solution to assist in the lye peeling of fruits and vegetables.

### §173.320

## 21 CFR Ch. I (4-1-14 Edition)

Substances	Limitations
Polyacrylamide	Not to exceed 10 parts per million in wash water. Contains not more than 0.2 percent acrylamide monomer. May be used in the washing of fruits and vecetables.
Potassium bromide	May be used in the washing or to assist in the lye peeling of fruits and vegetables.
Sodium <i>n</i> -alkylbenzene-sulfonate (alkyl group predominantly $C_{12}$ and $C_{13}$ and not less than 95 percent $C_{10}$ to $C_{16}$ ).	Not to exceed 0.2 percent in wash water. May be used in washing or to assist in the lye peeling of fruits and vegetables.
Sodium dodecylbenzene-sulfonate (alkyl group predominantly $C_{12}$ and not less than 95% $C_{10}$ to $C_{16}$ ).	Do.
Sodium 2 ethyl-hexyl sulfate	Do.
Sodium hypochlorite	May be used in the washing or to assist in the lye peeling of fruits and vegetables.
Sodium mono- and dimethyl naphthalene sulfonates (mol. wt. 245-260)	Not to exceed 0.2 percent in wash water. May be used in the washing or to assist in the lye peeling of fruits and vegetables.

(3) Sodium mono- and dimethyl naphthalene sulfonates (mol. wt. 245-260) may be used in the steam/scald vacuum peeling of tomatoes at a level not to exceed 0.2 percent in the condensate or scald water.

(4) Substances identified in this paragraph (a)(4) for use in flume water for washing sugar beets prior to the slicing operation and subject to the limitations as are provided for the level of the substances in the flume water:

Substance	Limitations
<ul> <li>Alkyl-omega-hydroxypoly-(oxy- ethylene) produced by con- densation of 1 mole of C<sub>11</sub>- C4863<sub>15</sub> straight chain ran- domly substituted secondary al- cohols with an average of 9 moles of ethylene oxide.</li> </ul>	Not to exceed 3 ppm.
Linear undecylbenzenesulfonic acid.	Do.
Dialkanolamide produced by con- densing 1 mole of methyl lau- rate with 1.05 moles of diethanolamine.	Not to exceed 2 ppm.
Triethanolamine	Do.
Ethylene glycol monobutyl ether	Not to exceed 1 ppm.
Oleic acid conforming with § 172.860 of this chapter.	Do.
Tetrapotassium pyrophosphate	Not to exceed 0.3 ppm.
Monoethanolamine	Do.
Ethylene dichloride	Not to exceed 0.2 ppm.
Tetrasodium ethylenediamine- tetraacetate.	Not to exceed 0.1 ppm.

(5) Substances identified in this paragraph (a)(5) for use on fruits and vegetables that are not raw agricultural commodities and subject to the limitations provided:

Substances	Limitations
Hydrogen peroxide	Used in combination with acetic acid to form peroxyacetic acid. Not to exceed 59 ppm in wash water.
1-Hydroxyethylidene-1,1- diphosphonic acid.	May be used only with peroxy- acetic acid. Not to exceed 4.8 ppm in wash water.
Peroxyacetic acid	Prepared by reacting acetic acid with hydrogen peroxide. Not to exceed 80 ppm in wash water.

(b) The chemicals are used in amounts not in excess of the minimum required to accomplish their intended effect.

(c) The use of the chemicals listed under paragraphs (a)(1), (a)(2), and (a)(4) is followed by rinsing with potable water to remove, to the extent possible, residues of the chemicals.

(d) To assure safe use of the additive:

(1) The label and labeling of the additive container shall bear, in addition to the other information required by the act, the name of the additive or a statement of its composition.

(2) The label or labeling of the additive container shall bear adequate use directions to assure use in compliance with all provisions of this section.

[42 FR 14526, Mar. 15, 1977, as amended at 42
FR 29856, June 10, 1977; 42 FR 32229, June 24, 1977; 43 FR 54926, Nov. 24, 1978; 61 FR 46376, 46377, Sept. 3, 1996; 63 FR 7069, Feb. 12, 1998; 64 FR 38564, July 19, 1999]

#### §173.320 Chemicals for controlling microorganisms in cane-sugar and beet-sugar mills.

Agents for controlling microorganisms in cane-sugar and beet-sugar