Product	Limits	Specified uses or restrictions
Butyl rubber (chewing gum grade) without inhibitor.		As a constituent of chewing gum base.
p-Coumarone		Do.
Coumarone-indene resin		Do.
Estergums (rosin or hydrogenated rosin reacted with glycerin or pentaerythritol and polymers).		Do.
Gums (natural) of vegetable origin		Do.
Isobutylene resin		Do.
Lanolin		Do.
Latex (butadiene styrene rubber)		Do.
Methyl ester of rosin (hydrogenated)		Do.
Mineral oil (including petrolatum)	600 parts per million in total ration.	As a lubricant or dust-control agent in bulk animal feed and pelletized animal feed, including salt blocks for animal use.
Do	35 parts per million on fresh fruits and vegetables.	As a protective coating on fresh fruits and vegetables.
Petroleum hydrocarbon resin		As a constituent of chewing gum base.
Polyethylene		Do.
Rubber (natural), smoked sheet, and latex solids.		Do.
Terpene resin		Do.
Wax, microcrystalline, and paraffin		As a coating on fruits, vegetables, and cheese. As a masticatory substance in chewing gum.
Type I: A congealing point of 160° F. maximum (ASTM D-938), an absorptivity at 290 millimicrons of 0.04 liter per gram centimeter maximum (ASTM E-131), an oil content of 1.5% maximum (ASTM D-721), and a Saybolt color of 20 minimum (ASTM D-156). Type II: Absorptivity at 290 millimicrons of 1.0 maximum, an oil content of 5.0% maximum, and a color of 3.0 maximum (ASTM D-1500).		

2. Section 121.87 (25 F.R. 1727) is amended by adding to paragraph (a) the following items:

§ 121.87 Extension of effective date of statute for certain specified food additives as indirect additives to food.

On the basis of data supplied in accordance with § 121.85 and findings that no undue risk to the public health is involved and that conditions exist that make necessary the prescribing of an additional period of time for obtaining tolerances or denials of tolerances or for granting exemptions from tolerances, the following additives may be used in connection with the production, packaging, and storage of food products, under certain specified conditions, for a period of 1 year from March 6, 1960, or until regulations shall have been issued in accordance with section 409 of the act, whichever occurs first. The extensions are granted under the condition that a minimum quantity of the additive will be incorporated in the food, consistent with good manufacturing practice.

(a) *General list.* * * *

Product	Limits	Specified uses or restrictions
Mineral oil (including petrolatum)	150 parts per million in food.	As a migrant when used as a component of packaging materials, excluding confectionery.
Do	10 parts per million in food.	As a lubricant in tableted, capsulated or extruded food, excluding confectionery.
Do	do	As a secondary plasticizing agent in rubber belting, hose, or rollers having food contact, but not to include confectionery.
Do	50 parts per million in meat.	As a lubricant in meatpacking plants.
Do	200 parts per million in dried fruits and vegetables.	As a release agent in drying pans in preparing dried fruits and vegetables.
Do	1,500 parts per million in bakery products.	In baking industry as dough-divider oil, pan oil, and trough grease.
Do	1,000 parts per million in dried egg albumin.	As a release agent in drying pans in preparing dried egg albumin.
Polyethylene		As a migrant when used as a component of food-packaging materials.
Wax, microcrystalline, and paraffin		As a constituent of food-packaging materials and protective coatings; as a lubricant or release agent.
Type I: A congealing point of 160° F. maximum (ASTM D-938), an absorptivity at 290 millimicrons of 0.04 liter per gram centimeter maximum (ASTM E-131), an oil content of 1.5% maximum (ASTM D-721), and a Saybolt color of 20 minimum (ASTM D-156). Type II: Absorptivity at 290 millimicrons of 1.0 maximum, an oil content of 5.0% maximum, and a color of 3.0 maximum (ASTM D-1500).		

3. In § 121.87, paragraph (a) is further amended by changing the item "Maleic acid * * *" to read as follows:

Maleic acid		Not to exceed 0.40 percent in nitrocellulose-coated, heat-sealing cellophane for packaging foods.

Notice and public procedure are not necessary prerequisites to the promulgation of this order, and I so find, since extensions of time, under certain conditions, for the effective date of the food additives amendment to the Federal Food, Drug, and Cosmetic Act were contemplated by the statute as a relief of restrictions on the food processing industry.

Effective date. This order shall be effective as of the date of signature.

(Sec. 701, 52 Stat. 1055, as amended; 21 U.S.C. 371. Interprets or applies 72 Stat. 1788; 21 U.S.C., note under sec. 342)

Dated: March 8, 1960.

[SEAL] GEO. P. LARRICK,
Commissioner of Food and Drugs.

[F.R. Doc. 60-2346; Filed, Mar. 16, 1960; 8:45 a.m.]

PART 121—FOOD ADDITIVES

Subpart A—Definitions and Procedural and Interpretative Regulations

SUBSTANCES MIGRATING FROM ADHESIVES USED IN FOOD PACKAGING

The Commissioner of Food and Drugs, pursuant to the authority provided in the Federal Food, Drug, and Cosmetic Act (sec 6(c), Public Law 85-929; 72 Stat. 1788; 21 U.S.C., note under sec. 342) and delegated to him by the Secretary of Health, Education, and Welfare (23 F.R. 9500) hereby authorizes the use in foods of certain additives for which tolerances have not yet been established or petitions therefor denied. *It is ordered,* That the food additive regulations (24 F.R. 2434, 25 F.R. 1727, 1772) be amended by inserting in § 121.87 the following new paragraph (c):

§ 121.87 Extension of effective date of statute for certain specified food additives as indirect additives to food.

On the basis of data supplied in accordance with § 121.85 and findings that no undue risk to the public health is involved and that conditions exist that make necessary the prescribing of an additional period of time for obtaining tolerances or denials of tolerances or for granting exemptions from tolerances, the following additives may be used in connection with the production, packaging, and storage of food products, under certain specified conditions, for a period of 1 year from March 6, 1960, or until regulations shall have been issued in accordance with section 409 of the act, whichever occurs first. The extensions are granted under the condition that a minimum quantity of the additive will be incorporated in the food, consistent with good manufacturing practice.

* * * * *

(c) *Substances migrating from adhesives used in food packaging.* In addition to the requirements set forth in the introduction to this section, the following additives may be used in adhesives in packaging materials under the condition that a minimum quantity of the additive from the adhesive will be incorporated in the food, consistent with

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good manufacturing practice. While preliminary data show that many of the substances included in the list may not migrate to foods, these are being included pending the completion of additional scientific work involving them.

Acetone.
Albumin, blood.
Ammonium chloride.
Ammonium persulfate.
Ammonium silicofluoride.
Ammonium thiocyanate.
Benzol.
Benzyl alcohol.
Borated dextrin.
Borax.
Boric acid.
Butadiene acrylonitrile latex.
Butadiene-styrene latex.
Butyl acetate.
Butyl acetyl ricinoleate.
Butyl benzyl phthalate.
Butyl carbitol acetate.
Butyl Cellosolve.
Candelilla wax.
Carbitol.
Carbitol acetate.
Carbon tetrachloride.
Carnauba wax.
Castor wax.
Cellosolve.
Cellosolve acetate.
Cellosolve ricinoleate.
Cellulose acetate butyrate.
Ceresin wax.
China clay.
Chlorinated biphenyl.
Copper 8-quinolinolate.
Diacetone alcohol.
Dibutyl phthalate.
Dicyandiamide.
Dicyclohexyl phthalate.
Diethylene glycol adipic acid polymer.
Diethylene glycol dibenzoate.
Diethylene glycol ester of resin.
Diethyl oxalate.
Diglycol laurate.
Dihydroxy abietyl phthalate.
Dihydroxydichlorodiphenyl methane.
Dimethyl phthalate.
Dimethyl polysiloxane.
Dioctyl phthalate.
Dioxane.
Diphenyl phthalate.
Dipropylene glycol dibenzoate.
Epsom salt.
Ethyl acetate.
Ethyl alcohol.
Ethyl cellulose.
Ethylene glycol.
di(2-Ethylhexyl) hexahydro phthalate.
Ethyl lactate.
Ethyl *p*-toluene sulfonamide.
Formaldehyde.
Formic acid.
Gelatin.
Glue (animal).
Glycerin ester of hydrogenated rosin.
Glycol fatty ester polymer.
Glyoxal.
Heptane.
Hexane.
Hexylene glycol.
Hydroabietyl alcohol.
Hydrofluosilicic acid.
Hydroxyacetic acid.
Hydroxyethyl cellulose.
Isopropyl acetate.
Isopropyl alcohol.
Tetra-Isopropyl titanate.
Latex (natural).
Lauryl alcohol sulfate.
Lauryl and myristyl alcohols (sodium salts of sulfate monoesters).
Magnesium chloride.
Methanol.
Methyl acetate.
Methyl acetyl ricinoleate.
Methyl carbitol.
Methyl cellosolve.
Methylcellulose.
phenol.
2,2-Methylene-bis-4-ethyl-6-*tert.*-butyl phenol.
2,2-Methylene-bis-4-methyl-6-*tert.*-butyl
Methylene chloride.
Methyl ester of hydrogenated rosin.
Methyl ethyl ketone.
Methyl phthalyl ethyl glycolate.
Mineral oil.
Montan Wax.
Morpholine.
Naphtha.
Neoprene latex.
Nitrocellulose.
Oleic acid.
Oleic acid and polyethylene glycol.
Oxazoline.
Ozocerite wax.
Parachloroethylene.
Phenol.
α-Pinene resin.
Polyalkylated phenol monosulfide.
Polyalkylene glycol ether.
Polyamide.
Polybutene.
Polyethylene.
Polyisobutylene.
Polylactyl.
Polyoxyethylene oleate.
Polyoxyethylene (4-phenol).
Polyoxyethylene sorbitan monolaurate.
Polyoxyethylene sorbitan monopalmitate.
Polyoxyethylene sorbitan monostearate.
Polyoxyethylene (40) stearate.
Polystyrene.
Polyvinyl acetate resin.
Polyvinyl alcohol.
Polyvinyl butyral.
Polyvinyl methyl ether.
Propylene carbonate.
Propylene glycol monococate.
α-Protein soybean.
Rosin (decarboxylated).
Rosin derivative (dymerex).
Rosin, gasoline-insoluble fraction.
Rosin glycerol ester, polymerized.
Rosin, hydrogenated wood, glycerin ester.
Rosin gum emulsion.
Rosin methylester.
Rosin modified with ammonium caseinate.
Rosin, pentaerythritol esters.
Rubber, butyl.
Shellac.
Silica (also colloidal).
Sodium alkyl amyl sulfonate.
Sodium carboxymethylcellulose.
Sodium decylsulfate.
Sodium dioctyl sulfosuccinate.
Sodium dodecylbenzene sulfonate.
Sodium 2-ethylhexyl sulfate.
Sodium formate.
Sodium metaborate.
Sodium nitrate.
Sodium nitrite.
Sodium *o*-phenylphenate.
Sodium perborate.
Sodium polyacrylate.
Sodium salts of dimethyl dithiocarbamic acid and 2-mercaptobenzothiazole.
Sodium silicate.
Sodium tetradecylsulfate.
Sorbitan monooleate.
Sorbitan monopalmitate.
Sorbitan monostearate.
Stearato chromic chloride.
Sulfonated castor oil.
Talc.
Tall oil soaps.
Terphenyl.
o- and *p*-Toluene ethyl sulfonamide.
Toluol.
Tributyl citrate.
Tributyl phosphate.
Trichloroethylene.
Triethanolamine.
Urea.
Urea formaldehyde resins.
Xylol.
Zinc oxide.
Zinc sulfate.

The original request to extend the effective date of the statute for food additives that may migrate from adhesives used in food packaging included acrylic resins, alkyd resins, alkyl aryl polyether alcohols, alkyl phenolethylene oxide condensates, epoxy resins, ethylene oxide and polypropylene glycol condensates, formaldehyde and aromatic sulfonamides, hydrogenated ketone resin, maleic anhydride-vinyl condensates, paraffin wax (synthetic halogenated), petroleum hydrocarbon resins, phenol coumarone indene resins, phenolic resins, polyacrylamides, polyoxyethylene stearate, polyvinyl acetate emulsions, chlorinated rubber, styrene condensates, and terpene resins. These additives are not included in this regulation extending the effective date of the statute, pending the evaluation of additional data that will specifically identify the particular substances for which the extensions are requested.

Notice and public procedure are not necessary prerequisites to the promulgation of this order, and I so find, since extensions of time, under certain conditions, for the effective date of the food additives amendment to the Federal Food, Drug, and Cosmetic Act were contemplated by the statute as a relief of restrictions on the food-processing industry.

Effective date. This order shall become effective on the date of publication in the FEDERAL REGISTER.

(Sec. 701, 52 Stat. 1055, as amended; 21 U.S.C. 371. Interprets or applies 72 Stat. 1788; 21 U.S.C., note under sec. 342)

Dated: March 8, 1960.

[SEAL] GEO. P. LARRICK,
Commissioner of Food and Drugs.

[F.R. Doc. 60-2345; Filed, Mar. 16, 1960; 8:45 a.m.]

PART 121—FOOD ADDITIVES

Subpart A—Definitions and Procedural and Interpretative Regulations

SUBSTANCES MIGRATING TO FOOD FROM LININGS OF CONTAINERS USED IN FOOD PACKAGING

The Commissioner of Food and Drugs, pursuant to authority provided in the Federal Food, Drug, and Cosmetic Act (sec. 6(c), Public Law 85-929; 72 Stat. 1788; 21 U.S.C., note under sec. 342) and delegated to him by the Secretary of Health, Education, and Welfare (23 F.R. 9500) hereby authorizes the use in foods of certain additives for which tolerances have not yet been established or petitions therefor denied. *It is ordered,* That the food additive regulations (24 F.R. 2434, 25 F.R. 1727, 1772) be amended by inserting in § 121.87 the following new paragraph (d):

§ 121.87 Extension of effective date of statute for certain specified food additives as indirect additives to food.

On the basis of data supplied in accordance with § 121.85 and findings that no undue risk to the public health is involved and that conditions exist that make necessary the prescribing of an

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