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DATE	5-5-99
DATE	5-6-99
COMMENTS	J. Anderson

DEPARTMENT OF HEALTH AND HUMAN SERVICES

Food and Drug Administration

[Docket No. 99P-1041]

Salad Dressing Deviating From Identity Standard; Temporary Permit for Market Testing

AGENCY: Food and Drug Administration, HHS.

ACTION: Notice.

SUMMARY: The Food and Drug Administration (FDA) is announcing that a temporary permit has been issued to Kraft Foods, Inc., to market test a product designated as "salad dressing" that deviates from the U.S. standard of identity for salad dressing. The purpose of the temporary permit is to allow the applicant to measure consumer acceptance of the product, identify mass production problems, and assess commercial feasibility, in support of a petition to amend the standard of identity for salad dressing.

DATES: This permit is effective for 15 months, beginning on the date the food is introduced or caused to be introduced into interstate commerce, but not later than (*insert date 90 days after date of publication in the Federal Register*).

FOR FURTHER INFORMATION CONTACT: Loretta A. Carey, Center for Food Safety and Applied Nutrition (HFS-158), Food and Drug Administration, 200 C St. SW., Washington, DC 20204, 202-205-5099.

SUPPLEMENTARY INFORMATION: In accordance with 21 CFR 130.17 concerning temporary permits to facilitate market testing of foods deviating from the requirements of the standards of identity issued under section 401 of the Federal Food, Drug, and Cosmetic Act (21 U.S.C. 341), FDA is giving notice that a temporary permit has been issued to Kraft Foods, Inc., Three Lakes Dr., Northfield, IL 60093-2753.

NTP 1

The permit covers limited interstate marketing tests of products identified as “salad dressing” that deviate from the U.S. standard of identity for salad dressing (21 CFR 169.150) by adding potassium sorbate, phosphoric acid, and lactic acid, which are not permitted under the current standard, and by reducing the amount of egg below the amount required by the current standard and adding polysorbate 60 and propylene glycol alginate, which are not permitted under the current standard, as safe and suitable emulsifiers other than egg. In all other respects, the test product will conform to the standard for salad dressing. The test product meets all the requirements of the standard with the exception of the reduced amount of egg level in the product and the addition of potassium sorbate, phosphoric acid, lactic acid, polysorbate 60, and propylene glycol alginate. Because test preferences vary by area, along with social and environmental differences, the purpose of this permit is to test the product throughout the United States.

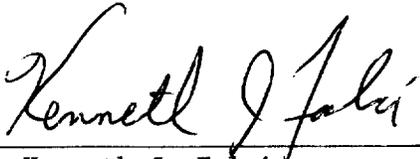
Under this temporary permit, the salad dressing will be test marketed as “salad dressing.”

This permit provides for the temporary marketing of approximately 390 million pounds of product during the entire 15-month period. The test product will be manufactured by Kraft Foods, Inc., at 2340 Forest Lane, Garland, TX 75040; 1701 West Bradley Ave., Champaign, IL 61821; and 7352 Industrial Blvd., Allentown, PA 18106. The product will be distributed throughout the United States.

The information panel of the labels will bear nutrition labeling in accordance with 21 CFR 101.9. Each of the ingredients used in the food must be declared on the labels as required by the applicable sections of 21 CFR part 101. This permit is effective for 15 months, beginning

on the date the food is introduced or caused to be introduced into interstate commerce, but not later than (*insert date 90 days after date of publication in the Federal Register*).

Dated: 4/27/99
April 27, 1999



Kenneth J. Falci
Acting Director
Office of Food Labeling
Center for Food Safety and Applied Nutrition

[FR Doc. 99-???? Filed ??-??-99; 8:45 am]

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Jen Windsor