U.S. Food and Drug Administration

Department of Health and Human Services

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[Revised as of April 1, 2005]
[CITE: 21CFR172.135]

TITLE 21--FOOD AND DRUGS
CHAPTER I--FOOD AND DRUG ADMINISTRATION
DEPARTMENT OF HEALTH AND HUMAN SERVICES
SUBCHAPTER B--FOOD FOR HUMAN CONSUMPTION (CONTINUED)

PART 172 -- FOOD ADDITIVES PERMITTED FOR DIRECT ADDITION TO FOOD FOR HUMAN CONSUMPTION

Subpart B--Food Preservatives

Sec. 172.135 Disodium EDTA.

| Food | Limitation (parts per million) | Use |
|---|---|---|
| Aqueous multivitamin preparations... | 150 | With iron salts as a stabilizer for vitamin B \12\ in liquid multivitamin preparations. |
| Canned black-eyed peas..... | 145 | Promote color retention. |
| Canned kidney beans..... | 165 | Preservative. |
| Canned strawberry pie filling..... | 500 | Promote color retention. |
| Cooked sausage..... | 36 | As a cure accelerator with sodium ascorbate or ascorbic acid. |
| Dressings, nonstandardized..... | 75 | Preservative. |
| French dressing..... | 75 | Do. |
| Frozen white potatoes including cut potatoes. | 100 | Promote color retention. |

| | | |
|---|---|---|
| Gefilte fish balls or patties in packing medium. | \1\ 50 | Inhibit discoloration. |
| Legumes (all cooked canned, other than black-eyed peas). | 165 | Promote color retention. |
| Mayonnaise..... | 75 | Preservative. |
| Ready-to-eat cereal products containing dried bananas. | \2\ 315 | Promote color retention. |
| Salad dressing..... | 75 | Preservative. |
| Sandwich spread..... | 100 | Do. |
| Sauces..... | 75 | Do. |

\1\ Based on total weight of finished product including packing medium.
\2\ In dried banana component of cereal product.

| Food | Limitation (parts per million) | Use |
|---|---|---|
| Dressings, nonstandardized..... | 75 | Preservative. |
| French dressing..... | 75 | Do. |
| Mayonnaise..... | 75 | Do. |
| Salad dressing..... | 75 | Do. |
| Sandwich spread..... | 100 | Do. |
| Sauces..... | 75 | Do. |

| Food | Limitation (parts per million) | Use |
|---|---|---|
| Aqueous multivitamin preparations... | 150 | With iron salts as a stabilizer for vitamin B \12\ in liquid multivitamin preparations. |
| Canned black-eyed peas..... | 145 | Promote color retention. |
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| French dressing..... | 75 | Do. |
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| Mayonnaise..... | 75 | Preservative. |
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| Sandwich spread..... | 100 | Do. |
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| Mayonnaise..... | 75 | Do. |
| Salad dressing..... | 75 | Do. |
| Sandwich spread..... | 100 | Do. |
| Sauces..... | 75 | Do. |

The food additive disodium EDTA (disodium ethylenediaminetetraacetate) may be safely used in designated foods for the purposes and in accordance with the following prescribed conditions:

(a) The additive contains a minimum of 99 percent disodium ethylenediaminetetraacetate dihydrate (C2O).

(b) It is used or intended for use as follows:

(1) Alone, in the following foods at not to exceed the levels prescribed, calculated as anhydrous calcium disodium EDTA:

(2) With calcium disodium EDTA (calcium disodium ethylenediaminetetraacetate; calcium disodium (ethylenedinitrilo) tetraacetate), in the following foods at not to exceed, in combination, the levels prescribed, calculated as anhydrous C2:

(3) Alone, as a sequestrant in the nonnutritive sweeteners that are listed in 180.37 of this chapter and that, in addition, are designed for aqueous solution: *Provided,* That the amount of the additive, calculated as anhydrous calcium disodium EDTA, does not exceed 0.1 percent by weight of the dry nonnutritive sweetener.

(c) To assure the 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.