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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. 172.120 Calcium disodium EDTA.

The food additive calcium disodium EDTA (calcium disodium ethylene-diaminetetraacetate) may be safely used in designated foods for the purposes and in accordance with the conditions prescribed, as follows:

(a) The additive contains a minimum of 99 percent by weight of either the dihydrate C₁₀H₁₂O₈N₂CaNa₂·2H₂O or the trihydrate C₁₀H₁₂O₈N₂CaNa₂·3H₂O, or any mixture of the two.

(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 the anhydrous compound:

Food	Limitation (parts per million)	Use
Cabbage, pickled	220	Promote color, flavor, and texture retention.
Canned carbonated soft drinks	33	Promote flavor retention.
Canned white potatoes	110	Promote color retention.
Clams (cooked canned)	340	Promote color retention.
Crabmeat (cooked canned)	275	Retard struvite formation; promote color retention.
Cucumbers pickled	220	Promote color, flavor, and texture retention.
Distilled alcoholic beverages	25	Promote stability of color, flavor, and/or product clarity.
Dressings, nonstandardized	75	Preservative.
Dried lima beans (cooked canned)	310	Promote color retention.
Egg product that is hard-cooked and consists, in a cylindrical shape, of egg white with an inner core of egg yolk	¹ 200	Preservative.
Fermented malt beverages	25	Antigushing agent.
French dressing	75	Preservative.
Legumes (all cooked canned, other than dried lima beans, pink beans, and red beans)	365	Promote color retention.
Mayonnaise	75	Do.
Mushrooms (cooked canned)	200	Promote color retention.
Oleomargarine	75	Preservative.
Pecan pie filling	100	Promote color retention.
Pink beans (cooked canned)	165	Promote color retention.
Potato salad	100	Preservative.
Processed dry pinto beans	800	Promote color retention.
Red beans (cooked canned)	165	Promote color retention.
Salad dressing	75	Preservative.
Sandwich spread	100	Do.
Sauces	75	Do.
Shrimp (cooked canned)	250	Retard struvite formation; promote color retention.
Spice extractives in soluble carriers	60	Promote color and flavor retention.
Spreads, artificially colored and lemon-flavored or orange-flavored	100	Promote color retention.

¹ By weight of egg yolk portion.

(2) With disodium EDTA (disodium ethylenediaminetetraacetate) in the following foods at not to exceed, in combination, the levels prescribed, calculated as anhydrous C₁₀H₁₂O₈N₂CaNa₂:

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

(c) 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.

(2) The label or labeling of the additive container shall bear adequate use directions to provide a final food product that complies with the limitations provided in paragraph (b) of this section.

(d) In the standardized foods listed in paragraph (b) of this section, the additives are used only in compliance with the applicable standards of identity for such foods.

[42 FR 14491, Mar. 15, 1977, as amended at 48 FR 10815, Mar. 15, 1983; 58 FR 52222, Oct. 7, 1993; 60 FR 33710, June 29, 1995; 65 FR 48379, Aug. 8, 2000]

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