FOOD AND DRUG ADMINISTRATION 21 CFR

Part 10—General Regulations Relating to Definitions and Standards for Food

Sec.
10.1 General regulation.
10.2 General methods for water capacity and fill of containers.
10.3 General statements of substandard quality and substandard fill of container.


§ 10.1 General regulation. (a) The definitions and interpretations of terms contained in section 201 of the act shall be applicable also to such terms when used in regulations promulgated under the act.

(b) If a regulation prescribing a definition and standard of identity for a food has been promulgated under section 401 of the act and the name therein specified for the food is used in any other regulation under section 401 or any other provision of the act, such name means the food which conforms to such definition and standard, except as otherwise specifically provided in such other regulation.

(c) No provision of any regulation prescribing a definition and standard of quality or fill of container under section 401 of the act shall be construed as in any way affecting the concurrent applicability of the general provisions of the act and the regulations thereunder relating to adulteration and misbranding. For example, all regulations under section 401 contemplate that the food and all articles used as components or ingredients thereof shall not be poisonous or deleterious and shall be clean, sound, and fit for food. A provision in such regulations for the use of coloring or flavoring does not authorize such use under circumstances or in a manner whereby damage or inferiority is concealed or whereby the food is made to appear better or of greater value than it is.

§ 10.2 General methods for water capacity and fill of containers. For the purposes of regulations promulgated under section 401 of the act:

(a) The term “general method for water capacity of containers” means the following method:

(1) In the case of a container with lid attached by double seam, cut out the lid without removing or altering the height of the double seam.

(2) Wash, dry, and weigh the empty container.

(3) Fill the container with distilled water at 68° Fahrenheit to 3/16 inch vertical distance below the top level of the container, and weigh the container thus filled.

(4) Subtract the weight found in subparagraph (2) from the weight found in subparagraph (3) of this paragraph. The difference shall be considered to be the weight of water required to fill the container.

In the case of a container with lid attached otherwise than by double seam, remove the lid and proceed as directed in subparagraphs (2)-(4) of this paragraph (except that under subparagraph (3) fill the container to the level of the top thereof.

(b) The term “general method for fill of containers” means the following method:

(1) In the case of a container with lid attached by double seam, cut out the lid without removing or altering the height of the double seam.

(2) Measure the vertical distance from the top level of the container to the top level of the food.

(3) Remove the food from the container; wash, dry, and weigh the container.

(4) Fill the container with water to 3/16 inch vertical distance below the top level of the container. Record the temperature of the water, weigh the container thus filled, and determine the weight of the water by subtracting the weight of the container found in subparagraph (3) of this paragraph.

(5) Maintaining the water at the temperature recorded in subparagraph (4) of this paragraph, draw off water from the container as filled in subparagraph (4) to the level of the food found in subparagraph (2), weigh the container with remaining water, and determine the
weight of the remaining water by subtracting the weight of the container found in subparagraph (3) of this paragraph.

(6) Divide the weight of water found in subparagraph (5) by the weight of water found in subparagraph (4), and multiply by 100. The result shall be considered to be the percent of the total capacity of the container occupied by the food.

In the case of a container with lid attached otherwise than by double seam, remove the lid and proceed as directed in subparagraphs (2)–(6) of this paragraph, except that under subparagraph (4), fill the container to the level of the top thereof.

§ 10.3 General statements of substandard quality and substandard fill of container. For the purposes of regulations promulgated under section 401 of the act:

(a) The term “general statement of substandard quality” means the statement “Below Standard in Quality Good Food—Not High Grade” printed in two lines of Cheltenham bold condensed caps. The words “Below Standard in Quality” constitute the first line, and the second immediately follows. If the quantity of the contents of the container is less than 1 pound, the type of the first line is 12-point, and of the second, 8-point. If such quantity is 1 pound or more, the type of the first line is 14-point, and of the second, 10-point. Such statement is enclosed within lines, not less than 6 points in width, forming a rectangle. Such statement, with enclosing lines, is on a strongly contrasting, uniform background, and is so placed as to be easily seen when the name of the food or any pictorial representation thereof is viewed, wherever such name or representation appears so conspicuously as to be easily seen under customary conditions of purchase.

(b) The term “general statement of substandard fill” means the statement “Below Standard in Fill” printed in Cheltenham bold condensed caps. If the quantity of the contents of the container is less than 1 pound, the statement is in 12-point type; if such quantity is 1 pound or more, the statement is in 14-point type. Such statement is enclosed within lines, not less than 6 points in width, forming a rectangle; but if the statement specified in paragraph (a) of this section is also used, both statements (one following the other) may be enclosed within the same rectangle. Such statement or statements, with enclosing lines, are on a strongly contrasting, uniform background, and are so placed as to be easily seen when the name of the food or any pictorial representation thereof is viewed, wherever such name or representation appears so conspicuously as to be easily seen under customary conditions of purchase.

Part 14—Cacao Products; Definitions and Standards of Identity

Sec. 14.1 Cacao nibs, cocoa nibs, cracked cocoa; identity; label statement of optional ingredients.
14.2 Chocolate liquor, chocolate, baking chocolate, bitter chocolate, cooking chocolate, chocolate coating, bitter chocolate coating; identity; label statement of optional ingredients.
14.3 Breakfast cocoa, high fat cocoa; identity; label statement of optional ingredients.
14.4 Cocoa, medium fat cocoa; identity; label statement of optional ingredients.
14.5 Low-fat cocoa; identity; label statement of optional ingredients.
14.6 Sweet chocolate, sweet chocolate coating; identity; label statement of optional ingredients.
14.7 Milk chocolate, sweet milk chocolate, milk chocolate coating, sweet milk chocolate coating; identity; label statement of optional ingredients.
14.8 Skim milk chocolate, sweet skim milk chocolate, skim milk chocolate coating, sweet skim milk chocolate coating; identity; label statement of optional ingredients.
14.9 Buttermilk chocolate, buttermilk chocolate coating; identity; label statement of optional ingredients.
14.10 Mixed dairy product chocolates, mixed dairy product chocolate coatings; identity; label statement of optional ingredients.
14.11 Sweet chocolate and vegetable fat (other than cacao fat) coating; identity; label statement of optional ingredients.
14.12 Sweet cocoa and vegetable fat (other than cacao fat) coating; identity; label statement of optional ingredients.


Part 15—Cereal Flours and Related Products; Definitions and Standards of Identity

Subpart A—Wheat Flour and Related Products

Sec.
15.1 Flour, white flour, wheat flour, plain flour; identity; label statement of optional ingredients.
15.10 Enriched flour; identity; label statement of optional ingredients.
15.20 Bromated flour; identity; label statement of optional ingredients.
15.30 Enriched bromated flour; identity; label statement of optional ingredients.
15.40 Durum flour; identity.
15.50 Self-rising flour, self-rising white flour, self-rising wheat flour; identity; label statement of optional ingredients.
15.60 Enriched self-rising flour; identity; label statement of optional ingredients.
15.70 Phosphated flour, phosphated white flour, phosphated wheat flour; identity; label statement of optional ingredients.
15.80 Whole wheat flour, graham flour, entire wheat flour; identity; label statement of optional ingredients.
15.90 Bromated whole wheat flour; identity; label statement of optional ingredients.
15.100 Whole durum wheat flour; identity; label statement of optional ingredients.
15.110 Crushed wheat, coarse ground wheat; identity.
15.120 Cracked wheat; identity.
15.130 Farina; identity.
15.140 Enriched farina; identity; label statement of optional ingredients.
15.150 Semolina; identity.

Subpart B—Corn Flour and Related Products

15.500 White corn meal; identity.
15.501 Yellow corn meal; identity.
15.502 Bolted white corn meal; identity.
15.503 Bolted yellow corn meal; identity.
15.504 Degerminated white corn meal, degemerded white corn meal; identity.
15.505 Degerminated yellow corn meal, degemermed yellow corn meal; identity.
15.506 Self-rising white corn meal; identity.
15.507 Self-rising yellow corn meal; identity.
15.508 White corn flour; identity.
15.509 Yellow corn flour; identity.
15.510 Grits, corn grits, hominy grits; identity.
15.511 Yellow grits, yellow corn grits, yellow hominy grits; identity.
15.512 Quick grits, quick cooking grits; identity.
15.513 Enriched corn meals; identity.
15.514 Enriched corn grits; identity.

Subpart C—Rice and Related Products

15.525 Enriched rice; identity; label statement of optional ingredients.


Part 16—Alimentary Pastes; Definitions and Standards of Identity

Sec.
16.1 Macaroni products; identity; label statement of optional ingredients.
16.2 Milk macaroni products; identity; label statement of optional ingredients.
16.3 Whole wheat macaroni products; identity; label statement of optional ingredients.
16.4 Wheat and soy macaroni products; identity; label statement of optional ingredients.
16.5 Vegetable macaroni products; identity; label statement of optional ingredients.
16.6 Noodle products; identity; label statement of optional ingredients.
16.7 Wheat and soy noodle products; identity; label statement of optional ingredients.
16.8 Vegetable noodle products; identity; label statement of optional ingredients.
16.9 Enriched macaroni products; identity; label statement of optional ingredients.
16.10 Enriched noodle products; identity; label statement of optional ingredients.


Part 17—Bakery Products; Definitions and Standards of Identity

Sec.
17.1 Bread, white bread, and rolls, white rolls, or buns, white buns; identity; label statement of optional ingredients.
17.2 Enriched bread and enriched rolls or enriched buns; identity; label statement of optional ingredients.
17.3 Milk bread and milk rolls or milk buns; identity; label statement of optional ingredients.
17.4 Raisin bread and raisin rolls or raisin buns; identity; label statement of optional ingredients.
17.5 Whole wheat bread, graham bread, entire wheat bread, and whole wheat rolls, graham rolls, entire wheat rolls, or whole wheat buns, graham buns, entire wheat buns; identity; label statement of optional ingredients.

Authority: §§ 17.1 to 17.5 issued under secs. 401, 701, 52 Stat. 1046, as amended; 1055, as amended; 21 U.S.C. 341, 371.

Part 18—Milk and Cream; Definitions and Standards of Identity

Sec.
18.500 Cream class of food; identity.
18.501 Light cream, coffee cream, table cream; identity.
18.510 Whipping cream class of food; identity.
18.511 Light whipping cream; identity.
18.515 Heavy cream, heavy whipping cream; identity.
18.520 Evaporated milk; identity; label statement of optional ingredients.
18.525 Concentrated milk, plain condensed milk; identity; label statement of optional ingredients.
18.530 Sweetened condensed milk; identity.
18.535 Condensed milks which contain corn syrup; identity.
18.540 Dried skim milk, powdered skim milk, skim milk powder; identity.


Part 19—Cheeses; Processed Cheeses; Cheese Foods; Cheese Spreads, and Related Foods; Definitions and Standards of Identity [Revised]

Sec.
19.500 Cheddar cheese, cheese; identity; label statement of optional ingredients.
19.502 Cheddar cheese for manufacturing; identity.
19.505 Washed curd cheese, soaked curd cheese; identity; label statement of optional ingredients.
19.507 Washed curd cheese for manufacturing; identity.
19.510 Colby cheese; identity; label statement of optional ingredients.
19.512 Colby cheese for manufacturing; identity.
19.515 Cream cheese; identity; label statement of optional ingredients.
19.520 Neufchatel cheese; identity; label statement of optional ingredients.
19.525 Cottage cheese; identity.
19.530 Creamed cottage cheese; identity.
19.532 Ricotta cheese; identity. [Stayed]
19.533 Part-skim ricotta cheese; identity. [Stayed]
19.535 Granular cheese, stirred curd cheese; identity; label statement of optional ingredients.
19.537 Granular cheese for manufacturing; identity.
19.540 Swiss cheese, emmentaler cheese; identity; label statement of optional ingredients.
19.542 Swiss cheese for manufacturing; identity.
19.543 Gruyere cheese; identity; label statement of optional ingredients.
19.544 Samsoe cheese; identity.
19.545 Brick cheese; identity; label statement of optional ingredients.
19.547 Brick cheese for manufacturing; identity.
19.550 Muenster cheese, munster cheese; identity; label statement of optional ingredients.
19.555 Edam cheese; identity.
19.560 Gouda cheese; identity.
19.565 Blue cheese; identity; label statement of optional ingredients.
19.567 Gorgonzola cheese; identity; label statement of optional ingredients.
19.569 Nuworld cheese; identity.
19.570 Roquefort cheese, sheep's milk blue-mold cheese, blue-mold cheese from sheep's milk; identity.
19.575 Limburger cheese; identity.
19.580 Monterey cheese, monterey jack cheese; identity; label statement of optional ingredients.
19.585 High-moisture jack cheese; identity; label statement of optional ingredients.
19.590 Provolone cheese, pasta fllata cheese; identity; label statement of optional ingredients.
19.591 Caciocavallo siciliano cheese; identity; label statement of optional ingredients.
19.595 Parmesan cheese, reggiano cheese; identity; label statement of optional ingredients.
19.610 Romano cheese; identity; label statement of optional ingredients.
19.615 Asiago fresh cheese, asiago soft cheese; identity; label statement of optional ingredients.
19.620 Asiago medium cheese; identity.
19.625 Asiago old cheese; identity.
19.636 Cook cheese, koch kaese; identity.
19.637 Sap sago cheese; identity.
19.639 Gammelost cheese; identity.
19.650 Hard cheeses; identity.
19.655 Semisoft cheeses; identity; label statement of optional ingredients.
19.660 Semisoft part-skim cheeses; identity; label statement of optional ingredients.
19.665 Soft ripened cheeses; identity; label statement of optional ingredients.
19.670 Spiced cheeses; identity; label statement of optional ingredients.
19.675 Part-skim spiced cheeses; identity; label statement of optional ingredients.
19.680 Hard grating cheeses; identity; label statement of optional ingredients.
19.685 Skim-milk cheese for manufacturing; identity.
19.750 Pasteurized process cheese; identity; label statement of optional ingredients.
19.751 Pasteurized blended cheese; identity; label statement of optional ingredients.
19.755 Pasteurized process cheese with fruits, vegetables, or meats; identity; label statement of optional ingredients.
19.760 Pasteurized process pimento cheese; identity; label statement of optional ingredients.
the procedure set forth in paragraph (b) of this section, or by another procedure which produces a finished cheese having the same physical and chemical properties as the cheese produced when the procedure set forth in paragraph (b) of this section is used. It contains not more than 39 percent of moisture, and its solids contain not less than 50 percent of milk fat, as determined by the methods prescribed in paragraph (c) of this section. If the milk used is not pasteurized, the cheese so made is cured at a temperature of not less than 35° F. for not less than 60 days.

(b) Milk, which may be pasteurized or clarified or both, and which may be warmed, is subjected to the action of harmless lactic-acid-producing bacteria, present in such milk or added thereto. Harmless artificial coloring may be added. Sufficient rennet (with or without purified calcium chloride in a quantity not more than 0.02 percent, calculated as anhydrous calcium chloride, of the weight of the milk) is added to set the milk to a semisolid mass. The mass is so cut, stirred, and heated with continued stirring, as to promote and regulate the separation of whey and curd. The whey is drained off, and the curd is matted into a cohesive mass. The mass is cut into slabs, which are so piled and handled as to promote the drainage of whey and the development of acidity. The slabs are then cut into pieces, which may be rinsed by sprinkling or pouring water over them, with free and continuous drainage; but the duration of such rinsing is so limited that only the whey or the surface of such pieces is removed. The curd is salted, stirred, further drained, and pressed into forms. A harmless preparation of enzymes of animal or plant origin capable of aiding in the curing or development of flavor of cheddar cheese may be added during the procedure, in such quantity that the weight of the solids of such preparation is not more than 0.1 percent of the weight of the milk used.

c) Determine moisture by the method prescribed on page 262 (15.124) [Ed. note, 8th edition, 1955, p. 278, sec. 15.129], under "Moisture—Official." and milk fat by the method prescribed on page 263 (15.131) [Ed. note, 8th edition, 1955, p. 279, sec. 15.136], under "Fat—Official," of "Official Methods of Analysis of the Association of Official Agricultural Chemists," Seventh Edition, 1950. Subtract the percent of moisture found from 100; divide the remainder into the percent milk fat found. The quotient, multiplied by 100, shall be considered to be the percent of milk fat contained in the solids.

(d) Cheddar cheese in the form of slices or cuts in consumer-sized packages may contain not more than 0.2 percent by weight of sorbic acid.

e) For the purposes of this section:
1. The word "milk" means cow's milk, which may be adjusted by separating part of the fat therefrom or by adding thereto one or more of the following: Cream, skim milk, concentrated skim milk, nonfat dry milk, water in a quantity sufficient to reconstitute any concentrated skim milk or nonfat dry milk used.

PART 20—FROZEN DESSERTS; DEFINITIONS AND STANDARDS OF IDENTITY

Sec.
20.1 Ice cream; identity; label statement of optional ingredients.
20.2 Frozen custard, french ice cream, french custard ice cream; identity; label statement of optional ingredients.
20.3 Ice milk; identity; label statement of optional ingredients.
20.4 Fruit sherbets; identity; label statement of optional ingredients.
20.5 Water ices; identity; label statement of optional ingredients.


* Cross-References: For other regulations in this chapter relating to ingredients permitted in frozen desserts, see also §§ 121.1008, 121.1009, and 121.1015. *
DEFINITIONS AND STANDARDS FOR FOOD
TITLE 21, PART 25—DRESSINGS FOR FOODS

Definitions and Standards of Identity

Sec. 25.1 Mayonnaise, mayonnaise dressing; identity; label statement of optional ingredients.

25.2 French dressing; identity; label statement of optional ingredients.

25.3 Salad dressing; identity; label statement of optional ingredients.


§ 25.1 Mayonnaise, mayonnaise dressing; identity; label statement of optional ingredients. (a) Mayonnaise, mayonnaise dressing, is the emulsified semisolid food prepared from edible vegetable oil and one or both of the acidifying ingredients specified in paragraph (b) of this section, and one or more of the egg-yolk-containing ingredients specified in paragraph (c) of this section. For the purposes of this section, the term “edible vegetable oil” includes salad oil that may contain not more than 0.125 percent by weight of oxystearin to inhibit crystallization as provided in the food additive regulation in § 121.1016 of this chapter. Mayonnaise may be seasoned or flavored with one or more of the following ingredients:

1. Salt.

2. Sugar, dextrose, corn sirup, invert sugar sirup, nondiastatic maltose sirup, glucose sirup, honey. The foregoing sweetening ingredients may be used in sirup or dried form.

3. Mustard, paprika, other spice, or any spice oil or spice extract, except that no turmeric or saffron is used and no spice oil or spice extract is used which imparts to the mayonnaise a color simulating the color imparted by egg yolk.

4. Monosodium glutamate.

5. Any suitable, harmless food seasoning or flavoring (other than imitations), provided it does not impart to the mayonnaise a color simulating the color imparted by egg yolk.

Mayonnaise may be mixed and packed in an atmosphere in which air is replaced in whole or in part by carbon dioxide or nitrogen. Mayonnaise contains not less than 65 percent by weight of vegetable oil.

(b) The acidifying ingredients referred to in paragraph (a) of this section are:

1. Any vinegar or any vinegar diluted with water to an acidity, calculated as acetic acid, of not less than 2 1/2 percent by weight, or any such vinegar or diluted vinegar mixed with the additional optional acidifying ingredient citric acid, but in any such mixture the weight of citric acid is not greater than 25 percent of the weight of the acids of the vinegar or diluted vinegar calculated as acetic acid. For the purpose of this paragraph, any blend of two or more vinegars is considered to be a vinegar.

2. Lemon juice or lime juice or both or any such juice in frozen, canned, concentrated, or dried form, or any one or more of these diluted with water to an acidity, calculated as citric acid, of not less than 2 1/2 percent by weight.

(c) The egg-yolk-containing ingredients referred to in paragraph (a) of this section are: Liquid egg yolks, frozen egg yolks, liquid whole eggs, frozen whole eggs, or any one or more of the foregoing with liquid egg white or frozen egg white.

(d) (1) When the additional optional acidifying ingredient as provided in paragraph (b) (1) of this section is used, the label shall bear the statement “Citric acid added” or “With added citric acid.”

(2) Wherever the name “Mayonnaise” or “Mayonnaise Dressing” appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the statements specified in this paragraph, showing the optional ingredients present, shall immediately and conspicuously precede or follow such name, without intervening written, printed, or graphic matter.

§ 25.2 French dressing; identity; label statement of optional ingredients. (a) French dressing is the separable liquid food or the emulsified viscous fluid food prepared from edible vegetable oil and one or both of the acidifying ingredients specified in paragraph (b) of this section. For the purposes of this section, the term “edible vegetable oil” includes salad oil that may contain not

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PART 27 — CANNED FRUITS AND CANNED FRUIT JUICES; DEFINITIONS AND STANDARDS OF IDENTITY; QUALITY; AND FILL OF CONTAINER [REVISED]

Sec. 27.1 Definitions.
27.2 Canned peaches; identity; label statement of optional ingredients.
27.3 Canned peaches; quality; label statement of substandard quality.
27.4 Canned peaches; fill of container; label statement of substandard fill.
27.5 Canned peaches with rum; identity; label statement of optional ingredients.
27.6 Artificially sweetened canned peaches; identity; label statement of optional ingredients.
27.10 Canned apricots; identity; label statement of optional ingredients.
27.11 Canned apricots; quality; label statement of substandard quality.
27.12 Canned apricots; fill of container; label statement of substandard fill.
27.13 Canned apricots with rum; identity; label statement of optional ingredients.
27.14 Artificially sweetened canned apricots; identity; label statement of optional ingredients.
27.15 Canned prunes; identity; label statement of optional ingredients.
27.20 Canned pears; identity; label statement of optional ingredients.
27.21 Canned pears; quality; label statement of substandard quality.
27.22 Canned pears; fill of container; label statement of substandard fill.
27.23 Canned pears with rum; identity; label statement of optional ingredients.
27.24 Artificially sweetened canned pears; identity; label statement of optional ingredients.
27.25 Canned seedless grapes; identity; label statement of optional ingredients.
27.30 Canned cherries; identity; label statement of optional ingredients.
27.31 Canned cherries; quality; label statement of substandard quality.
27.32 Canned cherries; fill of container; label statement of substandard fill.
27.33 Canned cherries with rum; identity; label statement of optional ingredients.
27.34 Artificially sweetened canned cherries; identity; label statement of optional ingredients.
27.35 Canned berries; identity; label statement of optional ingredients.

Sec. 27.40 Canned fruit cocktail, canned cocktail fruits, canned fruits for cocktail; identity; label statement of optional ingredients.
27.41 Canned fruit cocktail, canned cocktail fruits, canned fruits for cocktail; quality; label statement of substandard quality.
27.42 Canned fruit cocktail, canned cocktail fruits, canned fruits for cocktail; fill of container; label statement of substandard fill.
27.43 Artificially sweetened canned fruit cocktail; identity; label statement of optional ingredients.
27.45 Canned plums; identity; label statement of optional ingredients.
27.50 Canned pineapple; identity; label statement of optional ingredients.
27.51 Canned pineapple; quality; label statement of substandard quality.
27.52 Canned crushed pineapple; fill of container; label statement of substandard fill.
27.54 Canned pineapple juice; identity; label statement of optional ingredients.
27.55 Canned pineapple juice; quality; label statement of substandard quality.
27.56 Canned pineapple juice; fill of container; label statement of substandard fill.
27.57 Artificially sweetened canned pineapple; identity; label statement of optional ingredients.
27.60 Canned prune juice; identity; label statement of optional ingredients.
27.70 Canned figs; identity; label statement of optional ingredients.
27.73 Artificially sweetened canned figs; identity; label statement of optional ingredients.
27.101 Frozen concentrate for lemonade; identity; label statement of optional ingredients.
27.102 Frozen concentrate for colored lemonade; identity; label statement of optional ingredients.
27.106 Orange juice; identity.
27.107 Pasteurized orange juice; identity; label statement of optional ingredients.
27.108 Canned orange juice; identity; label statement of optional ingredients.
27.109 Sweetened pasteurized orange juice; identity; label statement of optional ingredients.
27.110 Canned sweetened orange juice; identity; label statement of optional ingredients.
27.111 Concentrated orange juice, orange juice concentrate; identity; label statement of optional ingredients.
27.112 Sweetened concentrated orange juice; sweetened orange juice concentrate; identity; label statement of optional ingredients.

27.113 Reconstituted orange juice; orange juice form concentrate; identity, label statement of optional ingredients.

27.114 Sweetened reconstituted orange juice, sweetened orange juice from concentrate; identity; label statement of optional ingredients.


**Source:** §§ 27.1 to 27.114 appear at 24 F.R. 10663, Dec. 24, 1959, except as otherwise noted.

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Part 29—Fruit Butters, Fruit Jellies, Fruit Preserves, and Related Products; Definitions and Standards of Identity

Sec.

29.1 Fruit butter; identity; label statement of optional ingredients.

29.2 Fruit jelly; identity; label statement of optional ingredients.

29.3 Preserves, jams; identity; label statement of optional ingredients.

29.4 Artificially sweetened fruit jelly; identity; label statement of optional ingredients. [Added]

29.5 Artificially sweetened fruit preserves, artificially sweetened fruit jams; identity; label statement of optional ingredients. [Added]


**Source:** §§ 29.1 to 29.3 appear at 20 F. R. 9609, Dec. 20, 1955.
TITLE 21, PART 36—SHELLFISH

Definitions and Standards of Identity;

Fill of Container

CANNED SHRIMP

Sec.

36.3 Canned wet pack shrimp and canned dry pack shrimp in nontransparent containers; fill of container; label statement of substandard fill.

CANNED OYSTERS

Sec.

36.5 Canned oysters; Identity; label statement of optional ingredients.

36.6 Canned oysters; fill of container; label statement of substandard fill.

RAW OYSTERS

36.10 Oysters, raw oysters, shucked oysters; identity.

36.11 Extra large oysters, oysters counts (or plants), extra large raw oysters, raw oysters counts (or plants), extra large shucked oysters, shucked oysters counts (or plants); identity.

36.12 Large oysters, oysters extra selects, large raw oysters, raw oysters extra selects, large shucked oysters, shucked oysters extra selects; identity.

36.13 Medium oysters, oysters selects, medium raw oysters, raw oysters selects, medium shucked oysters, shucked oysters selects; identity.

36.14 Small oysters, oysters standards, small raw oysters, raw oysters standards, small shucked oysters, shucked oysters standards; identity.

36.15 Very small oysters, very small raw oysters, very small shucked oysters; identity.

36.16 Olympia oysters, raw Olympia oysters, shucked Olympia oysters; identity.

PARTICIP OYSTERS

36.17 Large Pacific oysters, large raw Pacific oysters, large shucked Pacific oysters; identity.

36.18 Medium Pacific oysters, medium raw Pacific oysters, medium shucked Pacific oysters; identity.

36.19 Small Pacific oysters, small raw Pacific oysters, small shucked Pacific oysters; identity.

36.20 Extra small Pacific oysters, extra small raw Pacific oysters, extra small shucked Pacific oysters; identity.

Part 37—Fish; Definitions and Standards of Identity; Standards of Fill of Container [Added]

Sec.

37.1 Canned tuna; definition and standard of identity; label statement of optional ingredients.

37.3 Canned tuna; fill of container; label statement of substandard fill.


SOURCE: §§ 37.1 and 37.3 appear at 22 F. R. 892, Feb. 13, 1957; 22 F. R. 979, Feb. 16, 1957; 22 F. R. 3106, May 2, 1957. (See also note following § 37.1.)
DEFINITIONS AND STANDARDS FOR FOOD

TITLE 21, PART 42—EGGS AND EGG PRODUCTS

Definitions and Standards of Identity

Sec. 42.1 Eggs.
42.10 Liquid eggs, mixed eggs, liquid whole eggs, mixed whole eggs; identity.
42.20 Frozen eggs, frozen whole eggs, frozen mixed eggs; identity.
42.30 Dried eggs, dried whole eggs; identity.
42.40 Egg yolks, liquid egg yolks, yolks, liquid yolks; identity.
42.50 Frozen yolks, frozen egg yolks; identity.
42.60 Dried egg yolks, dried yolks; identity.


Source: §§42.1 to 42.60 appear at 20 F. R. 9614, Dec. 20, 1955.

§ 42.1 Eggs. No regulation shall be promulgated fixing and establishing a reasonable definition and standard of identity for the food commonly known as eggs.

§ 42.10 Liquid eggs, mixed eggs, liquid whole eggs, mixed whole eggs; identity. Liquid eggs, mixed eggs, liquid whole eggs, mixed whole eggs, are eggs of the domestic hen, broken from the shells, and with yolks and whites in their natural proportions as so broken. They may be mixed, or mixed and strained.

§ 42.20 Frozen eggs, frozen whole eggs, frozen mixed eggs; identity. Frozen eggs, frozen whole eggs, frozen mixed eggs, are the food prepared by freezing liquid eggs.

§ 42.30 Dried eggs, dried whole eggs; identity. Dried eggs, dried whole eggs, are the food prepared by drying liquid eggs. They may be powdered. They contain not less than 92 percent total egg solids, as determined by the method prescribed in “Official and Tentative Methods of Analysis of the Association of Official Agricultural Chemists,” Fourth Edition, 1935, pages 297 and 298 (Ed. note, 9th edition, 1960, p. 220, secs. 16.002, 16.003), under “Total Solids.”

§ 42.40 Egg yolks, liquid egg yolks, yolks, liquid yolks; identity. Egg yolks, liquid egg yolks, yolks, liquid yolks, are yolks of eggs of the domestic hen so separated from the whites thereof as to contain not less than 43 percent total egg solids, as determined by the method prescribed in “Official and Tentative Methods of Analysis of the Association of Official Agricultural Chemists,” Fourth Edition, 1935, pages 297 and 298 (Ed. note, 9th edition, 1960, p. 220, secs. 16.002, 16.003), under “Total Solids.” They may be mixed, or mixed and strained.

§ 42.50 Frozen yolks, frozen egg yolks; identity. Frozen yolks, frozen egg yolks, are the food prepared by freezing egg yolks.

FOOD AND DRUG ADMINISTRATION

TITLE 21, PART 45—OLEOMARGARINE, MARGARINE
Definitions and Standards of Identity

§ 45.1 Oleomargarine, margarine; identity; label statement of optional ingredients. (a) Oleomargarine, margarine is the plastic food prepared with one or more of the optional fat ingredients named in subparagraph (1) (i), (ii), (iii), and (iv) of this paragraph, as follows:

(i) The rendered fat or oil, or stearin derived therefrom (any or all of which may be hydrogenated), of cattle, sheep, swine, or goats, or any combination of two or more of such articles.

(ii) Any vegetable food fat or oil, or oil or stearin derived therefrom (any or all of which may be hydrogenated), or any combination of two or more of such articles.

(iii) Any combination of ingredients named in subdivisions (i) and (ii) of this subparagraph, in such proportion that the weight of the ingredients named in subdivision (i) either equals the weight of the ingredients named in subdivision (ii), or exceeds such weight by a ratio of not greater than 9 to 1.

(iv) Any combination of ingredients named in subdivisions (i) and (ii) of this subparagraph, in such proportion that the weight of the ingredients named in subdivision (ii) exceeds the weight of the ingredients named in subdivision (i) by a ratio not greater than 9 to 1.

(2) One of the articles designated in subdivision (1), (ii), (iii), (iv), (v), or (vi) of this subparagraph is intimately mixed with the fat ingredient or ingredients. The ingredients named in subdivisions (i), (ii), (iii), (iv), and (v) are pasteurized and then subjected to the action of harmless bacterial starters. The term “milk” as used in this subparagraph means cow’s milk.

(i) Cream.

(ii) Milk.

(iii) Skim milk.

(iv) Any combination of nonfat dry milk and water, in which the weight of the nonfat dry milk is not less than 10 percent of the weight of the water.

* CODIFICATION: In § 45.1 (a) (2) (iv), the term “nonfat dry milk solids” was changed to “nonfat dry milk,” 21 F. R. 6566, Aug. 31, 1966.

(v) Any mixture of two or more of the articles named in subdivisions (i), (ii), (iii), and (iv).

(vi) In case only of the fat ingredient designated in subparagraph (1) (ii) of this paragraph, any combination of finely ground soybeans and water, in which the weight of the finely ground soybeans is not less than 10 percent of the weight of the water. The finely ground soybeans are subjected to a heat treatment before or after mixing with the water. The soybeans may or may not be dehulled.

Congealing is effected, either with or without contact with water, and the congealed mixture may be worked.

(3) In the preparation of oleomargarine one or more of the following optional ingredients may also be used:

(i) Artificial coloring. For the purposes of this subdivision provitamin A shall be deemed to be artificial coloring.

(ii) Sodium benzoate or benzoic acid or a combination of these, in a quantity not to exceed 0.1 percent of the weight of the finished product.

(iii) Vitamin A (with or without any accompanying vitamin D and with or without vitamin D concentrate), in such quantity that the finished oleomargarine contains not less than 15,000 United States Pharmacopeia units of vitamin A per pound, as determined by the method prescribed in the Pharmacopeia of the United States for total biological vitamin A activity. The vitamin A potency prescribed may be furnished by fish liver oil; by concentrates of vitamin A or its fatty acid esters from animal sources; by synthetic vitamin A or its fatty acid esters; by mixtures of synthetic vitamin A or its fatty acid esters with harmless substances formed during the synthesis of the vitamin A, if the vitamin A or its fatty acid ester constitutes not less than 50 percent of the mixture; by provitamin A; or by any combination of two or more of these. For the purposes of this subdivision the term “fatty acid” may include acetic acid.

(iv) The artificial flavoring diacetyl added as such or as starter distillate or produced during the preparation of the
product as a result of the addition of citric acid or harmless citrates.

(v) (a) Lecithin, in an amount not exceeding 0.5 percent of the weight of the finished oleomargarine; or

(b) Monoglycerides or diglycerides of fat-forming fatty acids, or a combination of these, in an amount not exceeding 0.5 percent of the weight of the finished oleomargarine; or

(c) Such monoglycerides and diglycerides in combination with the sodium sulfo-acetate derivatives thereof, in a total amount not exceeding 0.5 percent of the weight of the finished oleomargarine; or

(d) A combination of (a) and (b) of this subdivision, in which the amount of neither exceeds that above stated; or

(e) A combination of (a), (b), and (c) of this subdivision, in a total amount not exceeding 0.5 percent of the weight of the finished oleomargarine.

The weight of the diglycerides in each of ingredients (b), (c), (d), and (e) of this subdivision is calculated at one-half actual weight.

(vi) Butter.

(vii) Salt.

(viii) Citric acid incorporated in the fat or oil ingredient used.

(ix) Isopropyl citrates incorporated in the fat or oil ingredient used, in an amount not to exceed 0.02 percent by weight of the finished oleomargarine.

(x) Stearyl citrate incorporated in the fat or oil ingredient used, in an amount not to exceed 0.15 percent by weight of the finished oleomargarine.


(b) (1) When any ingredient named under one of the following specified subparagraphs of paragraph (a) of this section is used, the label shall, except as provided in this paragraph, bear the statement set forth below after the number of such subparagraph:

Subparagraph (1) (i)—“Prepared from Animal Fat” or “Made from Animal Fat.”

Subparagraph (1) (ii)—“Vegetable” or “Prepared from Vegetable Fat” or “Made from Vegetable Fat.”

Subparagraph (2) (vi)—In lieu of label statement prescribed for ingredients designated in subparagraph (1) (ii), “Prepared from Vegetable Fat, Water and Finely Ground Soybeans” or “Made from Vegetable Fat, Water and Finely Ground Soybeans.”

Subparagraph (1) (iii)—“Prepared from Animal and Vegetable Fats” or “Made from Animal and Vegetable Fats.”

Subparagraph (1) (iv)—“Prepared from Vegetable and Animal Fats” or “Made from Vegetable and Animal Fats.”

Subparagraph (3) (i)—“Artificially Colored” or “Artificial Coloring Added” or “With Added Artificial Coloring.”

Subparagraph (3) (ii)—“Sodium Benzoate (or, as the case may be, “Benzoic Acid” or “Sodium Benzoate and Benzoic Acid”) Added as a Preservative” or “With Added Sodium Benzoate (or, as the case may be, “Benzoic Acid” or “Sodium Benzoate and Benzoic Acid”) as a Preservative.”

Subparagraph (3) (iii)—“Vitamin A Added” or “With Added Vitamin A.”

Subparagraph (3) (iv)—“Artificially Flavored” or “Artificial Flavoring Added” or “With Added Artificial Flavoring.”

Subparagraph (3) (vii)—“Citric Acid Added to Protect Flavor” or “Citric Acid Added as a Preservative.”

Subparagraph (3) (ix)—“Isopropyl Citrate Added to Protect Flavor” or “Isopropyl Citrate Added as a Preservative.”

Subparagraph (3) (x)—“Stearyl Citrate Added to Protect Flavor” or “Stearyl Citrate Added as a Preservative.”

Where oil is used, the word “oil” may be substituted for “fat” in the label statement. In lieu of the word “animal” or “vegetable” in any such statement, the common or usual name of the fat ingredient may be used. If two or more of the optional ingredients named in paragraph (a) (3) (i), (ii), (iii), (iv), (viii), (ix), and (x) of this section are used, the words “added” or “with added” need appear only once, either at the beginning or end of the list of such ingredients declared. The declaration of vitamin A may include the number of United States Pharmacopoeia units present in the finished oleomargarine.

(2) Wherever the name “oleomargarine” or “margarine” appears on the label so conspicuously as to be easily seen under customary conditions of purchase, the words and statements prescribed in this section, showing the ingredients used, shall immediately and conspicuously precede or follow, or in part precede and in part follow, such name, without intervening written, printed, or other graphic matter.
FOOD AND DRUG ADMINISTRATION

TITLE 21, PARTS 51 AND 53—CANNED VEGETABLES

Definitions and Standards of Identity; Quality; and Fill of Container

Sec. 51.1 Canned peas; identity; label statement of optional ingredients.
51.2 Canned peas; quality; label statement of substandard quality.
51.3 Canned peas; fill of container; label statement of substandard fill.
51.10 Canned green beans; identity; label statement of optional ingredients.
51.11 Canned green beans; quality; label statement of substandard quality.
51.15 Canned wax beans; identity; label statement of optional ingredients.
51.16 Canned wax beans; quality; label statement of substandard quality.
51.20 Canned corn, canned sweet corn, canned sugar corn; identity; label statement of optional ingredients.
51.21 Canned corn, canned sweet corn, canned sugar corn; quality; label statement of substandard quality.
51.22 Canned corn, canned sweet corn, canned sugar corn where the corn ingredient is in one of the forms known as fritter corn, ground corn, or cream-style corn; fill of container; label statement of substandard fill.
51.30 Canned field corn; identity; label statement of optional ingredients.
51.32 Canned field corn where the corn ingredient is in one of the forms known as fritter field corn, ground field corn, or cream-style field corn; fill of containers; label statement of substandard fill.
51.503 Canned mushrooms; fill of container; label statement of substandard fill.
51.990 Canned vegetables other than those specifically regulated; identity; label statement of optional ingredients.


SUBCHAPTER E—REGULATIONS UNDER SPECIFIC ACTS OF CONGRESS OTHER THAN THE FOOD, DRUG, AND COSMETIC ACT

PART 281—ENFORCEMENT OF THE TEA IMPORTATION ACT

Sec. 281.19 Tea standards. [Amended]

§ 281.19 Tea standards.

(a) Samples for standards of the following teas, prepared, identified, and submitted by the Board of Tea Experts on February 16, 1961, are hereby fixed and established as the standards of purity, quality, and fitness for consumption under the Tea Importation Act for the year beginning May 1, 1961, and ending April 30, 1962:

(1) Formosa Oolong.
(2) Ceylon Black (all black tea except Formosa and Japan Black and Congou type).
(3) Formosa Black (Formosa Black and Congou type).
(4) Japan Black.
(5) Japan Green.
(6) Canton type (all Canton type teas including scented Canton and Canton Oolong types).

These standards apply to tea shipped from abroad on or after May 1, 1961. Tea shipped prior to May 1, 1961, will be governed by the standards which became effective May 1, 1960 (25 F.R. 1820).

[Paragraph (a) amended, 26 F.R. 2230, Mar. 16, 1961]

Prior Amendments