

Generally Recognized as Safe (GRAS)

Cream of Tartar, USP/NF/FCC/Food Grade

Cream of Tartar or Potassium Acid Tartrate FCC grade is generally recognized as safe (GRAS) under 21 CFR part 184 subpart B.

In accordance with § 184.1(b)(1), the ingredient is used in food with no limitation other than current good manufacturing practice. The affirmation of this ingredient as generally recognized as safe (GRAS) as a direct human food ingredient is based upon the following current good manufacturing practice conditions of use:

- (1) The ingredient is used as an anticaking agent as defined in § 170.3(o)(1) of this chapter; an antimicrobial agent as defined in § 170.3(o)(2) of this chapter; a formulation aid as defined in § 170.3(o)(14) of this chapter; a humectant as defined in § 170.3(o)(16) of this chapter; a leavening agent as defined in § 170.3(o)(17) of this chapter; A pH control agent as defined in § 170.3(o)(23) of this chapter; a processing aid as defined in § 170.3(o)(24) of this chapter; a stabilizer and thickener as defined in § 170.3(o)(28) of this chapter; and a surface-active agent as defined in § 170.3(o)(29) of this chapter.
- (2) The ingredient is used in the following foods at levels not to exceed current good manufacturing practice: baked goods as defined in \S 170.3(n)(1) of this chapter; confections and frostings as defined in \S 170.3(n)(9) of this chapter; gelatins and puddings as defined in \S 170.3(n)(22) of this chapter; hard candy as defined in \S 170.3(n)(25) of this chapter; jams and jellies as defined in \S 170.3(n)(28) of this chapter; and soft candy as defined in \S 170.3(n)(38) of this chapter.

[CITE: 21CFR184.1077]

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