



U.S. Food & Drug Administration



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Definitions of Food Types and Conditions of Use for Food Contact Substances

CFSAN/Office of Food Additive Safety

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These tables were created for easy reference for notifications relating to a food contact substance.

Table 1--Types of Raw and Processed Foods

- I. Nonacid, aqueous products; may contain salt or sugar or both (pH above 5.0).
- II. Acid, aqueous products; may contain salt or sugar or both, and including oil-in-water emulsions of low- or high-fat content.
- III. Aqueous, acid or nonacid products containing free oil or fat; may contain salt, and including water-in-oil emulsions of low- or high-fat content.
- IV. Dairy products and modifications:
 - A. Water-in-oil emulsions, high- or low-fat.
 - B. Oil-in-water emulsions, high- or low-fat.
- V. Low-moisture fats and oil.
- VI. Beverages:
 - A. Containing up to 8 percent of alcohol.
 - B. Nonalcoholic.
 - C. Containing more than 8 percent alcohol.
- VII. Bakery products other than those included under Types VIII or IX of this table:
 - A. Moist bakery products with surface containing free fat or oil.
 - B. Moist bakery products with surface containing no free fat or oil.
- VIII. Dry solids with the surface containing no free fat or oil (no end test required).
- IX. Dry solids with the surface containing free fat or oil.

Table 2--Condition of use

- A. High temperature heat-sterilized (e.g., over 212 deg.F).
- B. Boiling water sterilized.
- C. Hot filled or pasteurized above 150 deg.F.
- D. Hot filled or pasteurized below 150 deg.F.
- E. Room temperature filled and stored (no thermal treatment in the container).
- F. Refrigerated storage (no thermal treatment in the container).
- G. Frozen storage (no thermal treatment in the container).
- H. Frozen or refrigerated storage: Ready-prepared foods intended to be reheated in container at time of use:
 1. Aqueous or oil-in-water emulsion of high- or low-fat.
 2. Aqueous, high- or low-free oil or fat.
- I. Irradiation
- J. Cooking at temperatures exceeding 250 deg.F.

Links on this page:

<http://www.fda.gov/Food/FoodIngredientsPackaging/FoodContactSubstancesFCS/ucm109358.htm>

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