

4. Lincklaen, H. W., and J. H. M. Rek, "Pourable Emulsion," U.S. Patent 3,796,815, March 12, 1974.

5. Van Dam, A. F., "Emulsions," U.S. Patent 4,034,124, July 5, 1977.

6. Dutilh, C. E., and W. Groger, "Improvement of Product Attributes of Mayonnaise by Enzymic Hydrolysis of Egg Yolk with Phospholipase A₂," *Journal of Science of Food and Agriculture*, 32:451-458, 1981.

7. Pardun, H., "Advances in the Extraction and Processing of Phytollecithins," *Fette Seifen Anstrichmittel*, 84:1-29, 1982.

8. Pardun, H., "Phosphatide Emulsifiers," U.S. Patent 3,661,795, May 9, 1972.

9. Van Dam, A. F., "Oil-in-Water Emulsion and Process for the Preparation Thereof," U.S. Patent 4,119,564, October 10, 1978.

10. De Haas, G. H., N. M. Postema, W. Nieuwenhuizen, and L. L. M. Van Deenen, "Purification and Properties of Phospholipase A from Porcine Pancreas," *Biochimica et Biophysica Acta*, 159:103-117, 1968.

11. Rossiter, R. J., "Metabolism of Phosphatides," in "Metabolic Pathways," edited by D. M. Greenberg, vol. II, pp. 69-115, Academic Press, New York, 1968.

12. Johnson, A. G., and S. J. McDermott, "Lysolecithin: A Factor in the Pathogenesis of Gastric Ulceration?" *Gut*, 15:710-713, 1974.

13. Acker, L., and G. Becker, "On the Subject of the Grain Starch Lipids," *Gordian*, 72:275-278, 1972.

14. Hargin, K. D., and W. R. Morrison, "The Distribution of Acyl Lipids in the Germ, Aleurone, Starch and Non-starch Endosperm of Four Wheat Varieties," *Journal of Science of Food and Agriculture*, 31:877-888, 1980.

15. Morrison, W. R., D. L. Mann, W. Soon, and A. M. Coventry, "Selective Extraction and Quantitative Analysis of Non-starch and Starch Lipids from Wheat Flour," *Journal of Science of Food and Agriculture*, 26:507-521, 1975.

16. Clayton, T. A., and W. R. Morrison, "Changes in Flour Lipids During the Storage of Wheat Flour," *Journal of Science of Food and Agriculture*, 23:721-736, 1972.

17. Mano, Y., and Y. Fujino, "Combined Lipid in Rice Starch," *Denpun Kagaku*, 22:1-5, 1975.

18. Tan, S. L., and W. R. Morrison, "The Distribution of Lipids in the Germ, Endosperm, Pericarp and Tip Cap of Amylomaize, LG-11 Hybrid Maize and Waxy Maize," *Journal of American Oil Chemists' Society*, 56:531-535, 1979.

19. Weihrauch, J. L., and Y. Son, "The Phospholipid Content of Foods," *Journal of American Oil Chemists' Society*, 60:1971-1978, 1983.

20. Davenport, H. W., "Effect of Lysolecithin, Digitonin, and Phospholipase A upon the Dog's Gastric Mucosal Barrier," *Gastroenterology*, 59:505-509, 1970.

21. Bolin, T., L. Franzén, R. Sjö Dahl, and C. Tagesson, "Passage of Molecules Through the Wall of the Gastrointestinal Tract," *Scandinavian Journal of Gastroenterology*, 21:441-448, 1986.

22. Salo, J. A., H. Myllärniemi, and E. Kivilaakso, "Morphology of Lysolecithin-Induced Damage on Esophageal Mucosa,"

Journal of Surgical Research, 42:290-297, 1987.

23. Ritchie, W. P., "Other Causes of GI Mucosal Injury: Upper Intestinal Content," *Clinical and Investigative Medicine*, 10:264-269, 1987.

24. Select Committee on GRAS Substances, "Evaluation of the Health Aspects of Lecithin as a Food Ingredient," Report No. 106, Life Sciences Research Office, Federation of American Societies for Experimental Biology, Bethesda, Maryland, 1979.

25. Memorandum from the Food Additive Chemistry Evaluation Branch to the GRAS Review Branch, June 3, 1985.

List of Subjects in 21 CFR Part 184

Food ingredients, Incorporation by reference.

Therefore, under the Federal Food, Drug, and Cosmetic Act and under authority delegated to the Commissioner of Food and Drugs and redelegated to the Director, Center for Food Safety and Applied Nutrition, 21 CFR part 184 is amended as follows:

PART 184—DIRECT FOOD SUBSTANCES AFFIRMED AS GENERALLY RECOGNIZED AS SAFE

1. The authority citation for 21 CFR part 184 continues to read as follows:

Authority: Secs. 201, 402, 409, 701 of the Federal Food, Drug, and Cosmetic Act (21 U.S.C. 321, 342, 348, 371).

2. New § 184.1063 is added to subpart B to read as follows:

§ 184.1063 Enzyme-modified lecithin.

(a) Enzyme-modified lecithin is prepared by treating lecithin with either phospholipase A₂ (EC 3.1.1.4) or pancreatin.

(b) The ingredient meets the specifications in paragraphs (b)(1) through (b)(8) of this section. Unless otherwise noted, compliance with the specifications listed below is determined according to the methods set forth for lecithin in the Food Chemicals Codex, 4th ed. (1996), pp. 220-221, which are incorporated by reference in accordance with 5 U.S.C. 552(a) and 1 CFR part 51. Copies are available from the National Academy Press, 2101 Constitution Ave. NW., Washington DC 20418, or may be examined at the Center for Food Safety and Applied Nutrition's Library, 200 C St. SW., rm. 3321, Washington, DC, or at the Office of the Federal Register, 800 North Capitol St. NW., suite 700, Washington, DC.

(1) Acetone-insoluble matter (phosphatides), not less than 50.0 percent.

(2) Acid value, not more than 40.

(3) Lead, not more than 1.0 part per million, as determined by atomic absorption spectroscopy.

(4) Heavy metals (as Pb), not more than 20 parts per million.

(5) Hexane-insoluble matter, not more than 0.3 percent.

(6) Peroxide value, not more than 20.

(7) Water, not more than 4.0 percent.

(8) Lysolecithin, 50 to 80 mole percent of total phosphatides as determined by "Determination of Lysolecithin Content of Enzyme-Modified Lecithin: Method I," dated 1985, which is incorporated by reference in accordance with 5 U.S.C. 552(a) and 1 CFR part 51. Copies are available from the Division of Petition Control, Center for Food Safety and Applied Nutrition (HFS-215), Food and Drug Administration, 200 C St. SW., Washington, DC 20204, or may be examined at the Center for Food Safety and Applied Nutrition's Library, 200 C St. SW., rm. 3321, Washington, DC, or at the Office of the Federal Register, 800 North Capitol St. NW., suite 700, Washington, DC.

(c) 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 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 emulsifier as defined in § 170.3(o)(8) of this chapter.

(2) The ingredient is used at levels not to exceed current good manufacturing practice.

Dated: July 31, 1996.

Fred R. Shank,
Director, Center for Food Safety and Applied Nutrition.

[FR Doc. 96-22246 Filed 8-29-96; 8:45 am]

BILLING CODE 4160-01-F

DEPARTMENT OF DEFENSE

Department of the Army

32 CFR Part 623

[AR 700-131]

Loan of Army Materiel and Property Returns; Correction

AGENCY: Department of the Army, DoD.

ACTION: Correcting amendments.

SUMMARY: This document contains corrections to the final regulations which were published on September 18, 1980 (45 FR 62038) the regulations related to the process of Army property returns.

EFFECTIVE DATE: August 30, 1996.

FOR FURTHER INFORMATION CONTACT: Mr. Showalter, U.S. Army Publications and Printing Command, ATTN: ASQZ-PDS, 2461 Eisenhower Ave., Alexandria, VA 22331, or telephone: (703) 428-0567.

SUPPLEMENTARY INFORMATION: The final regulation being corrected is § 623.5. In this section paragraphs (c)(5)(A) through (D) are incorrectly designated.

Need for Correction

As published, the final regulation contains errors which may be misleading and are in need of clarification.

List of Subjects in 32 CFR Part 623

Accordingly, 32 CFR part 623 is corrected by making the following correcting amendments:

PART 623—LOAN OF ARMY MATERIEL

1. The authority citation continues to read as follows:

Authority: 10 U.S.C. 2571; 31 U.S.C. 686; 10 U.S.C. 2667.

§ 623.5 [Corrected]

2. In § 623.5, paragraphs (c)(5)(A) through (c)(5)(D) are redesignated as paragraphs (c)(5)(i) through (c)(5)(iv).

Gregory D. Showalter,

Army Federal Register Liaison Officer.

[FR Doc. 96-22170 Filed 8-29-96; 8:45 am]

BILLING CODE 3710-08-M

DEPARTMENT OF TRANSPORTATION

Coast Guard

33 CFR Part 100

[CGD01-95-169]

RIN 2115-AE46

Special Local Regulation: Provincetown Harbor Swim for Life, Provincetown, MA

AGENCY: Coast Guard, DOT.

ACTION: Final rule.

SUMMARY: The Coast Guard is establishing a permanent special local regulation for a swimming event known as the Provincetown Harbor Swim for Life. The event will be held on September 7, 1996, and annually thereafter on a date and times published in a Federal Register document. This regulation is needed to protect the participants from transiting vessel traffic during the swimming event.

EFFECTIVE DATE: This regulation is effective on September 7, 1996.

FOR FURTHER INFORMATION CONTACT: Lieutenant Commander James B. Donovan, Office of Search and Rescue, First Coast Guard District, (617) 223-8268.

SUPPLEMENTARY INFORMATION:

Regulatory History

A Notice of Proposed Rulemaking (NPRM) was published on March 20, 1996, (61 FR 11352) proposing the establishment of a permanent special local regulation for the annual swimming benefit Provincetown Harbor Swim for Life. The NPRM proposed to restrict vessels from approaching within 200 feet of any participating swimmer to ensure the safety of participants during the event. No comments were received and no hearing was requested. This rule varies from the NPRM in one regard; it provides the date and time of the 1996 event and provides for the dates and times of future events to be published in a Federal Register document.

Background and Purpose

The annual Provincetown Harbor Swim for Life benefit is a local, traditional event which has been held for several years in Provincetown Harbor, Provincetown, MA. In the past, the Coast Guard has promulgated individual regulations for each year's event. Given the recurring nature of the event, the Coast Guard is establishing a permanent regulation. This rule establishes a regulated area in Provincetown Harbor, Cape Cod Bay, and provides specific guidance to control vessel movement during the event. This rule restricts vessels from approaching within 200 feet of participating benefit swimmers.

The event will consist of approximately 150 swimmers traveling 1.4 miles from Long Point Lighthouse to a point 200 yards east of the Coast Guard pier. There will be approximately 25-30 support boats on scene to augment a Coast Guard patrol to alert boating traffic of the presence of the swimmers. In emergency situations, provisions may be made to establish safe escort by a Coast Guard or Coast Guard designated vessel for vessels requiring transit within 200 feet of participating swimmers.

Good cause exists for providing for this rule to become effective in less than 30 days after Federal Register publication. Due to the need to provide the opportunity for notice and comment in the NPRM, there is insufficient time to publish this rule 30 days before the event is scheduled to begin. The Coast Guard believes delaying the event in order to provide a 30 day delayed

effective date would be contrary to the public interest given this event's local popularity.

Regulatory Evaluation

This rule is not a significant regulatory action under section 3(f) of Executive Order 12866, and does not require an assessment of potential costs and benefits under section 6(a)(3) of that order. It has been exempted from review by the Office of Management and Budget under that order. It is not significant under the regulatory policies and procedures of the Department of Transportation (DOT) (44 FR 11040, February 26, 1979). The Coast Guard expects the economic impact to be so minimal that a full Regulatory Evaluation, under paragraph 10e of the regulatory policies and procedures of DOT, is unnecessary. This conclusion is based on the limited duration of the event, the extensive advisories that will be made to the affected maritime community, and the minimal restrictions which the regulation places on vessel traffic.

Small Entities

Under the Regulatory Flexibility Act (5 U.S.C. 601 *et seq.*), the Coast Guard must consider the economic impact on small entities of a rule for which a general notice of proposed rulemaking is required. "Small entities" may include (1) small businesses and not-for-profit organizations that are independently owned and operated and are not dominant in their fields and (2) governmental jurisdictions with populations of less than 50,000.

For the reasons discussed in the Regulatory Evaluation, the Coast Guard certifies under 5 U.S.C. 605(b) that this rule will not have a significant economic impact on a substantial number of small entities.

Collection of Information

This rule contains no collection of information requirements under the Paperwork Reduction Act (44 U.S.C. 3501 *et seq.*).

Federalism

The Coast Guard has analyzed this rule in accordance with the principles and criteria contained in Executive Order 12612, and has determined that this rule does not raise sufficient federalism implications to warrant the preparation of a Federalism Assessment.

Environment

The Coast Guard has considered the environmental impacts of this rule and concluded that, under paragraph 2.B.2.e.34(h) of COMDTINST 16475.1B,