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WHITE SUGAR – SPECIFICATION

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B.P.: 14966 Yaoundé – CAMEROUN – Tél: 6992 257 777 /Fax.: (237) 222 22 64 96

E-mail : enquetepublique@anor.cm – www.anor.cm/enquetes-publiques

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White sugars — Specification



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ARSO Central Secretariat
International House 3rd Floor
P. O. Box 57363 — 00200 City Square
NAIROBI, KENYA

Tel. +254-20-2224561, +254-20-3311641, +254-20-3311608

E-mail: arso@arso-oran.org
Web: www.arso-oran.org

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ARSO Central Secretariat
International House 3rd Floor
P.O. Box 57363 — 00200 City Square
NAIROBI, KENYA

Tel: +254-20-2224561, +254-20-3311641, +254-20-3311608

E-mail: arso@arso-oran.org
Web: www.arso-oran.org

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Introduction

This African Standard is a technical revision of the earlier ARS 58:1986(E), *White sugar — Specification* which is hereby superseded and cancelled.

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White sugars — Specification

1 Scope

This African Standard specifies the requirements, methods of sampling and test for plantation or mill white sugar and refined white sugar intended for human consumption.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ARS 53, *General principles of food hygiene — Code of practice*

ARS 56, *Prepackaged foods — Labelling*

CAC/GL 21, *Principles for the Establishment and Application of Microbiological Criteria for Foods*

CAC/RCP 53, *Code of Hygienic Practice for Fresh Fruits and Vegetables*

CODEX STAN 192, *General standard for food additives*

ICUMSA Method GS 2/3-1, *The Braunschweig Method for the Polarisation of White Sugar by Polarimetry — Official (Reference) Method*

ICUMSA Method GS 2/3/9-5, *The Determination of Reducing Sugars in Purified Sugars by the Knight and Allen EDTA Method — Official (Reference) Method*

ICUMSA Method GS 2/9-6, *The Determination of Reducing Sugars in White Sugar and Plantation White Sugar by the Modified Ofner Titrimetric Method — Official*

ICUMSA Method GS 3/4/7/8-11, *The determination of sulphated ash in brown sugar, juice, syrup and molasses*

ICUMSA Method GS 2/3/9-17, *The Determination of Conductivity Ash in Refined Sugar Products and in Plantation White Sugar — Official*

ICUMSA Method GS 2/1/3/9-15, *The Determination of Sugar Moisture by Loss on Drying*

ICUMSA Method GS 9/1/2/3-8, *The Determination of Sugar Solution Colour at pH 7.0 by the MOPS Method*

ICUMSA Method GS 2/3/9-19, *The determination of insoluble matter in white sugar by membrane filtration*

ICUMSA Method GS 2/1/7/9-33, *The Determination of Sulphite by the Rosaniline Colorimetric Method in White Sugar — Official (Reference) Method; in VVHP Raw Sugar — Tentative; in Cane Sugar Juices and Syrups — Accepted; and in Plantation White Sugar — Accepted*

ISO 4833, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of microorganisms — Colony-count technique at 30 degrees C*

ISO 6579, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection of Salmonella spp.*

ARS 58:2017(E)

ISO 7251, *Microbiology of food and animal feeding stuffs — Horizontal method for the detection and enumeration of presumptive Escherichia coli — Most probable number technique*

ISO 21527-2, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 2: Colony count technique in products with water activity less than or equal to 0.95*

3 Terms and definitions

For the purposes of this standard, the following terms and definitions apply.

3.1

extraneous matter

organic matter of origin other than white sugar

3.2

foreign matter

organic and inorganic materials (such as sand, soil, glass) other than extraneous matter in sugar

3.3

white sugar cubes

granulated white sugar in the form of regular cubes and/or tablets

3.4

powdered white sugar (icing sugar)

finely pulverized white sugar with or without the addition of an anti-caking agent

3.5

plantation or mill white sugar

white sugar commonly manufactured by the vacuum-pan-process from sugar cane

3.6

refined white sugar

purified and granulated sugar, manufactured from any raw sugar, such as plantation (mill) sugar, by the process of purification consisting broadly of affination, melting, chemical treatment, filtration, decolourisation and recrystallisation

3.7

ICUMSA unit

international unit developed by International Commission for Universal Methods of Sugar Analysis (ICUMSA) for expressing the purity of sugar and is directly related to the colour of sugar

3.8

polarisation

estimate of the sucrose content of sugar expressed as degrees of polarization

3.9

lot

collection of packages of the same size, type and style which have been manufactured and packaged under essentially the same conditions

4 Quality requirements

4.1 General requirements

White sugars shall be

- a) in the form of uniform white colour crystals;
- b) free from dirt, foreign and extraneous matter;

- c) crystalline and free flowing and not agglomerated;
- d) typically sweet without any foreign taste; and
- e) free from fermented, musty or undesirable odours.

4.2 Specific requirements

White sugar shall conform to the compositional requirements in Table 1.

Table 1 — Composition requirements for white sugars

S/ N	Characteristic	Requirement/limit		Test method
		Plantation white	Refined white	
i)	Polarisation, °S, min.	99.5	99.8	ICUMSA GS 2/3-1
ii)	Invert sugar content, % m/m, max.	0.1	0.04	ICUMSA GS 2/3/9-5 ICUMSA GS 2/9-6
iii)	Conductivity ash, % m/m, max.			
	a) Sulphate ash	0.06	0.06	ICUMSA GS 3/4/7/8-11
	b) Conductivity ash	0.1	0.04	ICUMSA GS 2/3/9-17
iv)	Moisture content (loss on drying for max. ^a)	0.1	0.1	ICUMSA GS 2/1/3/9-15
v)	Colour, in ICUMSA units, max.	150	60	ICUMSA GS 9/1/2/3-8
vi)	Sulphur dioxide, mg/kg, max.	70	15	ICUMSA GS 2/1/7/9-33
vii)	Water insoluble matter, mg/kg, max.	150	-60	ICUMSA GS 2/3/9-19
^a Does not apply to white sugar in lump or cube form or to crystal candy sugar (crystal korizato) or to rock sugar (korizato), or to powdered sugar (icing sugar) to which starch has been added.				

5 Food additives

5.1 White sugar shall contain only permitted additives complying with CODEX STAN 192.

5.2 Anti caking agents: maximum level of 1.5 % m/m singly or combination of following agents is permitted to used in white sugar.

- i) Calcium phosphate, tribasic
- ii) Magnesium carbonate
- iii) Silicon dioxide, amorphous (dehydrated silica gel)
- iv) Calcium silicate
- v) Magnesium trisilicate
- vi) Sodium aluminosilicate
- vii) Calcium aluminosilicate

6 contaminants**6.1 Pesticide residues**

White sugars shall conform to the maximum residue limits established by the Codex Alimentarius Commission for this commodity.

6.2 Heavy metals

White sugars shall comply with those maximum levels for heavy metal contaminants established by the Codex Alimentarius Commission for this commodity.

7 Hygiene

7.1 It is recommended that the produce covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of ARS 53, CAC/RCP 53, and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

7.2 The produce should comply with any microbiological criteria established in accordance with CAC/GL 21 and as in Table 3.

Table 3 — Microbiological limits for white sugar

S/N	Micro-organism (s)	Requirement	Test method
i)	Total plate count, cfu/g, max.	10 ³	ISO 4833
ii)	<i>Escherichia coli</i> , cfu/g	Absent	ISO 7251
iii)	<i>Salmonella</i> , per 25 g	Not detected	ISO 6579
iv)	Yeasts and moulds, cfu/g, max.	50	ISO 21527-2

8 Packaging

8.1 White sugar shall be packaged in food grade materials.

8.2 The net weight of the packages for white sugar may be required to meet the relevant regulations of the destination country.

9 Marking and labelling

In addition to the requirements of ARS 56, the following specific provisions shall apply:

- the name of the product as “plantation white sugar” or “mill white sugar” or “refined white sugar”;
- the net contents shall be declared by weight in the metric units ('Système International');
- the name, address and physical location of the manufacturer and/or the packer, distributor, importer, exporter or vendor of the product shall be declared; and
- the country of origin of the product shall be declared;
- the lot number; and
- the date of manufacture, in the order of "month and year".

10 Sampling

10.1 General requirements for sampling

In drawing, preparing, storing and handling of samples, the following precautions and directions shall be observed.

- a) Samples shall be taken in a protected place not exposed to damp air, dust or soot.
- b) The sampling instruments shall be clean and dry when used.
- c) When sampling for microbiological purposes, the sampling instruments and containers for samples shall be sterilized preferably by dry heat at 170 °C for 1 h before use.
- d) Precautions shall be taken to protect the samples, the material being sampled, the sampling instruments and the containers for samples from adventitious contamination.
- e) The samples shall be placed in clean, dry, and moisture-proof containers.
- f) The sample containers shall be sealed air-tight after filling and marked with name of material, date of sampling, name of the manufacturer, name of the person sampling and such other particulars of the consignments.
- g) Samples shall be protected from light as far as practicable and shall be stored in a cool, dry place.

10.2 Scale of sampling

10.2.1 All the packages of the same size, type and style which have been manufactured and packaged under essentially the same conditions in a single consignment shall constitute a lot. Samples shall be tested separately for each lot for ascertaining the conformity of the sugar.

10.2.2 The number of bags to be selected (n) from the lot shall depend on the size (N) of the lot and shall be in accordance with the formula:

$$n = \sqrt{N}$$

These bags shall be selected at random from the lot; to ensure the randomness of selection a random number table, as agreed to between the purchaser and the supplier shall be used. In case such a table is not available, the following procedure shall be used:

Starting from any bag, count them as 1, 2, 3, up to r and so on in one order, where r is equal to the integral part of N/n , N being the total number of bags in the lot and n the number of bags to be selected. Every r^{th} bag thus counted shall be separated until the requisite number of bags is obtained from the lot to give samples for test.

In case of bags stacked in a pyramidal shape, approximately equal number of bags shall be selected from all exposed sides of the lot, so as to give the required number of sample bags.

10.3 Preparation of sample

10.3.1 Procedure

From the top, middle and bottom portions of each of the selected bags (see 10.2), approximately equal quantity of sugar shall be taken with the help of a suitable sampling instrument. The sample collected from each of the bags shall be thoroughly mixed so as to give a composite sample of 600 g.

The composite sample thus prepared shall be divided approximately into three equal parts; one for the purchaser, one for the supplier, and the third for the referee and sealed air tight with particulars as given in 10.1(f).

10.3.2 Number of tests

The composite sample prepared as under 10.3.1 shall be tested for the characteristics as prescribed in Table 1.

10.3.3 Criteria for conformity adopt

The lot shall be declared as conforming to this specification, when the test results on various characteristics obtained on the composite sample satisfy the corresponding requirements.

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