
 STATUTORY INSTRUMENTS

1982 No. 410 (S.53)

**FOOD
COMPOSITION AND LABELLING**

**The Specified Sugar Products (Scotland) Amendment Regulations
1982**

<i>Made - - - -</i>	<i>11th March 1982</i>
<i>Laid before Parliament</i>	<i>30th March 1982</i>
<i>Coming into Operation</i>	<i>20th April 1982</i>

In exercise of the powers conferred on me by sections 4, 7, 56 and 56A of the Food and Drugs (Scotland) Act 1956 (a) and of all other powers enabling me in that behalf and after consultation in accordance with section 56(6) of the said Act, with such organisations as appear to me to be representative of interests substantially affected by these regulations, I hereby make the following regulations:—

Citation and commencement

1. These regulations may be cited as the Specified Sugar Products (Scotland) Amendment Regulations 1982, and shall come into operation on 20th April 1982.

Amendment of the Specified Sugar Products (Scotland) Regulations 1976

2. The Specified Sugar Products (Scotland) Regulations 1976 (b) are hereby amended by substituting for Schedules 1 and 2 thereto Schedules 1 and 2 set out in the Schedule to these regulations.

George Younger,
One of Her Majesty's Principal
Secretaries of State.

New St Andrew's House,
Edinburgh.
11th March 1982.

(a) 1956 c.30; section 4 was amended, and section 56A inserted, by the European Communities Act 1972 (c.68), section 4(1) and Schedule 4, paragraph 3(1) and (2)(b).
(b) S.I. 1976/946.

SCHEDULE

Regulation 2

SCHEDULE 1

Regulation 2(1)

SPECIFIED SUGAR PRODUCTS AND THEIR RESERVED DESCRIPTIONS

Column 1	Column 2
Reserved descriptions	Specified Sugar Products
Dextrose anhydrous	<p>Purified and crystallized D-glucose, other than in the form of icing dextrose, containing no water of crystallization and having the following characteristics:</p> <ul style="list-style-type: none"> (a) a dry matter content of not less than 98%, <i>determined according to the method of analysis referred to in item (6) of Schedule 2;</i> (b) A D-glucose content of not less than 99.5% of the dry matter, <i>determined according to the method of analysis referred to in item (11) of Schedule 2;</i> (c) a sulphated ash content of not more than 0.25% of the dry matter, <i>determined according to the method of analysis referred to in item (12) of Schedule 2.</i>
Dextrose monohydrate	<p>Purified and crystallized D-glucose, other than in the form of icing dextrose, containing <i>one molecule of</i> water of crystallization and having the following characteristics:</p> <ul style="list-style-type: none"> (a) a dry matter content of not less than 90%, <i>determined according to the method of analysis referred to in item (6) of Schedule 2;</i> (b) a D-glucose content of not less than 99.5% of the dry matter, <i>determined according to the method of analysis referred to in item (11) of Schedule 2;</i> (c) a sulphated ash content of not more than 0.25% of the dry matter, <i>determined according to the method of analysis referred to in item (12) of Schedule 2.</i>
Dried glucose syrup	<p>Glucose syrup which has been partially dried having the following characteristics:</p> <ul style="list-style-type: none"> (a) a dry matter content of not less than 93%, <i>determined according to the method of analysis referred to in item (6) of Schedule 2;</i> (b) a dextrose equivalent, expressed as D-glucose, of not less than 20% of the dry matter, <i>determined according to the method of analysis referred to in item (11) of Schedule 2;</i> (c) a sulphated ash content of not more than 1.0% of the dry matter, <i>determined according to the method of analysis referred to in item (12) of Schedule 2.</i>
Extra white sugar	<p>Purified and crystallized sucrose, other than in the form of icing sugar, candy sugar or loaf sugar, having the following characteristics:</p> <ul style="list-style-type: none"> (a) a polarization of not less than 99.7°, <i>determined according to the method of analysis referred to in item (13) of Schedule 2;</i> (b) an invert sugar content of not more than 0.04%, <i>determined according to the method of analysis referred to in item (9) of Schedule 2;</i>

Column 1	Column 2
Reserved descriptions	Specified Sugar Products
	<p>(c) a loss on drying of not more than 0.1%, <i>determined according to the method of analysis referred to in item (5) of Schedule 2;</i></p> <p>(d) a number of points not exceeding 4 for colour, 6 for conductivity ash content and 3 for colour in solution, determined according to the methods of analysis referred to in items (1), (2) and (3) respectively of Schedule 2 and a total number of points, so determined, not exceeding 8.</p>
Glucose syrup	<p>A purified and concentrated aqueous solution of nutritive saccharides obtained from starch having the following characteristics:</p> <p>(a) a dry matter content of not less than 70%, <i>determined according to the method of analysis referred to in item (6) of Schedule 2;</i></p> <p>(b) a dextrose equivalent, expressed as D-glucose, of not less than 20% of the dry matter, <i>determined according to the method of analysis referred to in item (11) of Schedule 2;</i></p> <p>(c) a sulphated ash content of not more than 1.0% of the dry matter, <i>determined according to the method of analysis referred to in item (12) of Schedule 2.</i></p>
Icing dextrose Powdered dextrose	Fine particles of dextrose monohydrate or dextrose anhydrous or mixtures thereof.
Icing sugar Powdered sugar	Fine particles of white sugar or extra white sugar or mixtures thereof.
Invert sugar solution	<p>An aqueous solution of sucrose which has been partially inverted by hydrolysis having the following characteristics:</p> <p>(a) a dry matter content of not less than 62%, <i>determined according to the method of analysis referred to in item (7) of Schedule 2;</i></p> <p>(b) an invert sugar content of more than 3% but not more than 50% of the dry matter, <i>determined according to the method of analysis referred to in item (10) of Schedule 2 in conjunction with the method referred to in item (7) thereof,</i> and a ratio of fructose to dextrose in the invert sugar of 1.0 ± 0.1.</p> <p>(c) a conductivity ash content of not more than 0.4% of the dry matter, determined according to the method of analysis referred to in item (2) of Schedule 2.</p>
Invert sugar syrup	<p>An aqueous solution, whether or not crystallized, of sucrose which has been partially inverted by hydrolysis having the following characteristics:</p> <p>(a) a dry matter content of not less than 62%, <i>determined according to the method of analysis referred to in item (7) of Schedule 2;</i></p>

Column 1	Column 2
Reserved descriptions	Specified Sugar Products
	<p>(b) an invert sugar content of more than 50% of the dry matter, <i>determined according to the method of analysis referred to in item (10) of Schedule 2 in conjunction with the method referred to in item (7) thereof</i>, and a ratio of fructose to dextrose in the invert sugar of 1.0 ± 0.1.</p> <p>(c) a conductivity ash content of not more than 0.4% of the dry matter, determined according to the method of analysis referred to in item (2) of Schedule 2.</p>
Lactose	<p>The carbohydrate normally obtained from whey. Lactose may be anhydrous or contain one molecule of water of crystallization or be a mixture of both forms and shall have the following characteristics:</p> <p>(a) an anhydrous lactose content of not less than 97% of the dry matter;</p> <p>(b) a sulphated ash content of not more than 0.8% of the dry matter;</p> <p>(c) a loss on drying of not more than 6%;</p> <p>(d) a pH (10% aqueous solution m/m) of 4.5–7.0 at 20°C.</p>
Semi-white sugar	<p>Purified and crystallized sucrose, other than in the form of candy sugar or loaf sugar, having the following characteristics:</p> <p>(a) a polarization of not less than 99.5°, <i>determined according to the method of analysis referred to in item (13) of Schedule 2</i>.</p> <p>(b) an invert sugar content of not more than 0.1%, <i>determined according to the method of analysis referred to in item (8) of Schedule 2</i>;</p> <p>(c) a loss on drying of not more than 0.1%, <i>determined according to the method of analysis referred to in item (5) of Schedule 2</i>.</p>
Soft sugar	<p>Fine-grain purified moist sucrose having the following characteristics:</p> <p>(a) a sucrose plus invert sugar content, expressed as sucrose, of not less than 88%.</p> <p>(b) an invert sugar content of not less than 0.3% but not more than 12%;</p> <p>(c) a sulphated ash content of not more than 3.5%;</p> <p>(d) a loss on drying of not more than 4.5%.</p>
Sugar solution	<p>An aqueous solution of sucrose having the following characteristics:</p> <p>(a) a dry matter content of not less than 62%, <i>determined according to the method of analysis referred to in item (7) of Schedule 2</i>;</p>

Column 1	Column 2
Reserved descriptions	Specified Sugar Products
	<p>(b) an invert sugar content of not more than 3% of the dry matter, <i>determined according to the method of analysis referred to in item (10) of Schedule 2 in conjunction with the method referred to in item (7) thereof</i>, and a ratio of fructose to dextrose in the invert sugar of 1.0 ± 0.2.</p> <p>(c) a conductivity ash content of not more than 0.1% of the dry matter, determined according to the method of analysis referred to in item (2) of Schedule 2;</p> <p>(d) a colour in solution of not more than 45 units, determined according to the method of analysis referred to in item (3) of Schedule 2.</p>
White soft sugar	<p>Fine-grain purified moist sucrose having the following characteristics:</p> <p>(a) a sucrose plus invert sugar content, expressed as sucrose, of not less than 97%;</p> <p>(b) an invert sugar content of not less than 0.3% but not more than 12%;</p> <p>(c) a conductivity ash content of not more than 0.2%, determined according to the method of analysis referred to in item (2) of Schedule 2;</p> <p>(d) a loss on drying of not more than 3%;</p> <p>(e) a colour of not more than 60 units, determined according to the method of analysis referred to in item (4) of Schedule 2.</p>
White sugar Sugar	<p>Purified and crystallized sucrose, other than in the form of icing sugar, candy sugar or loaf sugar, having the following characteristics:</p> <p>(a) a polarization of not less than 99.7°, <i>determined according to the method of analysis referred to in item (13) of Schedule 2</i>;</p> <p>(b) an invert sugar content of not more than 0.04%, <i>determined according to the method of analysis referred to in item (9) of Schedule 2</i>;</p> <p>(c) a loss on drying of not more than 0.1%, <i>determined according to the method of analysis referred to in item (5) of Schedule 2</i>;</p> <p>(d) a number of points for colour not exceeding 12, determined according to the method of analysis referred to in item (1) of Schedule 2.</p>

SCHEDULE 2

Regulation 2(1)

METHODS OF ANALYSIS

PART I

- (1) *The method for determining the colour of extra white sugar and white sugar*
The method of the Brunswick Institute for Agricultural and Sugar Industry Technology set out in section A paragraph 2 of the Annex to Commission Regulation (EEC) No 1265/69 (a). For the purpose of determining the number of points for the colour of white sugar or extra white sugar, one point corresponds to 0.5 units.
- (2) *The method for determining the conductivity ash content of extra white sugar, invert sugar solution, invert sugar syrup, sugar solution and white soft sugar*
The method of the International Commission for Uniform Methods of Sugar Analysis set out in section A paragraph 1 of the Annex to Commission Regulation (EEC) No 1265/69. For the purpose of determining the number of points for the conductivity ash content of extra white sugar, one point corresponds to 0.0018% of ash.
- (3) *The method for determining the colour in solution of extra white sugar and sugar solution*
The method of the International Commission for Uniform Methods of Sugar Analysis set out in section A paragraph 3 of the Annex to Commission Regulation (EEC) No 1265/69. For the purpose of determining the number of points for the colour in solution of extra white sugar, one point corresponds to 7.5 units.
- (4) *The method for determining the colour in solution of white soft sugar*
The method No CAC/RM 6-1969 for the determination of colour contained in FAO/WHO Codex Alimentarius publication "Methods of Analysis for Sugars", No CAC/RM 1/8-1969 at page 19.

(a) OJ No L163, 4.7.69, p.1. (OJ/SE 1969 II, p.305), which has been amended in a manner not related to the subject matter of these regulations.

PART II

The methods specified by number in this Part of this Schedule are those specified under the same numbers in Annex II to the Community Directive No 79/786/EEC (a) laying down Community methods of analysis for testing certain sugars intended for human consumption, as read with the Introduction to that Annex

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| (5) The method for determining the loss on drying of semi-white sugar, white sugar and extra white sugar: | Method 1 |
| (6) The method for determining the dry matter content of glucose syrup, dried glucose syrup, dextrose monohydrate and dextrose anhydrous: | Method 2 |
| (7) The method for determining the dry matter content of sugar solution, invert sugar solution and invert sugar syrup: | Method 3 |
| (8) The method for determining the invert sugar content of semi-white sugar: | Method 4 |
| (9) The method for determining the invert sugar content of white sugar and extra white sugar: | Method 5 |
| (10) The method for determining the invert sugar content of sugar solution, invert sugar solution and invert sugar syrup: | Method 7 |
| (11) The method for determining the invert sugar content of glucose syrup, dried glucose syrup, dextrose monohydrate and dextrose anhydrous: | Method 8 |
| (12) The method for determining the sulphated ash content of glucose syrup, dried glucose syrup, dextrose monohydrate and dextrose anhydrous: | Method 9 |
| (13) The method for determining the polarization of semi-white sugar, white sugar and extra white sugar: | Method 10 |

EXPLANATORY NOTE

(This Note is not part of the Regulations.)

These Regulations, which amend the Specified Sugar Products (Scotland) Regulations 1976, come into operation on 20th April 1982.

The Regulations, in implementation of Commission Directive 79/786/EEC laying down Community methods of analysis for testing certain sugars intended for human consumption, substitute two new Schedules, incorporating references to those methods, for Schedules 1 and 2 to the amended Regulations. The new material in Schedule 1 appears in italics, and in Schedule 2 forms Part II of the Schedule.

(a) OJ No L239, 22.9.79, p.24.

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