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JOINT FAO/WHO FOOD STANDARDS PROGRAMME
CODEX ALIMENTARIUS COMMISSION
Sixth Session

CODEX COMMITTEE ON SUGARS
REPORT OF 5TH SESSION, 10TH - 12TH SEPTEMBER, 1968

1. The Codex Committee on Sugars held its fifth session from 10th - 12th September, 1968 in London under the Chairmanship of Mr. J.H.V. Davies of the United Kingdom. The meeting was attended by 42 delegates and observers from 19 Governments and 3 International Organisations. A list of those participating is attached at Appendix I.

White Sugars (Step 7 of the Procedure)

2. The Committee had before it Codex/Sugars/41. The Committee considered the standard and the following points arose during the discussions:-

(a) Sugars covered by Section II (a) of the Standard

- (i) Description It was agreed that crystal candy sugar and rock sugar (korizato) were both white sugars and that they fell under the heading of lump sugar. It was also agreed that the exception in the standard covering white sugar in lump or cube form should be extended to apply to these sugars.
- (ii) Polarisation It was agreed that the minimum figure of 99.7°S should not be changed. The delegates of Canada, Cuba and the U.S.A. considered that it would be better to raise the value to 99.8°S.
- (iii) Loss on Drying It was decided not to change the value of 0.1% maximum. Some delegations favoured lower figures varying between 0.05% and 0.08%, but it was not thought that a figure of less than 0.1% would allow sufficient latitude for moisture absorption during storage.
- (iv) Colour The delegates of Canada and Cuba were of the opinion that the figure should be reduced to 40 or 45 I.C.U.M.S.A. units. The delegates of Austria and Poland thought that a figure of 100 I.C.U.M.S.A. units would be reasonable bearing in mind the effect of

climatic conditions on the colour of the sugars. The delegate of the Federal Republic of

Germany supported a figure of between 70 and 90 I.C.U.M.S.A. units. It was agreed that the figure should not be altered. The delegate of Poland reserved his position on the figure in the standard.

- (v) Sulphur Dioxide The delegates of the Federal Republic of Germany and Cuba reserved their position on the decision not to change this figure. They considered that a figure of 10 mg/kg was desirable.

(b) Sugars covered by Section II (b) of the Standard

The Committee agreed to make no amendments. The delegate of the U.S.A. considered that a figure of 99.3°S should be laid down for Polarisation.

3. The Committee discussed the question of the inclusion of a value for insoluble solids. The delegate of Canada considered the method of analysis developed by Hibbert and Phillipson was capable of being applied to all sugars covered by the standard and that it was essential to include a value in the standard. The representative of I.C.U.M.S.A. said that his organisation had not been able to agree at their meeting in 1966 to recommend this method to the Committee because it had been found that the membrane filters were clogged by samples containing high levels of colloidal matter. Work was proceeding on improving the method of analysis and it was hoped that modifications would be available for consideration at the next I.C.U.M.S.A. meeting in 1970. The Committee stressed the desirability of including a provision in respect of insoluble solids as soon as a reliable method of analysis was available which could give reproducible results.

4. On labelling, the Committee made no change in the provisions relating to white sugar. The Committee discussed the question of plantation, mill and turbinado sugars and decided:-

- (a) that the expression "white sugar" without qualification must not be used for these sugars;
- (b) that the designations "plantation white" and "mill white", or any locally accepted equivalent of these designations, could be used; and
- (c) that any designation which did not include the word "white" could be used, provided this did not mislead the purchaser.

5. The Committee decided to advance this standard to Step 8 of the Procedure for the Elaboration of World Wide Standards. The revised standard is at Appendix II.

Powdered Sugar (Icing Sugar) (Step 7 of the Procedure)

6. The Committee had before it Codex/Sugars/42. During the course of the discussions on this standard, the following points arose:-

- (a) Anti-caking Agents
 - (i) the Committee decided that mixtures of starch and inorganic anti-caking agents should not be permitted;
 - (ii) the Committee decided to add magnesium stearate to the list of permitted anti-caking agents because it was considered to be

technologically useful in the dusting of quick-frozen cakes. The Committee decided not to include edible bone phosphate because it had a lower purity than tri-calcium phosphate. They also decided that there was no technological need for the addition of calcium hydroxyorthophosphate;

- (iii) the Secretariat of the Committee undertook to furnish specifications for the permitted anti-caking agents for consideration by the Joint FAO/WHO Expert Committee on Food Additives. The specifications would be based on those in the current Food Chemicals Codex.

(b) Particle Size

The Committee decided not to include any provision for a particle size test. The delegate of the U.S.A. considered that such a provision was needed.

(c) Labelling

The Committee agreed:-

- (i) that because of the large amount permitted in the standard (5%), there should be a specific declaration of the presence of starch. and of the maximum amount in the product. The delegate of the Federal Republic of Germany thought that it would be more logical and equitable if the presence of starch had to be declared only when the amount present was between 1,5% and 5.0% by weight;
- (ii) that, in the case of the other permitted anti-caking agents, where the permitted amounts were *very* much smaller (up to 1.5%), a generic statement that anti-caking agents were present would suffice. They also considered that there was no need for the maximum amount present to be stated. Manufacturers should, however, be free to make a declaration of the specific name of the agent and the maximum amount present if they so wished;
- (iii) that, if the Codex Committee on Food Labelling considered the general problems of consumers allergic to certain constituents in foods were such that there was a need for the specific declaration of all ingredients; with exact chemical names where appropriate, there was no reason why powdered sugar (icing sugar) should be excluded from such a requirement)
- (iv) that there was no need for any further declaration of ingredients, since icing sugar contains only sugar and anti-caking agents.

(d) Coloured and Flavoured Icing Sugars

The Committee decided not to provide in the standard for the addition of colours and flavours to this product, since they did not consider that coloured or flavoured icing sugars were of sufficient importance in international trade.

(e) Methods of Analysis

The Committee recognised that methods of analysis should be developed for powdered sugar (icing sugar) which contains anti-caking agents, since the non-sugar components Interfere with the determination

of the essential composition and quality criteria of the white sugar component.

7. The standard as revised is at Appendix III. The Committee decided that it should be advanced to Step 8 of the Procedure for the Elaboration of World-Wide Standards.

Soft Sugars (Step 7 of the Procedure)

8. The Committee had before it Codex/Sugara/39 and Codex/Sugars/44. The Committee considered the standard and the following points arose during the discussions:-

(a) Description

The description was amended to read:-

"Soft sugars are fine-grain purified most sugars and do not include large-grain brown or yellow sugars, such as Demerara Sugar."

(b) Essential Composition and quality Factors

It was agreed to provide in the standard separate values for White Soft Sugar and for Soft Sugars (other than White Soft Sugar).

(c) loss on Drying

The Committee decided to reduce the figure for loss on Drying for White Soft Sugar to 3% maximum.

(d) Colour

It was agreed that the maximum figure for White Soft Sugars should be 60 I.C.U.S.M.A. units. The delegate of the U.S.A. considered that a colour specification of more than 60 I.C.U.M.S.A. units should be provided for Soft Sugar (other than White Soft Sugar) in order to differentiate clearly between Soft Sugars that are coloured and White Soft Sugars.

(e) Heavy Metals

The maximum limit for Copper was increased from 5 mg/kg to 10 mg/kg.

9. The standard as revised is at Appendix IV. The Committee decided that it should be advanced to Step 8 of the Procedure for the Elaboration of World Wide Standards,

Methods of Analysis

10. The Committee had before it Codex/Sugars/38 and Codex/SugarsA-3. After a very full discussion, the Committee agreed:-

- (a) that the method of Carruthers, Heaney and Oldfield was the appropriate method for the determination of the presence of sulphur dioxide in white sugar, because there are no interfering substances and the level of sulphur dioxide is normally very low;
- (b) that the method of Monier-Williams was the one to be used for soft sugars, powered sugar (icing sugar) and starch conversion products. The Committee considered that, since the methods being prescribed were international referee methods, the full Monier-Williams method or a modification which would give fully comparable results should be

adopted. Some delegates expressed themselves in favour of the Tanner modification of Monier-Williams. The delegate of the Federal Republic of Germany considered that if the Tanner modification was used the time of distillation should be extended from 15 to 30 minutes;

- (c) that in the methods of analysis for White Sugar (Report of the Fourth Session of the Codex Committee on Sugars, Appendix X.I.) the following additional reference should be included in the section dealing with Conductivity Ash:-

"L.C.U.M.S.A. Report 1966, page 98";

- (d) that in the methods of analysis for White Sugar (Report of the Fourth Session of the Codex Committee on Sugars, Appendix X.I.) the following amendment should be made to the method for the determination of colour (I.C.U.M.S.A. units):-
"Measurement by I.C.U.M.S.A. method 4 on a solution of 50g/100g after filtration through a membrane filter of pore size 0.45 μ according to the mercury-extrusion method or 0,6 μ according to the Hagen-Poiseulle method".

Powdered Dextrose

11. Some delegates were of the opinion that a standard should be developed for powdered dextrose. The Committee decided to ask member countries to comment on the following points:-

- (a) whether they thought a standard necessary;
- (b) whether, and to what extent, there was an international trade in the product; and
- (c) the extent of their production of powdered dextrose.

12. The Committee considered that there would be no great difficulty in elaborating a standard. Some delegates considered that it could be drafted on the lines of the standard for powdered sugar (icing sugar) with the substitution of the word 'dextrose' for 'sugar', the words 'dextrose monohydrate and dextrose anhydrous' for 'white sugar' and the quality criteria for dextrose monohydrate and dextrose anhydrous for those for white sugar.

13. It was agreed that comments as requested in paragraph 11 should be sent to the Secretariat of the Committee not later than 30th June, 1969.

Date and Place of Next Meeting

14. The Committee considered that, if no business was referred to it by the Sixth Session of the Codex Alimentarius Commission, there would be no need for a meeting in 1969 and it should therefore adjourn sine die. It would probably be necessary in due course to hold a further meeting to consider values for insoluble matter in all the standards and for turbidity in the white sugar standard when satisfactory methods of determination were available. The standards that had been adopted would need to be reviewed after a reasonable interval. The Committee agreed that a further meeting for this purpose, and to consider other relevant developments, should be held not later than the end of 1973.

15. The delegate of Argentina was not able to attend the Meeting until the time when the draft report was under consideration. His views could not therefore be taken into account in the decisions of the Committee or recorded in the appropriate sections of the report. Without prejudice to the possibility of Argentina putting its views directly to the Commission when the standards were considered at Step 8 of the procedure, the delegate of Argentina commented, for the information of the Committee, on the various paragraphs of the report and on Appendices II and III.

Summary of Work to be Undertaken

16. Comments to be Supplied by governments

On the need for a standard for powdered dextrose and on production and international trade in this product. Comments to be submitted by 30th June 1969 (paragraphs 11 to 13).

17. Questions Referred to the Codex Committee on Food Additives

- (i) Endorsement of the use of magnesium stearate as an anti-caking agent in powdered sugar (icing sugar) (paragraph 6(a)(ii)); [Magnesium carbonate has been endorsed as an anti-caking agent, but the remaining agents are still under consideration by the Codex Committee on Food Additives.]
- (ii) Endorsement of 10 mg/kg maximum for copper in soft sugars (paragraph 8(e)).

18. Questions Referred to the Codex Committee on Methods of Analysis and Sampling

- (i) The views of the Committee on methods of analysis for sulphur dioxide in sugars (paragraph 10(a) and (b)).
- (ii) Amendments to the proposed methods of analysis for conductivity ash and colour in the white sugar standard (paragraph 10(o) and (d)).

19. Questions Referred to the Codex Committee on Food Labelling

Endorsement of the revised labelling provisions in the standards at Step 8 of the Procedure (paragraphs 4 6(c) and Appendices II to IV).

20. Work to be done by the Secretariat

To furnish to the FAO/WHO Expert Committee on Food Additives specifications for the anti-caking agents in the powdered sugar (icing sugar) standard (paragraph 6(a)(iii)).

21. Standards to be sent to the Codex Alimentarius Commission at Step 8 of the Procedure

- (i) White Sugar (Appendix II)
- (ii) Powdered Sugar (icing Sugar) (Appendix III)
- (iii) Soft Sugars (Appendix IV).

JOINT FAO/WHO CODEX ALIMENTARIUS COMMISSION

COMMITTEE ON SUGARS

LIST OF PARTICIPATING DELEGATES, ADVISERS AND OBSERVERS

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DRAFT PROVISIONAL STANDARD FORWHITE SUGAR
(Step 8 of the Procedure)I DESCRIPTION

White Sugar is purified and crystallised sucrose (saccharose)

II ESSENTIAL COMPOSITION AND QUALITY FACTORS

	(a)	(b)
(i) <u>Polarisation</u> not less than 99.7°S		99.5°S
(ii) <u>Invert Sugar</u> not more than 0.04 per cent.by weight		0.1 per cent.by weight
<u>Content</u>		
(iii) <u>Conductivity</u> not more than 0.04 per cent.by weight	<u>Ash</u>	0.1 per cent.by weight
<u>Content</u>		
(iv) <u>Loss on Drying</u> not more than 0.1 per cent.by weight (3 hours at 105° C)		0.1 per cent.by weight
	(This value does not apply to white sugar in lump or cube form or to crystal candy sugar (crystal korizato) or to crystal or rock sugar (korizato))	
(v) Colour	not more than 60 ICUMSA units	150 ICUMSA units

[Values for insoluble matter and for turbidity should be included when there is agreement on satisfactory methods of determination.]

III FOOD ADDITIVES

The following provision in respect of food additives has been endorsed by the Codex Committee on Food Additives:-

	(a)	(b)
Sulphur dioxide	max. 20 mg/kg	max. 70 mg/kg

IV CONTAMINANTS

The following provisions in respect of contaminants have been endorsed by the Codex Committee on Food Additives:-

	<u>Maximum level</u>
Arsenic As	1 mg/kg
Lead (Pb)	2 mg/kg (*)
Copper (Cu)	2 mg/kg

* [Temporarily endorsed pending further examination;]

V HYGIENE

It is recommended that the product covered by the provisions of this Standard be prepared in accordance with the appropriate sections of the General Principles of Food Hygiene of the Codex Alimentarius.

VI LABELLING

(a) The provisions of Sections 1 to 2.9, 2.11 and 2.12 of the General Standard for Labelling of Prepackaged Foods shall apply.

(b) The following provisions in respect of the labelling of this product are subject to endorsement by the Codex Committee on Food Labelling:-

- (i) All products designated as white sugar without qualifications must conform to the specifications at (a) of Sections II and III and in Sections IV and V of this Standard and products not conforming may not be so designated.
- (ii) Products which comply with the specifications at (b) of Sections II and III but which do not comply with the specifications at (a) of these sections may be designated plantation white, mill white or any equivalent name accepted for such sugar in the country in which it is sold) or any designation which is not misleading and which does not include the word white.
- (iii) All products designated plantation white or mill white must conform to the specifications at (b) of Sections II and III and in Sections IV and V.
- (iv) Where the designations plantation white or mill white or any equivalent name incorporating the word white is used, the word white shall not be given undue prominence in relation to the words plantation or mill.

DRAFT PROVISIONAL STANDARD FOR
POWDERED SUGAR (ICING SUGAR)

(Step 8 of the Procedure)

I. DESCRIPTION

Powdered sugar (icing sugar) is finely pulverised white sugar with or without the addition of an anti-caking agent.

II. ESSENTIAL COMPOSITION AND QUALITY FACTORS

1. Other ingredients

Starch may be added in an amount not exceeding 5 per cent. by weight of the product, provided that no other anti-caking agent is used.

2. Quality Criteria

That part of powdered sugar other than the anti-caking agent or agents shall conform to the following specifications: -

- (i) Polarisation not less than 99.7°S
- (ii) Invert Sugar not more than 0.04 per cent. by weight
- (iii) Conductivity Ash not more than 0.04 per cent. by weight
- Loss on Drying (3 hours at 105 C) not more than 0.1 per cent. by weight
- (v) Colour not more than 60 ICUMSA Units.

III. FOOD ADDITIVES

The following provisions in respect of food additives are subject to endorsement or have been endorsed by the Codex Committee on Food Additives as indicated :-

(a) Preservatives

Sulphur dioxide Max 20 mg/kg

(b) Anti-caking agents

The following may be used, singly or in combination, provided that starch is not present:

Magnesium stearate (*)		Not more than 1.5 per cent. by weight
Magnesium carbonate		
Tri-calcium phosphate (*)		
Magnesium tri-silicate (*)		
Sodium-calcium-aluminium silicate (*)		
Calcium silicate (*)		
Dehydrated silica gel (*)		

(*) [Not endorsed, pending toxicological evaluation]

IV. CONTAMINANTS

The following provisions in respect of contaminants have been endorsed by the Codex Committee on Food Additives.

	<u>Maximum level</u>
Arsenic (As)	1 mg/kg
Lead (Pb)	2 mg/kg (*)
Copper (Cu)	2 mg/kg

(*) [Temporarily endorsed pending further examination]

V. HYGIENE

It is recommended that the product covered by the provisions of this Standard be prepared in accordance with the appropriate sections of the General Principles of Food Hygiene of the Codex Alimentarius.

VI. LABELLING

- (a) The provisions of Sections 1 to 2.1, 2.3 to 2.9, 2.11 and 2.12 of the General Standard for Labelling of Prepackaged Foods shall apply.
- (b) The following provisions in respect of the labelling of this product are subject to endorsement by the Codex Committee on Food Labelling:-
 - (i) all products designated as powdered sugar or icing sugar must conform to this standard and products not conforming may not be so designated;
 - (ii) the presence of starch and the maximum amount present shall be declared on the label or containers of powdered sugar;
 - (iii) the presence of anti-caking agents (other than starch) shall be declared on the label or container of powdered sugar either by the generic term 'anti-caking agent' or by the chemical name, or names, of the specific anti-caking agent or agents present.

DRAFT PROVISIONAL STANDARD HOB

SOFT SUGARS

(Step 8 of the Procedure)

I DESCRIPTION

Soft Sugars are fine-grain purified moist sugars and do not include brown or yellow sugars, such as Demerara Sugar.

II. ESSENTIAL COMPOSITION AND QUALITY FACTORS

(a) Soft Sugar (other than White Soft Sugar)

(i)	Sucrose (Saccharose) Invert Sugar expressed as Saccharose	not less than	88.0 per cent, by weight
(ii)	Invert Sugar	not less than not more than	0.3 per cent. by weight 12.0 per cent by weight
(iii)	<u>Sulphated Ash</u>	not more than	3.5 per cent by weight
(iv)	<u>Lots on Drying</u> (3 hours at 105°C)	not more than:	4.5 per cent by weight
(v)	Colour	White to Dark Brown	

[A value for extraneous insoluble matter should be included when there is agreement on a satisfactory method of determination.]

(b) White Soft Sugar

(i)	Sucrose (Saccharose + Invert Sugar expressed as saccharose	not less than	97.0 per cent. by weight
(ii)	Invert Sugar	not less than not more than	0.3 per cent, by weight 12.0 per cent by weight
(iii)	Conductivity Ash	not more than	0.2 per cent. by weight
(iv)	Loss on Drying (3 hours at 105°C)	not more than	3.0 per cent. by weight
(v)	Colour	not more than	60 ICUMSA units

III. FOOD ADDITIVES

The following provision in respect of food additives has been endorsed by the by the Codex Committee on Food Additives:-

Sulphur Dioxide	Maximum 40 mg/kg
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IV. CONTAMINANTS

The following provisions in respect of contaminants have been endorsed by the Codex Committee on Food Additives:-

	<u>Maximum Level</u>
Arsenic (As)	1 mg/kg
Lead (Pb)	2 mg/kg*
Copper (Cu)	10 mg/kg φ

* [Temporarily endorsed pending further examination.]

φ [To be endorsed.]

V. HYGIENE

It is recommended that the product covered by the provisions of this standard be prepared in accordance with the appropriate sections of the General Principles of Food Hygiene of the Codex Alimentarius.

VI. LABELING

(a) The provisions of Sections 1 to 2.9, 2.11 and 2.12 of the General Standard for the Labelling of Prepackaged Foods shall apply.

(b) The following provisions in respect of the labelling of this product have been endorsed by the Codex Committee on Food Labelling -

- (i) all products designated as Soft Sugar must conform to the specifications at (a) of Section II and in Sections III to V of the Standard and products not conforming may not be so designated;
- (ii) the name of a product conforming to the standard shall be such as to give a true indication of the nature of the sugar;
- (iii) all products designated as White Soft Sugar or Soft White Sugar must conform to the specifications at (b) of Section II and in Sections III to V of the Standard and products not conforming may not be so designated.