1982 No. 311

FOOD AND DRUGS

Composition and Labelling

Specified Sugar Products (Amendment) Regulations (Northern Ireland) 1982

Made . . . . . *27th September 1982*

Coming into operation . . . *8th November 1982*

The Department of Health and Social Services(**a**) in exercise of the powers conferred on it by sections 4, 7, 68 and 68A(**b**) of the Food and Drugs Act (Northern Ireland) 1958(**c**) and of every other power enabling it in that behalf and after consultation in accordance with section 68(2) with such organisations as appear to it to be representative of interests substantially affected by these regulations, hereby makes the following regulations:—

Citation and commencement

1. These regulations may be cited as the Specified Sugar Products (Amendment) Regulations (Northern Ireland) 1982 and shall come into operation on 8th November 1982.

Amendment of the Specified Sugar Products Regulations (Northern Ireland) 1976

2. The Specified Sugar Products Regulations (Northern Ireland) 1976(**d**) shall be amended by substituting for Schedules 1 and 2 the contents of the Schedule to these regulations.

Sealed with the Official Seal of the Department of Health and Social Services for Northern Ireland on 27th September 1982.

(L.S.) *J. A. Wylie*

Assistant Secretary

(**a**) *See* S.R. & O. (N.I.) 1964 No. 205 art. 5 and Sch. 2 Part I and 1973 c. 36 s. 40 and Sch. 5 para. 8
(**b**) Added by S.R. & O. (N.I.) 1972 No. 363
(**c**) 1958 c. 27 (N.I.)
(**d**) S.R. 1976 No. 165, to which there is an amendment not relevant to these regulations

SCHEDULE Regulation 2

NEW SCHEDULES 1 AND 2 TO THE SPECIFIED SUGAR PRODUCTS REGULATIONS (NORTHERN IRELAND) 1976

SCHEDULE 1 Regulation 2(1)

Specified sugar products and their reserved descriptions

Column 1	Column 2
Reserved descriptions	*Specified sugar products*
Dextrose anhydrous	Purified and crystallized D-glucose, other than in the form of icing dextrose, containing no water of crystallization and having the following characteristics: (*a*) a dry matter content of not less than 98 per centum, *determined according to the method of analysis referred to in item (6) of Schedule 2;* (*b*) a D-glucose content of not less than 99.5 per centum of the dry matter, *determined according to the method of analysis referred to in item (11) of Schedule 2;* (*c*) a sulphated ash content of not more than 0.25 per centum of the dry matter, *determined according to the method of analysis referred to in item (12) of Schedule 2.*
Dextrose monohydrate	Purified and crystallized D-glucose, other than in the form of icing dextrose, containing one molecule of water of crystallization and having the following characteristics: (*a*) a dry matter content of not less than 90 per centum, *determined according to the method of analysis referred to in item (6) of Schedule 2;* (*b*) a D-glucose content of not less than 99.5 per centum of the dry matter, *determined according to the method of analysis referred to in item (11) of Schedule 2;* (*c*) a sulphated ash content of not more than 0.25 per centum of the dry matter, *determined according to the method of analysis referred to in item (12) of Schedule 2.*
Dried glucose syrup	Glucose syrup which has been partially dried having the following characteristics: (*a*) a dry matter content of not less than 93 per centum, *determined according to the method of analysis referred to in item (6) of Schedule 2;* (*b*) a dextrose equivalent, expressed as D-glucose, of not less than 20 per centum of the dry matter, *determined according to the method of analysis referred to in item (11) of Schedule 2;* (*c*) a sulphated ash content of not more than 1.0 per centum of the dry matter, *determined according to the method of analysis referred to in item (12) of Schedule 2.*

Column 1	Column 2
Reserved descriptions	*Specified sugar products*
Extra white sugar	Purified and crystallized sucrose, other than in the form of icing sugar, candy sugar or loaf sugar, having the following characteristics: (*a*) a polarization of not less than 99.7°, *determined according to the method of analysis referred to in item (13) of Schedule 2;* (*b*) an invert sugar content of not more than 0.04 per centum, *determined according to the method of analysis referred to in item (9) of Schedule 2;* (*c*) a loss on drying of not more than 0.1 per centum, *determined according to the method of analysis referred to in item (5) of Schedule 2;* (*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.
Glucose syrup	A purified and concentrated aqueous solution of nutritive saccharides obtained from starch having the following characteristics: (*a*) a dry matter content of not less than 70 per centum, *determined according to the method of analysis referred to in item (6) of Schedule 2;* (*b*) a dextrose equivalent, expressed as D-glucose, of not less than 20 per centum of the dry matter, *determined according to the method of analysis referred to in item (11) of Schedule 2;* (*c*) a sulphated ash content of not more than 1.0 per centum of the dry matter, *determined according to the method of analysis referred to in item (12) of Schedule 2.*
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	An aqueous solution of sucrose which has been partially inverted by hydrolysis having the following characteristics: (*a*) a dry matter content of not less than 62 per centum, *determined according to the method of analysis referred to in item (7) of Schedule 2;* (*b*) an invert sugar content of more than 3 per centum but not more than 50 per centum of the dry matter, *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,* and a ratio of fructose to dextrose in the invert sugar of 1.0 ± 0.1; (*c*) a conductivity ash content of not more than 0.4 per centum of the dry matter, determined according to the method of analysis referred to in item (2) of Schedule 2.

Column 1	Column 2
Reserved descriptions	*Specified sugar products*
Invert sugar syrup	An aqueous solution, whether or not crystallized, of sucrose which has been partially inverted by hydrolysis having the following characteristics: (*a*) a dry matter content of not less than 62 per centum, *determined according to the method of analysis referred to in item (7) of Schedule 2;* (*b*) an invert sugar content of more than 50 per centum of the dry matter, *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,* and a ratio of fructose to dextrose in the invert sugar of 1:0 ± 0.1; (*c*) a conductivity ash content of not more than 0.4 per centum of the dry matter, determined according to the method of analysis referred to in item (2) of Schedule 2.
Lactose	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: (*a*) an anhydrous lactose content of not less than 97 per centum of the dry matter; (*b*) a sulphated ash content of not more than 0.8 per centum of the dry matter; (*c*) a loss on drying of not more than 6 per centum; (*d*) a pH (10 per centum aqueous solution m/m) of 4.5-7.0 at 20°C.
Semi-white sugar	Purified and crystallized sucrose, other than in the form of candy sugar or loaf sugar, having the following characteristics: (*a*) a polarization of not less than 99.5°, *determined according to the method of analysis referred to in item (13) of Schedule 2;* (*b*) an invert sugar content of not more than 0.1 per centum, *determined according to the method of analysis referred to in item (8) of Schedule 2;* (*c*) a loss on drying of not more than 0.1 per centum, *determined according to the method of analysis referred to in item (5) of Schedule 2.*
Soft sugar	Fine-grain purified moist sucrose having the following characteristics: (*a*) a sucrose plus invert sugar content, expressed as sucrose, of not less than 88 per centum; (*b*) an invert sugar content of not less than 0.3 per centum but not more than 12 per centum; (*c*) a sulphated ash content of not more than 3.5 per centum; (*d*) a loss on drying of not more than 4.5 per centum.
Sugar solution	An aqueous solution of sucrose having the following characteristics: (*a*) a dry matter content of not less than 62 per centum, *determined according to the method of analysis referred to in item (7) of Schedule 2;*

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

SCHEDULE 2 Regulations 2(1) and 6

Method 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 per centum 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) O.J. No. L163, 4.7.69, p.1 (O.J./S.E. 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 are those specified under the same numbers in Annex II to the Commission 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.

(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

(a) O.J. No. L239, 22.9.79, p.24

EXPLANATORY NOTE

(This note is not part of the Regulations.)

These regulations, which come into operation on 8th November 1982, amend the Specified Sugar Products Regulations (Northern Ireland) 1976 ("the principal regulations"). The regulations implement Commission Directive 79/786/EEC (O.J. No. L239, 22.9.79, p.24) laying down Community methods of analysis for testing certain sugars intended for human consumption. They substitute two new Schedules, incorporating references to those methods, for Schedules 1 and 2 to the principal regulations. The new material in Schedule 1 appears in italics and in Schedule 2 forms Part II of the Schedule.