SCHEDULE 1 Regulation 2

SPECIFIED SUGAR PRODUCTS

PART I

SPECIFIED SUGAR PRODUCTS AND THEIR RESERVED DESCRIPTIONS

Column 1 ***Reserved Descriptions***	***Column 2*** ***Specified Sugar Products***
1. Semi-white sugar	Purified and crystallised sucrose of sound and fair marketable quality with the following characteristics:– (a) polarisation not less than 99.5°Z; (b) invert sugar content not more than 0.1% by weight; (c) loss on drying not more than 0.1% by weight.
2. Sugar or white sugar	Purified and crystallised sucrose of sound and fair marketable quality with the following characteristics:– (a) polarisation not less than 99.7°Z; (b) invert sugar content not more than 0.04% by weight; (c) loss on drying not more than 0.06% by weight; (d) type of colour not more than nine points determined in accordance with paragraph 2 of Part II of this Schedule.
3. Extra-white sugar	The product having the characteristics referred to in item 2(a), (b) and (c) of this Schedule and in respect of which the total number of points determined according to the provisions of paragraphs 2 to 4 of Part II of this Schedule does not exceed eight, and not more than: – four for the colour type; – six for the ash content; – three for the colour in solution.
4. Sugar solution	The aqueous solution of sucrose with the following characteristics:– (a) dry matter not less than 62% by weight; (b) invert sugar content (ratio of fructose to dextrose 1.0 ± 0.2) not more than 3% by weight of dry matter; (c) conductivity ash not more than 0.1% by weight of dry matter, determined in accordance with paragraph 3 of Part II of this Schedule; (d) colour in solution not more than 45 ICUMSA units.

5. Invert sugar solution	The aqueous solution of sucrose partially inverted by hydrolysis, in which the proportion of invert sugar does not predominate, with the following characteristics:– (a) dry matter not less than 62% by weight; (b) invert sugar content (ratio of fructose to dextrose 1.0 ±0.1) more than 3% but not more than 50% by weight of dry matter; (c) conductivity ash not more than 0.4% by weight of dry matter, determined in accordance with paragraph 3 of Part II of this Schedule.
6. Invert sugar syrup	The aqueous solution, whether or not crystallised, of sucrose that has been partly inverted via hydrolysis, in which the invert sugar content (ratio of fructose to dextrose 1.0 ± 0.1), must exceed 50% by weight of dry matter, but which must otherwise meet the requirements laid down in item 5(a) and (c) of this Part.
7. Glucose syrup	The purified and concentrated aqueous solution of nutritive saccharides obtained from starch and/or inulin, with the following characteristics:– (a) dry matter not less than 70% by weight; (b) dextrose equivalent not less than 20% by weight of dry matter and expressed as D-glucose, determined in accordance with paragraph 10 of Part II of this Schedule; (c) sulphated ash not more than 1% by weight of dry matter.
8. Dried glucose syrup	Partially dried glucose syrup with at least 93% by weight of dry matter, but which must otherwise meet the requirements laid down in item 7(b) and (c) of this Part.
9. Dextrose or dextrose monohydrate	Purified and crystallised D-glucose containing one molecule of water of crystallisation, with the following characteristics:– (a) dextrose (D-glucose) not less than 99.5% by weight of dry matter, determined in accordance with paragraph 10 of Schedule 2; (b) dry matter not less than 90% by weight; (c) sulphated ash not more than 0.25% by weight of dry matter.
10. Dextrose or dextrose anhydrous	Purified and crystallised D-glucose not containing water of crystallisation, with at least 98% by weight of dry matter, but which must otherwise meet the requirements laid down in item 9(a) and (c) of this Part.

11. Fructose	Purified crystallised D-fructose with the following characteristics:– (a) fructose content 98% minimum; (b) glucose content 0.5% maximum; (c) loss on drying not more than 0.5% by weight; (d) conductivity ash not more than 0.1% by weight determined in accordance with paragraph 3 of Part II of this Schedule.

Notes:

1. The reserved description "sugar" or "white sugar" may be used as an alternative to the reserved description "extra-white sugar" in the case of the product described at item 3 above.

2. In the case of invert sugar syrup incorporating crystals in the solution the qualifying term "crystallised" shall be added to the description of the product.

3. Where a specified sugar product described at item 7 or 8 above contains fructose in a proportion of greater than 5% on a dry matter basis the reserved description shall be "glucose-fructose syrup" or "fructose-glucose syrup" and "dried glucose-fructose syrup" or "dried fructose-glucose syrup" as the case may be so as to reflect whether the glucose component or the fructose component is in greater proportion.

4. The products described at items 1 to 11 above may, in addition to the reserved description, also bear commonly used qualifying terms provided that the result is not liable to mislead the consumer.

5. The description "white" may be used in relation to any product described at item 4 above where the colour in solution does not exceed 25 ICUMSA units determined in accordance with the method of the International Commission for Uniform Methods of Sugar Analysis ("ICUMSA") as set out in paragraph 3 of Chapter A of the Annex to Commission Regulation (EEC) No. 1265/69 establishing methods for the determining of the quality of sugar brought in by intervention agencies [M1].

Marginal Citations

M1 O.J. No. L 163, 1.7.69, p.1.

6. The description "white" may be used in relation to any of the products described at items 5 and 6 above where the conductivity ash content does not exceed 0.1% and the colour in solution does not exceed 25 ICUMSA units determined as set out in paragraph 3 of Chapter A of the Annex to Commission Regulation (EEC) No. 1265/69.

[F1 7. Specified sugar products may contain any substance permitted pursuant to Directive 2009/32/EC of the European Parliament and of the Council on the approximation of the laws of the Member States on extraction solvents used in the production of foodstuffs and food ingredients (Recast) or Regulation (EC) No. 1333/2008 of the European Parliament and of the Council on food additives.**]**

F1 Words in sch. 1 substituted (20.1.2010) by The Food Additives (Scotland) Regulations 2009 (S.S.I. 2009/436), regs. 1(1), **19**

PART II

METHODS OF ANALYSIS

1. The method for determining the loss on drying of semi-white sugar, sugar or white sugar and extra-white sugar is Method 1.

2. The method of determining the colour type of sugar or white sugar and extra-white sugar is the method of the Brunswick Institute for Agricultural and Sugar Industry Technology set out in paragraph 2 of Chapter A of the Annex to Commission Regulation (EEC) No. 1265/69[M2] (for the purpose of determining the number of points, one point corresponds to 0.5 units).

Marginal Citations

M2 O.J. No. L 163, 1.7.69, p.1.

3. The method of determining the ash content of extra-white sugar, sugar solution, invert sugar solution, invert sugar syrup and fructose is the method of ICUMSA as set out in paragraph 1 of Chapter A of the Annex to Commission Regulation (EEC) No. 1265/69 (for the purpose of determining the number of points, one point corresponds to 0.0018% of ash).

4. The method of determining the colour in solution of extra-white sugar and sugar solution is the method of ICUMSA set out in paragraph 3 of Chapter A of the Annex to Commission Regulation (EEC) No. 1265/69 (for the purpose of determining the number of points for the purposes of paragraph 3 of Part I of this Schedule, one point corresponds to 7.5 units).

5. The method for determining the dry matter content of glucose syrup, dried glucose syrup, dextrose or dextrose monohydrate and dextrose or dextrose anhydrous is Method 2.

6. The method for determining the dry matter content of sugar solution, invert sugar solution and invert sugar syrup is Method 3.

7. The method for determining the invert sugar content of semi-white sugar is Method 4.

8. The method for determining the invert sugar content of sugar or white sugar and extra-white sugar is Method 5.

9. The method for determining the invert sugar content of sugar solution, invert sugar solution and invert sugar syrup is Method 7.

10. The method for determining the dextrose equivalent of glucose syrup, dried glucose syrup, dextrose monohydrate and dextrose anhydrous is Method 8.

11. The method for determining the sulphated ash content of glucose syrup, dried glucose syrup, dextrose monohydrate or dextrose anhydrous and dextrose or dextrose anhydrous is Method 9.

12. The method for determining the polarisation of semi-white sugar, sugar or white sugar and extra-white sugar is Method 10.

13. For the purpose of this Schedule–

(a) references to Methods 1, 2, 3, 4, 5, 7, 8, 9 and 10 are references to the Methods specified by the same numbers in Annex II to Commission Directive 79/796/EEC[M3] laying down Community methods of analysis for testing certain sugars intended for human consumption, as read with the introduction to that Annex;

(b) "ICUMSA" means the International Commission for Uniform Methods of Sugar Analysis.

Marginal Citations

M3 O.J. No. L 239, 22.9.79, p.24.

Changes to legislation:
There are currently no known outstanding effects for the The Specified Sugar Products (Scotland) Regulations 2003, SCHEDULE 1.