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National Food Safety Standard - Sugar

Report Categories:
FAIRS Subject Report
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Report Highlights:
On August 12, 2013, China notified to the WTO National Food Safety Standard: Sugar as SPS/N/CHN/625. This standard prescribes the standard for sugars made from canes or beets, including raw sugar, white sugar, soft white sugar and brown sugar. The date for submission of final comments to China is October 11. The proposed date of entry is to be determined.

Comments can be sent to China's SPS Enquiry Point at sps@aqsiq.gov.cn

This report is an INFORMAL translation of this document.

General Information:

BEGIN TRANSLATION

National Food Safety Standard – Sugar (Draft Standard for Comments)
GB 13104-XXXX

Foreword

This Standard is to replace the Hygienic Standard for Sugar (GB 13104-2005).
Compared to GB 13104-2005, the amendments to this Standard are mainly as follows:
– Amendment made to the name of standard;
– Addition of terms and definitions;
– Deletion of microbiological indicators; and
– Deletion of the provisions for normative references, the hygienic requirements in the course of food production, packaging, labeling, storage, and transportation.

National Food Safety Standard

Sugar

1. Scope

This Standard shall apply to raw sugar, white granulated sugar, soft white sugar, and brown granulated sugar made from sugar cane or sugar beets.

2. Terms and Definitions

2.1 Raw Sugar

Raw sugar refers to a kind of crystallized sucrose that is made from sugarcane juice through a variety of processes, such as clarification, boiling, crystallization and centrifugal separation of molasses. It contains molasses and is not directly edible.

2.2 White Granulated Sugar

It refers to a kind of crystallized sucrose that is made from sugarcane or sugar sweets through a variety of processes, such as extraction of sugar juice, clarification, boiling, crystallization, and molasses separation.

2.3 Soft White Sugar

It refers to a kind of sugar in fine particles, white color and soft texture that is made from sugarcane or sugar sweets through a variety of processes, such as extraction of sugar juice, clarification, boiling, crystallization, molasses separation, and addition of invert sugar.

2.4 Brown Granulated Sugar

It refers to a kind of granulated sugar that is made from sugar cane through a variety of processes, such as sugar juice extraction, and clarification. It contains molasses and is brownish or tawny in color.

3. Technical Requirements

3.1 Raw Material Requirements

Raw materials shall be in accordance with the applicable standards and regulations for food safety.

3.2 Sensory Requirements

Sensory requirements are set forth in Table 1.

Table 1-Sensory Requirements

Items	Requirements	Test Methods
White granulated sugar, soft white sugar	Pure white, no obvious dark spots, no foreign materials, no unpleasant taste or flavor, water solution is clear and transparent, and tastes sweet.	GB/T 5009.55
Raw sugar and brown granulated sugar	Thin molasses on surface of sugar crystals, no obvious dark spot, no foreign materials, no unpleasant taste or flavor.	

3.3 Physical and chemical indexes

Physical and chemical indexes are set forth in Table 2.

Table 2-Physical and chemical indexes

Items	Indicators	Test Methods
Water-insoluble impurities (mg/kg) Raw sugar ≤	350	GB 15108

3.4 Tolerance Limits for Contaminants

Contaminant limits shall be in accordance with that provided in GB 2762

3.5 Tolerance Limits for Pesticide Residues

Pesticide residue tolerance limit for raw sugar shall be in accordance with GB 2763 and other national regulations and public announcements currently applicable.

3.6 Biological Indicator

Mite: not any. Examine with the method as provided in Appendix A.

3.7 Food Additives

Use of food additives shall be in accordance with that provided in GB 2760.

Appendix A

Method for Detection of Mites

Floating method shall apply to mite detection as follows: Take 250g sugar and put it into a triangular flask, add distilled water of 20℃~25℃into the flask until reaching two-thirds of it, stir with a clean glass rod until it is fully dissolved, and then add warm water until reach the rim without overflowing. Cover the flask mouth with a slip, connect the slip with the liquid surface, and then take down the cover slip to make microscopic examination after 15 minutes.

END TRANSLATION