

ANNEX

A.PRODUCT NAMES AND DEFINITIONS

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 point (a) of Part B.

3. Extra-white sugar

The product having the characteristics referred to in point 2(a), (b) and (c) and in respect of which the total number of points determined according to the provisions of Part B 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⁽¹⁾

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 point (b) of Part B
(d) colour in solution	not more than 45 ICUMSA units.

5. Invert sugar solution⁽²⁾

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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 ($1,0 \pm 0,1$)	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 point (b) of Part B.

6. Invert sugar syrup⁽³⁾

The aqueous solution, which has possibly been crystallised, of sucrose that has been partly inverted via hydrolysis, in which the invert sugar content (fructose/dextrose quotient $1,0 \pm 0,1$), must exceed 50 % by weight of dry matter, but which must otherwise meet the requirements laid down in point 5(a) and (c).

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
(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 point 7(b) and (c).

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
(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 point 9(a) and (c).

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11. Fructose

Purified crystallised D-fructose with the following characteristics:

fructose content	98 % minimum
glucose content	0,5 % maximum
loss on drying	not more than 0,5 % by weight
conductivity ash	not more than 0,1 % by weight determined in accordance with point (b) of Part B.

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- (1) The description 'white' is reserved for:
 - (a) sugar solution where the colour in solution does not exceed 25 ICUMSA units determined in accordance with the method specified in point (c) of Part B;
 - (b) invert sugar solution and invert sugar syrup of which:
 - the conductivity ash content does not exceed 0,1 %,
 - the colour in solution does not exceed 25 ICUMSA units determined in accordance with the method specified in point (c) of Part B.
- (2) The description 'white' is reserved for:
 - (a) sugar solution where the colour in solution does not exceed 25 ICUMSA units determined in accordance with the method specified in point (c) of Part B;
 - (b) invert sugar solution and invert sugar syrup of which:
 - the conductivity ash content does not exceed 0,1 %,
 - the colour in solution does not exceed 25 ICUMSA units determined in accordance with the method specified in point (c) of Part B.
- (3) The description 'white' is reserved for:
 - (a) sugar solution where the colour in solution does not exceed 25 ICUMSA units determined in accordance with the method specified in point (c) of Part B;
 - (b) invert sugar solution and invert sugar syrup of which:
 - the conductivity ash content does not exceed 0,1 %,
 - the colour in solution does not exceed 25 ICUMSA units determined in accordance with the method specified in point (c) of Part B.