

ANNEX I

STANDARD QUALITIES

POINT II Standard quality for white sugar

1. White sugar of the standard quality shall have the following characteristics:
 - (a) be of sound, genuine and merchantable quality; dry, in homogeneous granulated crystals, free-flowing;
 - (b) minimum polarisation: 99,7°;
 - (c) maximum moisture content: 0,06 %;
 - (d) maximum invert sugar content: 0,04 %;
 - (e) the number of points determined under paragraph 2 shall not exceed a total of 22, nor:
 - 15 for the ash content,
 - 9 for the colour type, determined using the method of the Brunswick Institute of Agricultural Technology (hereinafter referred to as 'the Brunswick method'),
 - 6 for the colouring of the solution, determined using the method of the International Commission for Uniform Methods of Sugar Analysis (hereinafter referred to as 'the ICUMSA method').
2. One point shall correspond to:
 - (a) 0,0018 % of ash content determined using the ICUMSA method at 28° Brix,
 - (b) 0,5 units of colour type determined using the Brunswick method,
 - (c) 7,5 units of colouring of the solution determined using the ICUMSA method.
3. The methods for determining the factors referred to in paragraph 1 shall be those used for determining those factors under the intervention measures.