

MAURITIAN  
STANDARD

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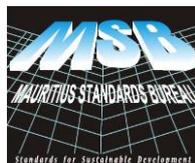
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## White Sugar – Specification

ICS 67.180.10

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**Mauritius Standards Bureau  
Moka**

## Foreword

This Mauritian Standard was drawn by the **Food Products Standards Committee (FPSC)** through its **Subcommittee on Sugar**. It was approved by the **Standards Council** on **28 September 2016** and was notified in the **Government Gazette** on **04 October 2016\***.

In preparing this standard, assistance has been drawn from the following document:

**Codex Stan 212:** Codex standard for sugars

Acknowledgement is made for the use of information from the above publications.



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PREVIEW

# White Sugar - Specification

## 1 Scope

This Standard specifies requirements for Grade 1 and Grade 2 white sugar intended for human consumption and used as ingredients in foodstuffs.

This Standard does not include white sugar produced from GMO materials and/or treated using ionizing radiation.

## 2 Normative references

The following documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition (including any amendments) applies.

<b>MS 167:2011</b>	<i>Recommended International Code of Practice – General Principles of Food Hygiene</i>
<b>MS 30: 2016</b>	<i>Labeling of prepackaged food</i>
<b>(EC) No 318/2006 of 20 February 2006</b>	<i>The common organization of the markets in the sugar sector</i>
<b>(EC) No 952/2006 of 29 June 2006</b>	<i>Rules for the application of Council Regulation (EC) No 318/2006 as regards the management of the Community market in sugar and the quota system</i>
<b>ICUMSA Method GS 2/3-17(2011)</b>	<i>Determination of Conductivity Ash in Refined Sugar Products and in Plantation White Sugar</i>
<b>ICUMSA Method GS 2/3/9-5(2011)</b>	<i>Determination of Reducing Sugars in Purified Sugars by the Knight and Allen EDTA Method</i>
<b>ICUMSA Method GS 2/1/3/9-15(2007)</b>	<i>Determination of Sugar Moisture by Loss on Drying</i>
<b>ICUMSA Method GS2/3-10(2011)</b>	<i>Determination of White Sugar Solution Colour</i>
<b>ICUMSA Method GS 2/3-1(2011)</b>	<i>Braunschweig Method for the Polarisation of White Sugar by Polarimetry</i>
<b>ICUMSA Method GS 2/1/7-33(2011)</b>	<i>Determination of Sulphite by the Rosaniline Colorimetric Method in White Sugar</i>
<b>ICUMSA Method GS2/3/9-19(2007)</b>	<i>Determination of Insoluble Matter in White Sugar by Membrane Filtration</i>
<b>ICUMSA Method GS 2-11(2007)</b>	<i>Determination of the Visual Appearance of White Sugars using Braunschweig Colour-Types</i>
<b>ICUMSA Method GS 2-13 (2011)</b>	<i>The instrumental determination of the reflectance of White sugar</i>
<b>ICUMSA Method GS2/3-23(2005)</b>	<i>The Determination of Arsenic in White Sugar by Atomic Absorption Spectroscopy</i>