

MAURITIAN
STANDARD

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**Speciality sugar —
Specifications**

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Mauritius Standards Bureau

Moka

National Foreword

This Mauritian Standard was drawn by the **Food Products Standards Committee (FPSC)** through its **Subcommittee on sugar** and approved by the **Standards Council** on **25 April 2019**. It was notified in the **Government Gazette** on **25 May 2019** *

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Speciality sugar - Specifications

1 Scope

This Standard specifies requirements for speciality cane sugar (dry, moist, soft) without further processing and fit for human consumption.

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

Note: The speciality sugars can be molded in any shape.

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.

MS 167	<i>Recommended International Code of Practice – General Principles of Food Hygiene</i>
MS 30	<i>Labeling of prepackaged food</i>
ICUMSA Method GS 1/3/4/7/8-13	<i>Determination of Conductivity Ash in Raw Sugar, Brown Sugar, Juice, Syrup and Molasses</i>
ICUMSA Method GS 1/3/7-3	<i>Determination of Reducing Sugars in Cane Raw Sugar, Cane Processing Products and Specialty Sugars by the Lane and Eynon Constant Volume Procedure</i>
ICUMSA Method GS 2/1/3/9-15	<i>Determination of Sugar Moisture by Loss on Drying</i>
ICUMSA Method GS 1/3-7	<i>Determination of the Solution Colour of Raw Sugars, Brown Sugars and Coloured Syrups at pH 7.0</i>
ICUMSA Method GS 1/2/3/9-1	<i>Determination of the Polarisation of Raw Sugar by Polarimetry</i>
ICUMSA Method GS 2/3/9-19	<i>Determination of Insoluble Matter in White Sugar by Membrane Filtration</i>
ICUMSA Method GS 2/3/9-25	<i>Determination of Arsenic in Refined Sugar Products by a Colorimetric Method</i>
ICUMSA Method GS 2/1/3-27	<i>Determination of Lead in Sugar Products by a Colorimetric Method</i>
ICUMSA GS 2/3-24	<i>Determination of Lead in Sugars and Syrups by a GFAAS Method</i>
ICUMSA Method GS 2/3-29	<i>Determination of Copper in Refined Sugar Products by a Colorimetric Method</i>
ICUMSA Method GS 3-52	<i>Determination of Sulphite as Sulphur Dioxide (SO₂) in Brown Sugars by the Optimized Monier-Williams Method combined with High-Performance Ion Chromatography (HPIC)</i>

ISO 16649	<i>Microbiology of the food chain -- Horizontal method for the enumeration of beta-glucuronidase-positive Escherichia coli</i>
ISO 6579	<i>Microbiology of food and animal feeding stuffs -- Horizontal method for the detection of Salmonella spp.</i>
ISO 4833	<i>Microbiology of the food chain -- Horizontal method for the enumeration of microorganisms</i>
ISO 21527	<i>Microbiology of food and animal feeding stuffs -- Horizontal method for the enumeration of yeasts and moulds</i>
ISO 4832	<i>Microbiology of food and animal feeding stuffs -- Horizontal method for the enumeration of coliforms -- Colony-count technique</i>
ISO 6888/1/2/3	<i>Microbiology of food and animal feeding stuffs -- Horizontal method for the enumeration of coagulase-positive staphylococci (Staphylococcus aureus and other species)</i>
ISO 7251	<i>Microbiology of food and animal feeding stuffs -- Horizontal method for the detection and enumeration of presumptive Escherichia coli -- Most probable number technique</i>
ISO 11212-2	<i>Starch and derived products -- Heavy metals content -- Part 2: Determination of mercury content by atomic absorption spectrometry</i>
ISO 11212-4	<i>Starch and derived products -- Heavy metals content -- Part 4: Determination of cadmium content by atomic absorption spectrometry with electrothermal atomization</i>
ISO/TS 17728	<i>Microbiology of the food chain -- Sampling techniques for microbiological analysis of food and feed samples</i>
National Food Legislations and Regulations	

3. Terms and definitions

For the purpose of this standard, the following definitions and abbreviation shall apply:

3.1 speciality sugars

Unrefined cane sugar in solid form not containing added flavouring or colouring matter

Note: There are 3 types of speciality sugars: free flowing speciality sugars, moist speciality sugars and soft speciality sugars

3.2 contaminant

any biological or chemical agent, foreign matter, or other substances not intentionally added which may compromise the safety or suitability of the sugar