First Commission Directive of 26 July 1979 laying down Community methods of analysis for testing certain sugars intended for human consumption (79/796/EEC)

[[X1]FIRST COMMISSION DIRECTIVE

of 26 July 1979

laying down Community methods of analysis for testing certain sugars intended for human consumption

(79/796/EEC)**]**

THE COMMISSION OF THE EUROPEAN COMMUNITIES,

Having regard to the Treaty establishing the European Economic Community,

Having regard to Council Directive 73/437/EEC of 11 December 1973 on the approximation of the laws of the Member States concerning certain sugars intended for human consumption[(1)], and in particular Article 11 thereof,

Whereas Article 11 of that Directive lays down that the composition of certain sugars shall be verified by Community methods of analysis;

Whereas it is desirable to adopt an initial series of methods in respect of which studies have been completed;

Whereas the method of determining the colour type for sugar or white sugar and for extra-white sugar, the method of measuring the conductivity ash in extra-white sugar, in sugar solution, in invert sugar solution and in invert sugar syrup, and the method of determining the colour in solution of extra-white sugar and sugar solution are laid down in the Annex to Directive 73/437/EEC;

Whereas, on the other hand, pending the formulation of further Community methods for the determination of reducing sugars, it would be advisable to allow the Member States the option of continuing to authorize the use of the Lane and Eynon method (methods 7 and 8 in Annex II, III.3 and III.4) instead of the Luff-Schoorl method (method 6 in Annex 11, III.3 and III.4);

Whereas the methods of analysis provided for in this Directive are in accordance with the opinion of the Standing Committee on Foodstuffs,

HAS ADOPTED THIS DIRECTIVE:

Editorial Information

X1 Substituted by Corrigendum to First Commission Directive 79/796/EEC of 26 July 1979 laying down Community methods of analysis for testing certain sugars intended for human consumption (Official Journal of the European Communities L 239 of 22 September 1979).

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Article 1

1 Member States shall require that the analyses necessary for verification of the criteria set out in Annex I be performed according to the methods described in Annex II to this Directive.

2 Without prejudice to the second subparagraph, the Luff-Schoorl method (Annex II, method 6) shall be used to determine the reducing sugars in the following sugars:

— sugar solution,
— white sugar solution,
— invert sugar solution,
— white invert sugar solution,
— invert sugar syrup,
— glucose syrup,
— dried glucose syrup,
— dextrose monohydrate,
— dextrose anhydrous.

Member States may, however, require the use in their territory of the Lane and Eynon method (Annex II, methods 7 and/or 8 as appropriate) to determine the reducing sugars in one or more of the sugars listed above.

3 If a Member State makes use of the option provided for in the second subparagraph of paragraph 2, it shall forthwith inform the Commission and the other Member States thereof.

Article 2

Member States shall bring into force the laws, regulations or administrative provisions necessary to comply with this Directive not later than 18 months following its notification. They shall forthwith inform the Commission thereof.

Article 3

This Directive is addressed to the Member States.

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ANNEX I

SCOPE OF TOE COMMUNITY METHODS OF ANALYSIS FOR CERTAIN SUGARS INTENDED FOR HUMAN CONSUMPTION

I. **Determination of the loss of mass on drying in:**

— semi-white sugar — sugar or white sugar — extra-white sugar	(using method 1, Annex II)

II. **Dry matter determination in:**

II. 1.	— glucose syrup — dried glucose syrup — dextrose monohydrate — dextrose anhydrous	(using method 2, Annex II)
II.2.	— sugar solution or white sugar solution — invert sugar solution or white invert sugar solution — invert sugar syrup or white invert sugar syrup	(using method 3, Annex II)

III. **Measurement of reducing sugars in:**

III. 1.	— semi-white sugar	(using method 4, Annex II)
III.2.	— sugar or white sugar — extra-white sugar	(using method 5, Annex II)
III.3.	— sugar solution — white sugar solution — invert sugar solution — white invert sugar solution — invert sugar syrup — white invert sugar syrup	(using method 6 or 7, Annex II)

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III.4.	— glucose syrup — dried glucose syrup — dextrose monohydrate — dextrose anhydrous	(using method 6 or 8, Annex II)

IV. **Sulphated ash determination in:**

— glucose syrup — dried glucose syrup — dextrose monohydrate — dextrose anhydrous	(using method 9, Annex II)

V. **Determination of polarization in:**

— semi-white sugar — sugar or white sugar — extra-white sugar	(using method 10, Annex II)

ANNEX II

METHODS OF ANALYSIS TO VERIFY THE COMPOSITION OF CERTAIN SUGARS INTENDED FOR HUMAN CONSUMPTION

INTRODUCTION

1. **Preparation of the sample for analysis**

Thoroughly mix the sample received at the laboratory.

Remove a sub-sample of at least 200 g and transfer immediately to a clean, dry, moisture-tight vessel fitted with an airtight closure.

2. **Reagents and apparatus**

In the description of the apparatus, reference is made only to special instruments and apparatus or to those calling for special standards.

Wherever mention is made of water, this means distilled water or demineralized water of at least equivalent purity.

All reagents shall be of analytical reagent quality unless otherwise specified.

Wherever reference is made to a reagent solution without further qualification, an aqueous solution is meant.

3. **Expression of results**

The result referred to in the official analysis report shall be the mean value of at least two satisfactory replicate determinations.

Unless otherwise stated the results shall be expressed as a percentage by mass of the original sample as received at the laboratory.

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The number of significant figures in the result so expressed shall be governed by the precision of the method.

METHOD **DETERMINATION OF THE LOSS OF MASS ON DRYING**

1. **Scope and field of application**

The method determines the loss of mass on drying in:
— semi-white sugar,
— sugar or white sugar,
— extra-white sugar.

2. **Definition**

‘Loss of mass on drying’: the value of the loss of mass on drying as determined by the method specified.

3. **Principle**

The loss of mass on drying is determined by drying at a temperature of 103 ± 2 °C.

4. **Apparatus**

4.1. *Analytical balance,* accurate to within 0.1 mg.

4.2. Oven, suitably ventilated, thermostatically controlled, and capable of being maintained at 103 ± 2 °C.

4.3. *Metal weighing dish,* flat-bottomed, resistant to attack by the samples and the conditions of test, diameter at least 100 mm, depth at least 30 mm.

4.4. *Desiccator,* containing freshly activated silica gel or an equivalent desiccant, with a water content indicator.

5. **Procedure**

N.B.: The operations described in sections 5.3 to 5.7 must be performed immediately after opening the sample container.

5.1. Dry the dish (4.3) to constant weight in the oven (4.2) at 103 ± 2 °C.

5.2. Allow the dish to cool in the desiccator (4.4) for at least 30 to 35 minutes and then weigh to the nearest 0.l mg.

5.3. Weigh accurately, to the nearest 0.1 mg, approximately 20 to 30 g of the sample into the dish.

5.4. Place the dish in the oven (4.2) at 103 ± 2 °C for three hours.

5.5. Allow the dish to cool in a desiccator (4.4) and weigh to the nearest 0.1 mg.

5.6. Replace the dish in the oven at 103 ± 2 °C for 30 minutes.

Allow to cool in the desiccator (4.4) and weigh to the nearest 01 mg. Repeat this operation if the difference between two weighings is more than 1 mg. Should an increase in mass occur, the lowest recorded reading will be used in the calculation.

5.7. Do not exceed four hours total drying time.