ICS 67.180.10



# NATIONAL STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

## 中华人民共和国国家标准

GB 317-2006

Replace GB 317-1998

## White granulated sugar 白砂糠

(Codes Stan 212 – 1999, NEQ)

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#### **Foreword**

Article 6.1 and 6.2 in Chapter 3 of this Standard are compulsory articles, all the others are recommended articles.

This Standard is not equivalent in coherence degree to Codex Stan 212 – 1999 *Codex standard for sugar* by Codex Alimentarius Commission.

This Standard is used in lieu of GB 317 – 1998 White granulated sugar.

In comparison with GB 317 - 1998, the main alterations of this Standard are given as the following:

- For sanitary requirements, items are increased or decreased and indicators are modified basically with reference to GB 13104 2005 Hygienic standard for sugars: it has added items for microzyme and mold, it has cancelled cuprum item; except for sulphur dioxide (SO<sub>2</sub>), all items of sanitary requirements have directly cited the indicators for the corresponding items contained in GB 13104 2005, while sulphur dioxide (SO<sub>2</sub>) has respectively laid down the indictors equivalent to or more rigorous than those of GB 13104 2005.
- For physical requirements, modifications are made to the following items: the conductive ash content, loss on drying, color value, transmissometer and water-fast impurity of white refined sugar; the super white granulated sugar's reducing sugar content, conductive ash content, color value, transmissometer and water-fast impurity; the first grade white granulated sugar's color value, transmissometer and water-fast impurity; second grade white granulated sugar's reducing sugar content, conductive ash content, loss on drying, color value, transmissometer and water-fast impurity.
- It has altered the calculation and representation methods of transmissometer, the unit of which is changed from "degree" to "milli- attenuation unit" (MAU).
- In label it has added the contents of "Recommended to indicate quality warranty period".

This Standard is proposed by China National Light Industry Council.

This Standard is governed by Sugar Production Branch Technical Committee of National Food Industry Standardization Technical Committee.

Drafting units of this Standard: Guangzhou Sugarcane Industry Research Institute, Yangpu Nanhua Sugar Industrial Group, Guangxi Guitang (Group) Co., Ltd., Dongtang Group Co., Ltd., Guangxi Fengtang Biochemical Inc., Yunnan Ruili Sugar Industrial Group Co., Ltd., Yunnan Yongde Sugar Industrial Group Co., Ltd., Guangdong Jianlibao Group Co., Ltd., Wrigley Confectionery (Shanghai) Company Limited, Shanghai Precision Instruments Co., Ltd., Fujian Sugar Industry Co., Ltd., Zhengzhou Commodity Exchange, National Sugar Industry Standardization Center, National Quality Supervision and Testing Center of Light Industry and Cane Sugar Industry.

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Editions published in history to be substituted by this Standard:

- --- GB 317 1998;
- --- GB 317.1 1991, GB/T 317.2 1991;
- --- GB 317 1984

## White granulated sugar

#### 1. Scope

This Standard has stipulated the technical requirements, test methods, inspection rules, as well as the requirements on labeling, packing, transportation and storage of white granulated sugar.

This Standard is applicable to the white granulated sugar produced with cane or sugar beet as direct or indirect raw material.

#### 2. Normative References

The articles contained in the following documents have become the articles of this Standard after they are cited herein. For the dated documents so cited, all the modification list (excluding correction) or revised editions made thereafter shall not be applicable to this Standard, but all parties who have concluded agreements on the basis of this Standard are encouraged to study the possibility to implement the latest version of these documents. For the undated documents so cited, the latest version shall be applicable to this Standard.

GB/T 4789 (all parts) Microbiological examination of food hygiene

GB/T 5009.55 Method for analysis of hygienic standard of sugars

GB 13104 Hygienic standard of sugars

GB 7718 General Standard for the Labeling of Prepackaged Foods

Measurement supervision and management methods for fixed quantity packaged commodity (Order by General Administration of Quality Supervision, Inspection and Quarantine, No. [2005]75)

#### 3. Technical Requirements

#### 3.1 Levels

White granulated sugars are divided into four levels: refined level, super level, first level and second level.

- 3.2 Organoleptic requirements
- **3.2.1** Crystal grain shall be uniform and the grain size within the following range shall be no less than 80%:
  - coarse grain: 0.80 mm ~ 2.50 mm;
  - large grain: 0.63 mm ~ 1.60 mm;
  - medium grain: 0.45 mm ~ 1.25 mm;
  - small grain: 0.28 mm ~ 0.80 mm;
  - fine grain: 0.14 mm ~ 0.45 mm.
- 3.2.2 Crystal grain or its aqueous solution shall be sweet without peculiar smell.
- **3.2.3** It shall be dry, loose, pure white and sheeny without obvious black spots
- 3.3 Physical and chemical requirements

All the physical and chemical indicators for white granulated sugars are shown in



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