

STANDARD 2.8.1

SUGARS

Purpose

This Standard provides specific definitions for sugar and related products. The Standard also sets a compositional requirement for white sugar.

Honey is standardised in Standard 2.8.2 and is not covered by this Standard. Standard 1.3.1 regulates intense sweeteners.

Table of Provisions

- | | |
|---|----------------------------|
| 1 | Interpretation |
| 2 | Reference to 'sugar' |
| 3 | Composition of white sugar |

Clauses

1 Interpretation

In this Code –

icing means a mixture of sugar and other foods for use as a coating and includes frosting, plastic icing and icing gel.

sugars means –

- (a) hexose monosaccharides and disaccharides, including dextrose, fructose, sucrose and lactose; or
- (b) starch hydrolysate; or
- (c) glucose syrups, maltodextrin and similar products; or
- (d) products derived at a sugar refinery, including brown sugar and molasses; or
- (e) icing sugar; or
- (f) invert sugar; or
- (g) fruit sugar syrup;

derived from any source, but does not include –

- (h) malt or malt extracts; or
- (i) sorbitol, mannitol, glycerol, xylitol, polydextrose, isomalt, maltitol, maltitol syrup or lactitol.

white sugar means purified crystallised sucrose.

2 Reference to 'sugar'

A reference to 'sugar' elsewhere in this Code is, unless otherwise expressly stated, a reference to –

- (a) white sugar; or
- (b) caster sugar; or
- (c) icing sugar; or
- (d) loaf sugar; or
- (e) coffee sugar; or
- (f) raw sugar.

Editorial note:

See Standard 1.2.4 – Labelling of Ingredients for requirements for labelling of ‘sugars’ as an ingredient.

3 Composition of white sugar

White sugar must have no less than 99.7% sucrose content, calculated on a dry basis.