



GAMBIAN STANDARD FOR SUGARS

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DATE OF PUBLICATION

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THE GAMBIA STANDARDS BUREAU

The Gambia Standards Bureau is a statutory Government specialized Agency established by The Gambia Standards Bureau Act 2010 to standardize products, methods, systems and for connected matters. Hence, the Bureau is the sole National Standardization Body. As such, it has been a member of International Standardization Bodies such as the International Organization for Standardization (ISO) since 2011, International Electrotechnical Commission (IEC) and the Standards and Metrology Institute for Islamic Countries (SMIIC) from 2012.

The objectives of the Bureau, as specified in its Act, are to: establish and promulgate standards for imported and locally-produced goods; facilitate domestic and international trade; foster and promote standards both for industrial efficiency and advancing economic development; promote the health and safety of consumers; enhance international cooperation in relation to standards and standardization. Thus, the National Quality Policy details the responsibilities of the Bureau in Standardization, Metrology and Conformity Assessment services in Testing, Inspection and Certification.

Therefore, the functions, of the Bureau are to define, prepare, publish, modify or amend Standards Specifications as well information-dissemination of standards. In addition to providing Testing, Inspection and Certification services for goods, systems and processes independently or in relation to conformity with its Standards Mark, the Bureau also conducts training and research. In Metrology, the Bureau serves as the custodian of primary national reference measurement standards through its National Metrology Laboratories and conducts calibration of measurement devices and physical standards.

The development of Gambian Standards (GAMS) is carried out by the Bureau through Technical Committees composed of a balanced representation of stakeholders, as may be appropriate to the subject in question. The Bureau ensures that Standards are developed in accordance with the *ISO/IEC Guide 21-1:2005: Regional or National adoption of International Standards and other International deliverables* and the *World Trade Organization Code of good practice for the preparation, adoption and application of standards*. To the greatest extent possible, Gambian Standards are aligned to or are adoptions of relevant international standards.

For further information on and copies of Gambian Standards, please contact The Gambia Standards Bureau.

COMMITTEE REPRESENTATIVES

The Technical Committee on National Food Standards which supervised the development of this Gambian Standard consists of representatives from the following organizations:

National Codex, Sanitary and Phytosanitary Committee (NCSPSC)

Food Safety and Quality Authority of The Gambia (FSQA)

National Nutrition Agency (NaNA)

Food Technology Unit of Department of Agriculture (FTU-DOA)

Animal Health and Production Services (AHPS)

Plant Protection Services (PPS)

National Agricultural Research Institute (NARI)

National Association of Food Processors (NAFP)

National Poultry Farmers Association of The Gambia (NPFA)

National Women Farmers Association (NAWFA)

Consumer Protection Association of The Gambia (CPAG)

Jawneh and Family Cashew Farm (JFCF)

Agribusiness Services and Production Association (ASPA)

Gambia Livestock Marketing Agency (GLMA)

Fisheries Department

Association of Fishing Companies

FOREWORD

The Gambia Standards Bureau (TGSB), in conformity with international best practice, coopted the National CODEX, Sanitary and Phytosanitary Committee (NCSPSC) as its Technical Committee (TC) on Food Standards. The Secretariat for this TC is the Bureau. This TC adopted the CODEX Standard for Sugars. The Procedure for adoption was the *ISO/IEC Guide 21-1 - Regional or national adoption of International Standards and other International Deliverables - Part 1: Adoption of International Standards*. The method of adoption was Direct Adoption.

This Gambian Standard for Sugars is applicable to sugars intended for human consumption without further processing.

This Standard addresses the following:

- Scope and description;
- Food additives;
- Anti-caking agents;
- Contaminants;
- Hygienic requirements;
- Labelling requirements.

This Standard can be obtained from The Gambia Standards Bureau.


SCOPE

This Standard applies to the following sugars intended for human consumption without further processing (synonyms are in round brackets). It includes sugars sold directly to the final consumer and sugars used as ingredients in foodstuffs. The description of each of the sugars is also given below:

DEFINITION

<u>Name</u>	<u>Description</u>
White sugar	Purified and crystallised sucrose (saccharose) with a polarisation not less than 99.7 °Z.
Plantation or mill white sugar	Purified and crystallised sucrose (saccharose) with a polarisation not less than 99.5 °Z.
Powdered sugar (icing sugar)	Finely pulverised white sugar with or without the addition of an anticaking agent
Soft white sugar	Fine grain purified moist sugar, white in colour with a sucrose plus invert sugar content of not less than 97.0% m/m.
Soft brown sugar	Fine grain purified moist sugar, light to dark brown in colour with a sucrose plus invert sugar content of not less than 88.0% m/m.
Dextrose anhydrous	Purified and crystallised D-glucose without water of crystallisation, with a D-glucose content of not less than 99.5% m/m on a dry basis and a total solids content of not less than 98.0% m/m.

Dextrose monohydrate	Purified and crystallised D-glucose containing one molecule of water of crystallisation, with a D-glucose content of not less than 99.5% m/m on a dry basis and a total solids content of not less than 90.0% m/m.
Powdered dextrose (icing dextrose)	Finely pulverised dextrose anhydrous or dextrose monohydrate or mixtures thereof, with or without the addition of an anticaking agent.
Glucose syrup	A purified concentrated aqueous solution of nutritive saccharides obtained from starch and/or inulin. Glucose syrup has a dextrose equivalent content of not less than 20.0% m/m (expressed as D-glucose on a dry basis), and a total solids content of not less than 70.0% m/m.
Dried glucose syrup	Glucose syrup from which the water has been partially removed to give a total solids content of not less than
Lactose	A natural constituent of milk normally obtained from whey with an anhydrous lactose content of not less than 99.0% m/m on a dry basis. It may be anhydrous or contain one molecule of water of crystallisation or be a mixture of both forms.
Fructose (laevulose)	Purified and crystallised D-fructose with a fructose content of not less than 98.0% m/m, and a glucose content of not more than 0.5% m/m
Raw cane sugar	Partially purified sucrose, which is crystallised from partially purified cane juice, without further purification, but which does not preclude centrifugation or drying, and which is characterised by sucrose crystals covered with a film of cane molasses.



Only the informative sections of standards are publicly available. To have access to the full standard, you will need to purchase the standard from The Gambia Standards Bureau. You can contact the Bureau on **TEL:** 4464210, **Email:** info@tgsb.gm