

**Contents**

**PART I-GENERAL METHODS**

1. SUCROSE AND POLARISATION	2
2. REDUCING SUGARS-INVERT SUGAR-MONOSACCHARIDES	41
3. OLIGOSACCHARIDES, GLYCOSIDES AND POLYSACCHARIDES	64
4. INORGANIC NON-SUGARS	82
5. ORGANIC NON-SUGARS	103
6. DRY SUBSTANCE-WATER	113
7. PHYSICAL CHARACTERISTICS	125
8. MICROBIOLOGICAL TESTS	150
9. PURE SUCROSE AND REAGENTS (SPECIFICATIONS AND TOLERANCES)	161
10. LABORATORY EQUIPMENT (SPECIFICATIONS AND TOLERANCES)	171
11. WEIGHING, TARING AND SAMPLING	180

**PART II-SPECIAL METHODS**

12. CHARACTERISTICS OF WHITE SUGAR	182
13. REFINING QUALITIES OF RAW SUGAR	191
14. EVALUATION OF BONE CHAR	196
15. EVALUATION OF POWDERED AND GRANULAR CARBONS	224