

## Contents

PREFACE . . . . .	VII
INTRODUCTION . . . . .	1
PART I GENERAL METHODS	
CHAPTER 1	Determination of Sucrose (by polarimetry) . . . . . 7
	For Cane Products . . . . . 9
	a. Invertase Method (official) . . . . . 9
	b. JACKSON AND GILLIS's Method IV (official) . . . . . 10
	For Beet Products . . . . . 11
	a. Double-enzyme Method (official) . . . . . 11
	b. OSBORN AND ZISCH's Method (official) . . . . . 11
CHAPTER 2	Determination of Reducing Sugars . . . . . 13
	a. LANE AND EYNON's Volumetric Method (official) . . . . . 13
	b. MUNSON AND WALKER's Method (official) . . . . . 23
	c. Berlin Institute Method (official) . . . . . 25
	d. OFNER's Volumetric Method (official) . . . . . 26
	e. DE WHALLEY's Method for High-grade Refined Sugar (official) . . . . . 27
	f. STRIEGLER's Method (tentative) . . . . . 28
	g. KNIGHT AND ALLEN's Method (tentative) . . . . . 29
CHAPTER 3	Determination of Raffinose . . . . . 31
	Chromatographic Determination . . . . . 31
	a. ALBON AND GROSS's Method (official) . . . . . 31
	b. DE WHALLEY's Alternative Method (official) . . . . . 32
	Polarimetric Determination . . . . . 33
	PAIN AND BALCH's Double-enzyme Method (official) . . . . . 33
CHAPTER 4	Determination of Ash . . . . . 36
	Gravimetric Determination . . . . . 36
	a. Sulphated Ash Method (official) . . . . . 36
	b. Carbonate Ash Method (official) . . . . . 37
	Conductometric Determination (tentative) . . . . . 38
CHAPTER 5	Determination of Dry Substance (total solids) . . . . . 41
	1. Drying Methods . . . . . 41
	a. Vacuum Oven Method . . . . . 41
	(i) For Raw and Refined Sugars (tentative) . . . . . 41
	(ii) For Cane and Beet Molasses (tentative) . . . . . 42
	b. HILL AND DOBB's Vacuum Distillation Method (tentative) . . . . . 43
	c. Atmospheric Pressure Oven (tentative) . . . . . 44

	2. By Refractometer . . . . .	44
	Refractive Index Method (official) . . . . .	44
CHAPTER 6	Determination of Inorganic Constituents (Contaminants). . . . .	46
	1. Lead . . . . .	46
	a. Estimation in White Sugar (official). . . . .	46
	b. Estimation in Low-grade Sugar (tentative) . . . . .	48
	c. 'Wet-ashing' Procedure for Low-grade Products . . . . .	48
	2. Iron . . . . .	51
	Determination of Iron using Ortho-phenanthroline (official) . . . . .	51
	3. Sulphur Dioxide . . . . .	52
	Determination in White Sugar (official) . . . . .	52
CHAPTER 7	Measurement of Colour and Turbidity . . . . .	55
	1. For White Sugar and Sucrose-type Liquid Sugar (tentative) . . . . .	55
	2. For Invert-type Liquid Sugar (tentative). . . . .	56
	3. For Dark-Coloured Products only (tentative). . . . .	56
	4. For all Sugar Products (tentative) . . . . .	57
CHAPTER 8	Measurement of pH (official). . . . .	59
CHAPTER 9	Measurement of Viscosity and Surface Tension of Sugar Solutions . . . . .	62
	1. Viscosity (official) . . . . .	62
	2. Surface tension (tentative) . . . . .	64

## PART II SPECIAL METHODS

✓ CHAPTER 10	Polarization of Raw Sugar (for information and guidance only) . . . . .	67
CHAPTER 11	Determination of Sucrose and Invert in Molasses . . . . .	71
	1. Chemical Method—TATE AND LYLE Invertase Method (tentative) . . . . .	71
	2. Optical Method—Based on N.B.S. Methods (tentative) . . . . .	75
CHAPTER 12	Determination of Sugar in Sugar Beet. . . . .	76
	a. Isotope Dilution Reference Method (tentative) . . . . .	76
	b. Double Extraction Method (official) . . . . .	77
	c. Cold Digestion Method (official) . . . . .	79
CHAPTER 13	Weighing, Taring and Sampling of Raw Sugar (for information and guidance only) . . . . .	80
	1. In Bags . . . . .	80
	2. In Bulk . . . . .	81
CHAPTER 14	Determination of Factors causing Deterioration of Raw and Refined Sugar in Storage and Transport . . . . .	84
	1. Measurement of Equilibrium Relative Humidity (official) . . . . .	84
	2. Bulk Density Measurement . . . . .	85
	a. MEADE'S Method (tentative) . . . . .	85
	b. PLAISTOW WHARF'S Method (tentative) . . . . .	86
	3. Hardness of Setting—DOUWES DEKKER'S Method (tentative) . . . . .	87
	4. Angle of Slip—The Danish Sugar Co. Method (tentative) . . . . .	88

CHAPTER 15	Evaluation of the Refining Qualities of Raw Sugar . . . . .	90
	1. Beet sugar . . . . .	90
	a. Affination (official) . . . . .	90
	b. Colour (tentative) . . . . .	91
	c. Insoluble Matter (tentative) . . . . .	91
	2. Cane Sugar . . . . .	92
	a. Evaluation of Crystal Purity (tentative) . . . . .	92
	b. Grist (tentative) . . . . .	92
CHAPTER 16	Evaluation of Refined (White) Sugar . . . . .	94
	1. Screen (Grist) Tests—'M.A.-C.V.' Method (tentative) . . . . .	94
	2. Reduced Buffer Power (tentative). . . . .	96
CHAPTER 17	Evaluation of Starch Hydrolysis Products . . . . .	98
	1. Official Methods . . . . .	98
	a. Acidity . . . . .	98
	b. Ash . . . . .	100
	c. Dextrose Equivalent . . . . .	101
	d. pH Value . . . . .	103
	2. Tentative Methods . . . . .	104
	a. Colour (spectrophotometric). . . . .	104
	b. Copper . . . . .	106
	c. Heavy Metals . . . . .	108
	d. Iron . . . . .	110
	e. Moisture . . . . .	113
	f. Protein . . . . .	114
	g. Sulphur Dioxide . . . . .	116
	h. Saccharides . . . . .	118
CHAPTER 18	Specifications and Tolerances for Pure Sucrose and Reagents . . . . .	122
	1. Pure Sucrose (official). . . . .	122
	2. Basic Lead Acetate (official) . . . . .	122
	3. Invert Sugar Solution. . . . .	123
	a. EYNON AND LANE'S Method (official) . . . . .	123
	b. Pure Dextrose (official) . . . . .	123
CHAPTER 19	Evaluation of Bone Charcoal (official) . . . . .	125
	1. Sampling . . . . .	125
	2. Moisture . . . . .	127
	3. Carbonate . . . . .	127
	4. Sulphur. . . . .	128
	5. Carbonaceous Residue and Insoluble Ash . . . . .	132
	Loss Upon Ignition of the Acid-Washed Residue. . . . .	132
	6. Bulk Density . . . . .	133
	7. Sieve Analysis . . . . .	134
	8. Attrition Hardness . . . . .	136
	9. Lye Test . . . . .	137
	10. Water Extracts Tests . . . . .	138
	11. Decolorisation Test . . . . .	138
	12. Heavy Metals . . . . .	139
CHAPTER 20	Evaluation of Powdered Carbons (official) . . . . .	
	1. Moisture . . . . .	141
	2. Total Ash. . . . .	141

3. Iron . . . . .	141
4. pH-Value . . . . .	142
5. Water Solubles . . . . .	142
6. Filtering Speed Test-Water . . . . .	142
7. Colour Removal . . . . .	143
CHAPTER 21 Evaluation of Filter Acids (official) . . . . .	147
1. Moisture . . . . .	147
2. Water Solubles . . . . .	147
3. Filtering Speed Test . . . . .	147
REFERENCES . . . . .	148
AUTHOR INDEX . . . . .	149
SUBJECT INDEX . . . . .	151