

## 2007 Table of Contents and Index

### Raw Sugar Methods

Polarisation of Raw Sugar .....	GS1/2/3/9-1
Polarisation of Raw Sugar without Wet Lead Clarification .....	GS1/2/3-2
Reducing Sugars in Cane Raw Sugar by the Lane and Eynon Constant Volume Procedure.....	GS1/3/7-3
Glucose and Fructose in Raw and White Sugar using HPAEC .....	GS1/2/3-4
Reducing Sugars in Cane Raw Sugar by the Luff School Procedure.....	GS1-5
Solution Colours at pH 7.0 of Raw and Specialty Sugars.....	GS1/3-7
<i>Sugar Solution Colour by the MOPS Method</i> .....	see GS9/1/2/3-8
<i>Sugar Moisture by Loss on Drying (&lt;0.5%)</i> .....	see GS2/1/3-15
Sulphated Ash in Raw Sugar by Single Sulphation .....	GS1-10
Conductivity Ash in Raw Sugar .....	GS1/3/4/7/8-13
<i>Lead in Raw Sugar by a Colorimetric Method</i> .....	see GS2/1/3-27
<i>Sulphite in White Sugar, Cane Sugar Juices and Syrups and Very Very High Pol (VVHP) Sugars by the Rosaniline Colorimetric Method</i> .....	see GS2/1/7-33
<i>Total <math>\alpha</math>-Galactosides and Raffinose in Beet Raw Sugar</i> .....	see GS4/8/1/2/3-18
Dextran in Sugars by a Modified Alcohol Haze Method .....	GS1/2/9-15
Starch in Raw Sugar by the BSES method .....	GS1-16
Starch in Raw Sugar by the SPRI Test.....	GS1-17
Fine Grain in Raw Sugar by the BSES method .....	GS1-20
Determination of pH.....	GS1/2/3/4/7/8/9-23
<i>ERH of Raw Sugar</i> .....	see GS2/1/3-39

### White Sugar Methods

Polarisation of White Sugar.....	GS2/3-1
<i>Polarisation of White Sugar requiring Clarification</i> .....	see GS1/2/3/9-1
<i>Polarisation of Raw Sugar without Wet Lead Clarification</i> .....	see GS1/2/3-2
Glucose and Fructose in White Sugar by the Hexokinase Method.....	GS2-4
<i>Glucose and Fructose in Raw and White Sugar using HPAEC</i> .....	see GS1/2/3-4
Reducing Sugars in Purified Sugar by the Knight and Allen EDTA Method.....	GS2/3/9-5
Reducing Sugars in White Sugar and Plantation White Sugar by the Modified Ofner Titrimetric Method .....	GS2/9-6
<i>Sugar Solution Colour by the MOPS Method</i> .....	see GS9/1/2/3-8
White Sugar Solution Colour at pH 7.0 .....	GS2/3-9
White Sugar Solution Colour .....	GS2/3-10
Visual Appearance of White Sugars using Braunschweig Colour-Types.....	GS2-11
Reflectance of White Sugar .....	GS2-13
Sugar Moisture by Loss on Drying .....	GS2/1/3/9-15
Conductivity Ash in Refined Sugar Products .....	GS2/3-17
Turbidity of White Sugar Solutions.....	GS2/3-18
Insoluble Matter in White Sugar.....	GS2/3/9-19
Arsenic in White Sugar by Atomic Absorption Spectroscopy .....	GS2/3-23
Lead in White and Specialty Sugars by a GFAAS Method .....	GS2/3-24
Arsenic in Refined Sugar Products by a Colorimetric Method.....	GS2/3/9-25
Lead in Sugar Products by a Colorimetric Method.....	GS2/1/3-27
<i>Calcium in Refined Sugar Products by EDTA Titration</i> .....	see GS8/2/3/4-9
Copper in Refined Sugar Products by a Colorimetric Method .....	GS2/3-29
Iron in Refined Sugar Products and Sugar Solutions by a Colorimetric Method.....	GS2/3/7/8-31
<i>Sulphite in White Sugar, Cane Sugar Juices and Syrups and Very Very High Pol (VVHP) Sugars by the Rosaniline Colorimetric Method</i> .....	GS2/1/7-33
<i>Sulphite in Refined Sugar Products by an Enzymatic Method</i> .....	GS2/3-35
<i>Dextran in Sugars by a Modified Alcohol Haze Method</i> .....	see GS1/2/9-15

Formaldehyde in White Sugar by a Colorimetric Method .....	GS2-36
Total $\alpha$ -Galactosides and Raffinose in Beet Sugars .....	see GS4/8/1/2/3-18
Determination of pH .....	see GS1/2/3/4/7/8/9-23
Particle Size Distribution of White Sugar and Plantation White Sugar .....	GS2/9-37
ERH of Crystalline Sugar Products .....	GS2/1/3-39
A. The ICUMSA 10-Day Acid Beverage Flocc Test for White Sugar .....	GS2/3-40
B. The ICUMSA 24-Hour Acid Beverage Flocc Test for Beet White Sugar .....	GS2/3-40
Total Mesophilic Bacterial Count by the Membrane Filtration Method .....	GS2/3-41
Sampling of Refined Sugar Products for Microbiological Analyses .....	GS2/3-42
Total Mesophilic Bacterial Count by the Pour Plate Method .....	GS2/3-43
Slime-forming Bacterial Count .....	GS2/3-45
Yeast and Moulds .....	GS2/3-47
Thermophilic Spore-Forming Bacteria .....	GS2/3-49

## Specialty Sugar Methods

Polarisation of the Sugar Component of Powdered Sugars Containing Anti-Caking Agents .....	GS3-1
Polarisation of Raw Sugar .....	see GS1/2/3/9-1
Polarisation of White Sugar .....	see GS2/3-1
Polarisation of Raw Sugar without Wet Lead Clarification .....	see GS1/2/3-2
Fructose, Glucose and Sucrose in Cane Juices, Syrups and Molasses by Gas Chromatography (GC) .....	see GS7/4/3-22
Reducing Sugars in Cane Raw Sugar by the Lane and Eynon Constant Volume Procedure .....	see GS1/3/7-3
Glucose and Fructose in Raw and White Sugar using HPAEC .....	see GS1/2/3-4
Reducing Sugars in Purified Sugar by the Knight and Allen EDTA Method .....	see GS2/3/9-5
Reducing Sugars in Certain Refined Syrups by the Lane and Eynon Constant Volume Procedure .....	see GS4/3-3
Total Reducing Sugars in Refined Syrups after Hydrolysis by the Lane and Eynon Constant Volume Procedure .....	see GS4/3-7
Sugar Solution Colour by the MOPS Method .....	see GS9/1/2/3-8
Total Reducing Sugars in Refined Syrups after Hydrolysis by the Luff Schoorl Procedure .....	see GS4/3-9
Solution Colours at pH 7.0 of Raw and Specialty Sugars .....	see GS1/3-7
White Sugar Solution Colour at pH 7.0 .....	see GS2/3-9
White Sugar Solution Colour .....	see GS2/3-10
Moisture in Speciality Sugars, Molasses, Cane Raw Sugars and Syrups by the Karl Fischer Procedure .....	see GS4/7/3-12
Refractometric Dry Substance (RDS%) of Very Pure Syrups .....	see GS4/3-13
Sugar Moisture by Loss on Drying .....	see GS2/1/3/9-15
Sulphated Ash in Brown Sugar, Juice, Syrup and Molasses .....	GS3/4/7/8-11
Conductivity Ash in Raw Sugar .....	see GS1/3/4/7/8-13
Conductivity Ash in Refined Sugar Products .....	see GS2/3-17
Turbidity of White Sugar Solutions .....	see GS2/3-18
Insoluble Matter in White Sugar .....	see GS2/3/9-19
Anti-Caking Agents in Powdered Sugars .....	GS3-21
Calcium by EDTA Titration .....	see GS8/2/3/4-9
Arsenic in White Sugar by Atomic Absorption Spectroscopy .....	see GS2/3-23
Lead in White and Specialty Sugars by a GFAAS Method .....	see GS2/3-24
Arsenic in Refined Sugar Products by a Colorimetric Method .....	see GS2/3/9-25
Lead in Sugar Products by a Colorimetric Method .....	see GS2/1/3-27
Copper in Refined Sugar Products by a Colorimetric Method .....	see GS2/3-29
Iron in Refined Sugar Products and Sugar Solutions by a Colorimetric Method .....	see GS2/3/7/8-31
Sulphite in Refined Sugar Products by an Enzymatic Method .....	see GS2/3-35
Total $\alpha$ -Galactosides and Raffinose by an Enzymatic Method .....	see GS4/8/1/2/3-18
Determination of pH .....	see GS1/2/3/4/7/8/9-23
ERH of Crystalline Sugar Products .....	see GS2/1/3-39
Total Mesophilic Bacterial Count by the Membrane Filtration Method .....	see GS2/3-41

<i>Sampling of Refined Sugar Products for Microbiological Analyses</i> .....	see	GS2/3-42
<i>Total Mesophilic Bacterial Count by the Pour Plate Method</i> .....	see	GS2/3-43
<i>Slime-forming Bacterial Count</i> .....	see	GS2/3-45
<i>Yeast and Moulds</i> .....	see	GS2/3-47
<i>Thermophilic Spore-Forming Bacteria</i> .....	see	GS2/3-49

## Molasses Methods

Apparent Sucrose in Molasses by a Double Polarisation Method .....		GS4/7-1
Sucrose by GC in Molasses, Factory Products and Cane Juice .....		GS4/7/8/5-2
<i>Glucose and Fructose in Beet Juices and Processing Products by an Enzymatic Method</i> .....	see	GS8/4/6-4
<i>Fructose, Glucose and Sucrose in Cane Juices, Syrups and Molasses by Gas Chromatography (GC)</i> .....	see	GS7/4/3-22
<i>Glucose, Fructose and Sucrose in Cane Juices, Syrups and Molasses and of Sucrose in Beet Molasses by HPIC</i> .....	see	GS7/8/4-24
Reducing Sugars in Cane Molasses by the Lane & Eynon Constant Volume Procedure .....		GS4/3-3
Reducing Sugars in Beet Molasses by the Lane & Eynon Constant Volume Procedure .....		GS4/5
Total Reducing Sugars in Molasses after Hydrolysis by the Lane & Eynon Constant Volume Procedure .....		GS4/3-7
Total Reducing Sugars in Molasses after Hydrolysis by the Luff Schoorl Procedure .....		GS4/3-9
Dry Substance and Moisture in Molasses by Vacuum Oven Drying on Sand .....		GS4/7-11
Moisture in Speciality Sugars, Molasses, Cane Raw Sugars and Syrups by the Karl Fischer Procedure .....		GS4/7/3-12
Refractometric Dry Substance (RDS %) of Molasses and Very Pure Syrups .....		GS4/3-13
Apparent Dry Substance (°Brix) of Molasses using a Hydrometer .....		GS4-15
<i>Sulphated Ash in Molasses</i> .....	see	GS3/4/7/8-11
<i>Conductivity Ash in Molasses</i> .....	see	GS1/3/4/7/8-13
<i>Calcium by EDTA Titration</i> .....	see	GS8/2/3/4-9
<i>Chloride by a Potentiometric Method</i> .....	see	GS8/4/7-11
<i>Lactic Acid by an Enzymatic Method</i> .....	see	GS8/4/6-13
<i>Acetic Acid in Beet Juices and Processing Products by an Enzymatic Method</i> .....	see	GS8/4/6-14
<i>Raffinose and Kestoses by a TLC Method</i> .....	see	GS8/4-15
Total $\alpha$ -Galactosides and Raffinose by an Enzymatic Method .....		GS4/8/1/2/3-18
Raffinose in Beet Molasses by HPAEC .....		GS4/8-19
Betaine in Beet Molasses by a HPLC Method .....		GS4/8-21
Sucrose and Betaine in Beet Molasses by HPLC .....		GS4-22
<i>Determination of pH</i> .....	see	GS1/2/3/4/7/8/9-23

## Sugar Cane Methods

Cane Pol (Polarisation), Brix and Fibre in Cane and Bagasse by the Wet Disintegrator Method .....		GS5/7-1
<i>Sucrose in Cane Juice by Gas Chromatography (GC)</i> .....	see	GS4/7/8/5-2
<i>Fructose, Glucose and Sucrose by Gas Chromatography (GC)</i> .....	see	GS7/4/3-22
Sampling of Sugar Cane by the Full Width Hatch Sampler .....		GS5-5
Sampling of Sugar Cane by the Corer Method .....		GS5-7

## Sugar Beet Methods

Polarisation of Sugar Beet by the Cold Aqueous Digestion Method using Lead Acetate as Clarifying Agent .....	GS6-1
Polarisation of Sugar Beet by the Cold Aqueous Digestion Method using Aluminium Sulphate as Clarifying Agent .....	GS6-3
$\alpha$ -Amino nitrogen in Sugar Beet by the Copper Method.....	GS6-5
Potassium and Sodium in Sugar Beet by Flame Photometry .....	GS6-7
<i>Glucose and Fructose in Beet Juices and Processing Products by an Enzymatic Method</i> .....	<i>see</i> GS8/4/6-4
<i>Lactic Acid by an Enzymatic Method</i> .....	<i>see</i> GS8/4/6-13
<i>Acetic Acid in Beet Juices and Processing Products by an Enzymatic Method</i> .....	<i>see</i> GS8/4/6-14

## Cane Sugar Processing Methods

### Milling train analyses:

<i>Cane Pol, Brix and Fibre in Cane and Bagasse by the Wet Disintegrator Method</i> .....	<i>see</i> GS5/7-1
Preparation Index of Cane .....	GS7-3
Moisture in Cane and Bagasse.....	GS7-5

### Juice and filter products:

Pol (Polarisation) of Filter Cake.....	GS7-7
Moisture in Filter Cake.....	GS7-9
Mud Solids in Juice, Mud and Filter Cake.....	GS7-11
<i>Moisture in Speciality Sugars, Molasses, Cane Raw Sugars and Syrups by the Karl Fischer Procedure</i> .....	<i>see</i> GS4/7/3-12
Cane Fibre in Juice, Mud and Filter Cake.....	GS7-13
Total and Soluble Phosphate in Cane Juice.....	GS7-15
Calcium and Magnesium in Cane Juice and Syrup by EDTA Titration .....	GS7-19
<i>Iron by a Colorimetric Method</i> .....	<i>see</i> GS2/3/7/8-31
<i>Chloride by a Potentiometric Method</i> .....	<i>see</i> GS8/4/7-11
Turbidity in Clarified Cane Juice, Syrups and Clarified Syrups .....	GS7-21
<i>Determination of pH</i> .....	<i>see</i> GS1/2/3/4/7/8/9-23
<i>Sulphite in Cane Juices and Syrups by the Rosaniline Colorimetric Method</i> .....	<i>see</i> GS2/1/7-33

### Pan stage products:

<i>Sucrose by Gas Chromatography (GC)</i> .....	<i>see</i> GS4/7/8/5-2
<i>Apparent Sucrose by a Double Polarisation Method</i> .....	<i>see</i> GS4/7-1
Fructose, Glucose and Sucrose in Cane Juices, Syrups and Molasses by Gas Chromatography (GC).....	GS7/4/3-22
Sucrose, Glucose and Fructose in Cane Molasses by HPLC .....	GS7/4/8-23
Glucose, Fructose and Sucrose in Cane Juices, Syrups and Molasses and of Sucrose in Beet Molasses by HPIC.....	GS7/8/4-24
<i>Reducing Sugars by the Lane and Eynon Constant Volume Procedure</i> .....	<i>see</i> GS1/3/7-3
<i>Dry Substance and Moisture by Vacuum Oven Drying on Sand</i> .....	<i>see</i> GS4/7-11
<i>Sulphated Ash in Juice and Pan Products</i> .....	<i>see</i> GS3/4/7/8-11
<i>Conductivity Ash in Juice and Pan Products</i> .....	<i>see</i> GS1/3/4/7/8-13

### Miscellaneous:

Calcium Oxide in Lime .....	GS7-25
Sucrose-soluble Alkali in Quicklime.....	GS7-27

## Beet Sugar Processing Methods

<i>Sucrose by Gas Chromatography (GC)</i> .....	see	GS4/7/8/5-2
<i>Sucrose in Beet Molasses by HPLC</i> .....	see	GS7/4/8-23
Glucose and Fructose in Beet Juices and Processing Products by an Enzymatic Method.....		GS8/4/6-4
Apparent Total Sugar Content of Beet Pulp by the Luff Schoorl Procedure.....		GS8-5
<i>Glucose, Fructose and Sucrose in Cane Juices, Syrups and Molasses and of Sucrose in Beet Molasses by HPIC</i> .....	see	GS7/8/4-24
Beet Pulp Moisture and Dry Substance Analysis.....		GS8-6
Ash in Beet Pulp: Crude Ash and Sulphated Ash.....		GS8-7
Insoluble Ash in Beet Pulp.....		GS8-8
<i>Sulphated Ash</i> .....	see	GS3/4/7/8-11
<i>Conductivity Ash</i> .....	see	GS1/3/4/7/8-13
Calcium by EDTA Titration.....		GS8/2/3/4-9
<i>Iron by a Colorimetric Method</i> .....	see	GS2/3/7/8-31
Chloride by a Potentiometric Method.....		GS8/4/7-11
Lactic Acid (L- and D-) by an Enzymatic Method.....		GS8/4/6-13
Acetic Acid in Beet Juices and Processing Products by an Enzymatic Method.....		GS8/4/6-14
Raffinose and Kestoses by a TLC Method.....		GS8/4-15
<i>Total <math>\alpha</math>-Galactosides and Raffinose by an Enzymatic Method</i> .....	see	GS4/8/1/2/3-18
<i>Raffinose in Beet Molasses by HPAEC</i> .....	see	GS4/8-19
<i>Betaine in Beet Molasses by an HPLC Method</i> .....	see	GS4/8-21
Dextran in Beet Juices by a Modified Alcohol Haze Method.....		GS8-19
Dextran, Levan and Araban by a TLC Method.....		GS8-21
Pectic Acid in Beet Raw Juice by a 3-Hydroxy-Diphenyl Colorimetric Method.....		GS8-23
Pectic Acid in Beet Liquors by a Carbazole Colorimetric Method.....		GS8-25
<i>Determination of pH</i> .....	see	GS1/2/3/4/7/8/9-23

## Plantation White Sugars

<i>Polarisation of Raw Sugar</i> .....	see	GS1/2/3/9-1
<i>Reducing Sugars in Purified Sugar by the Knight and Allen EDTA Method</i> .....	see	GS2/3/9-5
<i>Reducing Sugars in Plantation White Sugar by the Modified Ofner Titrimetric Method</i> ....	see	GS2/9-6
Sugar Solution Colour by the MOPS Method.....		GS9/1/2/3-8
<i>Sugar Moisture by Loss on Drying</i> .....	see	GS2/1/3/9-15
<i>Insoluble Matter in White Sugar</i> .....	see	GS2/3/9-19
<i>Arsenic in Refined Sugar Products by a Colorimetric Method</i> .....	see	GS2/3/9-25
<i>Dextran in Sugars by a Modified Alcohol Haze Method</i> .....	see	GS1/2/9-15
<i>Determination of pH</i> .....	see	GS1/2/3/4/7/8/9-23
<i>Particle Size Determination of Plantation White Sugar</i> .....	see	GS2/9-37

## Specifications and Standards

Polarimetry and the International Sugar Scale.....	SPS-1
Solubility of Sucrose in Water.....	SPS-2
Refractometry and Tables.....	SPS-3
Densimetry and Tables.....	SPS-4
Viscometry and Tables.....	SPS-5

## Draft methods\*

Determination of Mannitol in Beet Brei.....	Method 1
Determination of $\beta$ -Fructosides in Sugar Solutions by HPAEC .....	Method 2
Determination of Starch in Cane Sugar Products and Beet Juices (VSI Method) .....	Method 3
Determination of Starch in Raw Sugar by the SMRI Method .....	Method 4
Determination of As, Cd, Cu and Fe in White Sugar by AAS Method .....	Method 7
Apparent Total Sucrose in Molasses by an Enzymatic Method.....	Method 8
Polarisation and Brix without wet lead clarification – CERF Method .....	Method 9
Modifications to Method GS5/7-1 for High Grade Products by substituting non-lead clarificants for basic lead acetate.....	Method 10

(\* See page 2. These Draft methods have no status as ICUMSA methods. They are available for further study by users of the ICUMSA Methods Book.)