



**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB 13104-2014

**National Food Safety Standard -- Sugars
(English Translation)**

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1 Scope

This Standard is applicable to the crude sugar, white granulated sugar, soft white sugar, brown granulated sugar, brown sugar, cube sugar, rock sugar etc, which are produced from cane and sweet beet as the raw materials.

2.1 Crude sugar

Cane sugar crystallization, which contains molasses, is not for being edible directly, is prepared from cane juice through the processes such as cleaning, scouring crystallization, and centrifugation honey.

2.3 Soft white sugar

Sugar with small crystal grains, pure white color, and soft texture, which takes sugar beet or cane as the raw materials, and is prepared through the processes such as extracting sugar juice, cleaning, scouring crystallization, centrifugation honey, as well as adding proper amount of invert syrup.

2.4 Brown granulated sugar

Henna or tawny honey-containing granulated sugar that takes cane as the raw material, and is prepared through the processes such as extracting sugar juice and cleaning.

2.5 Brown sugar

Henna or tawny sugar that takes cane as the raw material, is prepared through processes such as extracting sugar juice, cleaning, directly boiling, and no centrifugation honey.

3.1 Requirements of raw materials

Raw materials shall conform to the relevant provisions of corresponding food standard.

3.3 Physiochemical indicators

Physiochemical indicators shall conform to the provisions of Table 2.

3.5 Biological indicators

Mites. shall not be detected. Refer to Appendix A for test method.

3.6 Food additive

The utilization of food additive shall conform to the provisions of GB 2760.

Appendix A

Test Method of Mites

Take 250g of sugar; put it into a 1000mL conical flask; add 20°C~25°C analytical lab water to the two-thirds position of the flask; use clean glass rod to stir till it is fully dissolved;

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