

ICS 67.180
CCS X31



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

GB/T 1445-2018

Replacing GB/T 1445-2000

White soft sugar

绵白糖

Issued on: February 6, 2018

Implemented on: September 1, 2018

**Issued by: General Administration of Quality Supervision, Inspection and
Quarantine of the People's Republic of China;
Standardization Administration of China**

Table of Contents

1	Scope
2	Normative references
2.5	Loss on drying/(g/100g) 0.80~1.60 0.80~2.00 0.80~2.00
3	Technical requirements
3.2	Sensory requirements
3.2.4	The number of black spots with a length greater than

Foreword

This standard was drafted in accordance with the rules given in GB/T 1.1-2009. This standard replaces GB/T 1445-2000 "White Sugar." Compared with GB/T 1445-2000, the main technical differences besides editorial modification are as follows:

--- Modify the physical and chemical indicators of the total sugar, color value, turbidity, water insoluble impurities standard value (see 3.3, 2000 version 3.2);

--- Modify the unit of turbidity, its unit is revised from "degree" of 2000 edition to "MAU", (see 3.3, version

--- Deleted the 2000 version of the

3.3 health requirements;

--- GB 1445-2000 test method included in QB/T 5012 cotton white test method;

--- Added "Food Safety Requirements" (see 3.4);

--- Added the "Recommended Labeled Shelf Life" of the label. This standard is proposed by China Light Industry Federation. This standard is under the jurisdiction of the National Sugar Standardization Technical Committee (SAC/TC373). This standard was drafted by: Guangdong Provincial Institute of Biological Engineering (Guangzhou Gansu Sugar Industry Research Institute) (National Sugar Quality Supervision and Inspection Center), China Grain Tunhe Co., Ltd., Guangzhou Overseas Chinese Sugar Factory, Yingkou North Sugar Co., Ltd., Guangdong Hengfu Sugar Industry Group Co., Ltd., Rizhao City Ling Yunhai Sugar Industry Group Co., Ltd., Shandong Xingguang Sugar Industry Group Co., Ltd., Xinjiang Lvxiang Sugar Industry Co., Ltd., Guangdong Jinling Sugar Industry Group Co., Ltd., Guangxi Luya Euro-Asia Sugar Co., Ltd., Dongguan Dong Sugar Group Co., Ltd., Nanjing Ganshuiyuan Sugar Co., Ltd., and Xinjiang Farming Co., Ltd. Modern Sugar Industry Co., Ltd., Yunnan Kangfeng Sugar Industry (Group) Co., Ltd., Guangxi Yangpu Nanhua Sugar Industry Group Co., Ltd., Inner Mongolia Shengxin Agricultural Technology

Co., Ltd., South China University of Technology, Nanning Sugar Industry Co., Ltd., Guangxi Fengcai Biochemical Co., Ltd., Yunnan Yingmao Sugar Industry (Group) Co., Ltd., Guangxi Nongken Sugar Group Co., Ltd., Guangxi Yongxin Huateng Group Co., Ltd., Guangxi Guil Sugar (set (Group) Co., Ltd., Guangxi University, Liuzhou Liubing Food Factory, Guangxi Nanning East Asia Sugar Group, National Cane Sugar Industry Standardization Center. The main drafters of this standard. Guo Jianxiong, Huang Xueying, Yu Shujuan, Jia Zhiren, Jiao Nianmin, Shang Mingjiu, Zhang Kexiang, Wan Weiguang, Lin Shuiqi, Zou Enling, Li Guoguo, Ping Yajun, Li Haiqiao, Huang Xingqiang, Wen Kai, Li Jinsheng, Xiao Ling, Wang Dazhou, Liang Yi, Wang Xiuming, Cai Tiehua, and Yan Yanliang, Liu Feng, Zhao Biqu, Liu Hande, Wu Hao, Liang Zhengzhu, Cai Chun, Qin Chuncheng, Zhou Xiwen, Yang Xinqiang, Li Zheng, Zhou Yusheng, Wang Yaxi, Ding Runsheng, Liang Xinquan, Luo Xinwei, Ouyang Zhu, Li Jungui, Deng Guanghua, Zeng Shijun, Zhong Hongxing, Gao Yufeng, Ma Ying, Deng Qiannan, Lin Yahui, Yan Zhenpeng, Zeng Wei, Xie Siming, Liu Zhipeng, Lu Jianhua, Chen Jianjin, Chen Jiamin, Liu Xuwen, Chen Hongxiang, Yu Jianbin, Fan Xiaoming, Li Mengchuan, Chen Dahua, Wen Linhao, Chen Qichen, Zhang Lin, Lin Jianyu, Huang Minxing, Hong Yanyan, Jie Pingquan, Tao Ping, Zhang Zhiqiang, Liang Weijian. The previous versions of the standard replaced by this standard are.

---GB/T 1445-2000;

--- GB 1445.1-1991;

--- GB/T 1445.2-1991. White sugar

1 Scope

GB/T 1445-2018 is the Chinese national standard on white soft sugar, in the field of food technology. The /T suffix marks it as a recommended standard: it is not compulsory by itself, but it becomes binding as soon as a contract, a tender or a customer specification calls it up - which in practice is how most foreign buyers meet it. It was issued on 6 February 2018 by the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China; Standardization Administration of China, and has been in force since 1 September 2018. Classification: ICS 67.180, CCS X31. This page is published from the official record of the standard held by the Chinese standards administration: the identification, the dates, the classification and the issuing body are taken from there. The clause text, the tables and the numeric limits are in the document itself, which is delivered complete in English translation.

This standard specifies the technical requirements, test methods, inspection rules and labels, packaging, transportation and storage of white sugar. This standard applies to the sugar industry, the use of sugar beet, sugar cane and other raw materials for the production of white sugar.

2 Normative references

The following documents are indispensable for the application of this document. For dated references, only dated versions apply to this article. For undated references, the latest version (including all amendments) applies to this document.

GB/T 191 packaging, storage and transportation logo

GB 7718 national standards for food safety pre-packaged food labeling

GB 13104 National Food Safety Standard Sugar

JJF1070 Measurement and Inspection Rules for Net Content of Prepackaged Goods QB/T 5012 white sugar test method Measures for Quantitative Supervision and Administration of Quantitatively Packed Commodities (Order No. 75 of the General Administration of Quality Supervision, Inspection and Quarantine)

3 Technical requirements

3.1 level According to the requirements of technical requirements, white sugar is divided into three grades: refined, excellent grade and first grade.

3.2 Sensory requirements

3.2.1 Grains are small, uniform, white in color, soft in texture, and foreign objects can be seen without normal vision.

3.2.2 Crystal or its aqueous solution is sweet and odorless.

3.2.3 The product's aqueous solution is clear and transparent.

3.2.4 The number of black spots with a length greater than

0.2 mm per square meter of surface area in a refined grade shall not be more than 12 and no more than 16 other grades.

3.3 Physical and chemical requirements Physical and chemical indicators should meet the requirements in Table 1. Table

1 Physical and chemical requirements project index Refined grade one Total sugar/(g/100g) ≥ 98.4 98.0

97.9 Reducing sugar/(g/100g) 1.5~