

A.L. 214 ta' l-2004**ATT DWAR IS-SIGURTÀ FL-IKEL
(KAP. 449)****Regolamenti ta' l-2004 dwar iz-Zokkor ghall-Konsum
mill-Bniedem**

BIS-SAHHA tas-setghat moghtija bl-artikolu 10 ta' l-Att dwar is-Sigurtà fl-Ikel, il-Ministru tas-Sahha, l-Anzjani u Kura fil-Komunità ghamel ir-regolamenti li ġejjin:-

1. Dawn ir-regolamenti jistghu jissejju r-Regolamenti ta' l-2004 Isem u d'ul fis-sehh. dwar iz-Zokkor ghall-Konsum mill-Bniedem.

1.1 Dawn ir-regolamenti jimplimentaw il-provvedimenti tad-Direttiva tal-Kunsill 2001/111/EEC dwar ċerti forom ta' zokkor intizi ghall-konsum mill-bniedem.

2. Dawn ir-regolamenti ghandhom jidhlu fis-sehh fl-1 ta' Mejju, 2004 iżda:

2.1 prodotti li jaqghu taht l-iskop ta' dawn ir-regolamenti u li ma jikkonformawx ma' dawn ir-regolamenti, iżda li jikkonformaw mal-provvedimenti tal-Ordni ta' l-1999 dwar Tipi ta' Zokkor ghall-Konsum Uman (A.L. 77 ta' l-1999), jistghu jitqeghdu fis-suq sat-12 ta' Lulju, 2004;

2.2 prodotti li jaqghu taht l-iskop ta' dawn ir-regolamenti u li ma jikkonformawx ma' dawn ir-regolamenti, iżda li jikkonformaw mal-provvedimenti tal-Ordni ta' l-1999 dwar Tipi ta' Zokkor ghall-Konsum Uman (A.L. 77 ta' l-1999), u li twahhlet tikketta fuqhom qabel it-12 ta' Lulju, 2004, jistghu jkomplu jinbieghu sakemm jiġu eżawriti l-hażniet.

3.1 Dawn ir-regolamenti ghandhom japplikaw ghall-prodotti Applikabilità. mfissra f'Parti A ta' l-Iskeda. Madanakollu, dawn ir-regolamenti ma ghandhomx japplikaw ghall-prodotti li hemm definizzjoni taghhom fil-Parti A tal-Iskeda meta jkun fil-forom li ġejjin: zokkor ghall-helu (*icing sugar*), *candy sugar* u zokkor tal-bicċiet.

3.2 Ir-Regolamenti ta' l-2002 dwar Twahhil ta' Tikketti, Preżentazzjoni u Riklamar ta' Ogġetti ta' l-Ikel ghandhom japplikaw

ghall-prodotti mfissra fil-Parti A ta' l-Iskeda, taht il-kundizzjonijiet u derogi li ġejjin:

1.1.1 Minghajr preġudizzju ghas-subparagrafu 3.2.5 hawn taht, l-ismijiet tal-prodotti mnizzla f'Parti A tal-Iskeda ghandhom japplikaw biss ghall-prodotti msemmija hemmhekk u ghandhom jintużaw fil-kummerċ sabiex dawn jiġu deskritti. L-isem tal-prodott msemmi f'punt 2 ta' Parti A tal-Iskeda jista' wkoll jintuża sabiex jiddeskrivi l-prodott msemmi f'punt 3 ta' hemmhekk. Madanakollu,

- il-prodotti msemmija f'Parti A ta' l-Iskeda jistgħu, b'żieda mal-isem obbligatorju tal-prodott, jissejju bi kliem iehor li jikkwalifikawhom u li jintużaw komunement;

- l-ismijiet tal-prodotti jistgħu wkoll jintużaw f'ismijiet ta' prodotti magħmula sabiex jiddeskrivu prodotti oħra, skond id-drawwa,

iżda dawk l-ismijiet ma ghandhomx iqarrqu bil-konsumatur.

1.1.1 Għal prodotti ppakkjati bil-lest li jiżnu anqas minn 20 g, il-piż nett jista' ma jkunx indikat fuq it-tikketta.

1.1.2 It-tikketta ghandha tindika l-materjal xott u l-kontenut ta' zokkor invertit ta' soluzzjonijiet taz-zokkor, soluzzjonijiet ta' zokkor invertit u ġulepp ta' zokkor invertit.

1.1.3 It-tikketta ghandha tinkludi l-kliem ta' kwalifikazzjoni 'kristallizat' għal ġulepp taz-zokkor invertit li jkun fih kristalli fis-soluzzjoni.

1.1.4 Fejn il-prodotti li hemm referenza għalihom f'punti 7 u 8 ta' Parti A ta' l-Iskeda jkun fihom il-fruttożju fi proporzjonijiet akbar minn 5 % fuq bażi ta' materjal xott, huma ghandhom, għall-finijiet ta' l-isem tal-prodott u bhala ingredjenti, ikunu ittikkettati bhala 'ġulepp tal-glukożju u fruttożju' jew 'ġulepp tal-fruttożju u glukożju' u 'ġulepp tal-glukożju u fruttożju mnixxef' jew 'ġulepp tal-fruttożju u glukożju mnixxef', rispettivament, sabiex jirreflettu jekk ikunx il-komponent ta' glukożju jew dak ta' fruttożju li jkun fl-akbar proporzjon.

SKEDA

A. ISMIJIET TA' PRODOTTI U DEFINIZZJONIJIET

1. **Zokkor mhux raffinat**

Sakkarożju purifikat u kristallizzat ta' kwalità tajba għall-bejgh b'dawn il-karatteristiċi li ġejjin:

- (a) polarizzazzjoni ta' mhux anqas minn 99.5 °Z
- (b) kontenut ta' zokkor invertit ta' mhux aktar minn 0.1 % skond il-piż
- (c) telf waqt it-tnixxif ta' mhux aktar minn 0.1 % skond il-piż

2. **Zokkor jew zokkor abjad**

Sakkarożju purifikat u kristallizzat ta' kwalità tajba għall-bejgh b'dawn il-karatteristiċi li ġejjin:

- (a) polarizzazzjoni ta' mhux anqas minn 99.7 °Z
- (b) kontenut ta' zokkor invertit ta' mhux aktar minn 0.04 % skond il-piż
- (c) telf waqt it-tnixxif ta' mhux aktar minn 0.06 % skond il-piż
- (d) tip ta' kulur ta' mhux aktar minn disa' punti determinat skond il-punt (a)

ta' Parti B.

3. **Zokkor raffinat hafna**

Il-prodott li għandu l-karatteristiċi msemmija fil-punti 2(a),(b) u (c) u għal liema n-numru totali ta' punti determinati skond il-provvedimenti ta' Parti B ma jaqbix tmienja, u mhux aktar minn:

- erbgha għat-tip ta' kulur,
- sitta għall-kontenut ta' rmied,
- tlieta għall-kulur f'soluzzjoni.

4. **Soluzzjoni ta' zokkor ⁽¹⁾**

Is-soluzzjoni fl-ilma tas-sakkarożju li għandha l-karatteristii li ġejjin:

- (a) materjal xott mhux anqas minn 62 % tal-piż
- (b) kontenut ta' zokkor invertit (proporzjon ta' fruttożju għal destrożju: 1.0 ± 0.2) mhux aktar minn 3 % tal-piż ta' materjal xott
- (c) rmied li jikkonduċi l-elettriku mhux aktar minn 0.1 % tal-piż tal-materjal xott, determinat skond punt (b) ta' Parti B
- (d) kulur fis-soluzzjoni mhux aktar minn 45 unità ICUMSA.

5. **Soluzzjoni ta' zokkor invertit ⁽¹⁾**

Is-soluzzjoni fl-ilma tas-sakkarożju parzjalment invertita permezz ta' idrolisi, li fiha l-proporzjon ta' zokkor invertit ma jippredominax, u li għandha l-karatteristiċi li ġejjin:

- (a) materjal xott mhux anqas minn 62 % tal-piż
- (b) kontenut ta' zokkor invertit (proporzjon ta' fruttożju għal destrożju: 1.0 ± 0.2) aktar minn 3 % iżda mhux aktar minn 50 % tal-piż ta' materjal xott
- (c) rmied li jikkonduċi l-elettriku mhux aktar minn 0.4 % tal-piż tal-materjal xott, determinat skond punt (b) ta' Parti B

6. Ġulepp ta' zokkor invertit ⁽¹⁾

Is-soluzzjoni fl-ilma, li possibilment ġiet kristallizzata, ta' sakkarożju li ġiet parzjalment invertita permezz ta' idrolisi, li fiha l-kontenut ta' zokkor invertit (kontenut ta' fruttożju diviż bil-kontenut ta' destrożju: 1.0 ± 0.1), għandu jaqbeż 50 % tal-piż ta' materjal xott, iżda li f'kull aspett ieħor għandu jissodisfa l-htigiet msemmija f'punt 5(a) u (c)

7. Ġulepp tal-glukożju

Is-soluzzjoni fl-ilma, purifikata u kkoncentrata, ta' sakkaridi nutrittivi meħudin mill-lamtu u/jew l-inulina, li għandha l-karatteristii li ġejjin:

- (a) materjal xott mhux anqas minn 70 % tal-piż
- (b) ekwivalenti tad-destrożju mhux anqas minn 20 % tal-piż ta' materjal xott u espressi bħala D-glukożju
- (c) rmied sulfat mhux aktar minn 1 % tal-piż ta' materjal xott.

8. Ġulepp tal-glukożju mnixxef

Ġulepp tal-glukożju parzjalment imnixxef b'ta' lanqas 93 % tal-piż materjal xott, iżda li f'kull aspett ieħor jissodisfa l-htigiet msemmija f'punt 7(b) u (c).

9. Destrożju jew monoidrat tad-destrożju

D-glukożju purifikat u kristallizzat li fih molekula waħda ta' ilma ta' kristallizzazzjoni, u li għandu l-karatteristii li ġejjin:

- (a) destrożju (D-glukożju) mhux anqas minn 99.5 % tal-piż tal-materjal xott
- (b) materjal xott mhux anqas minn 90 % tal-piż
- (c) rmied sulfat mhux aktar minn 0.25 % tal-piż ta' materjal xott.

10. Destrożju jew destrożju mingħajr ilma

D-glukożju purifikat u kristallizzat li ma fihx ilma ta' kristallizzazzjoni, u li għandu ta' l-anqas 98 % ta' materjal xott, iżda li f'kull aspett ieħor jissodisfa l-htigiet msemmija f'punt 9(a) u (c).

11. Fruttożju

D-fruttożju purifikat u kristallizzat li għandu l-karatteristii li ġejjin:

kontenut tal-fruttożju 98 % minimu

kontenut tal-glukożju 0.5 % massimu

telf waqt it-tnixxif mhux aktar minn 0.5 % tal-piż

rmied li jikkonduċi l-elettriku mhux aktar minn 0.1 % tal-piż determinat skond il-punt (b) ta' Parti B.

¹ Id-deskrizzjoni 'abjad' hija riżervata għal:

(a) soluzzjoni ta' zokkor fejn il-kulur f'soluzzjoni ma jaqbix 25 unità ICUMSA determinati skond il-metodu speifikat fil-punt (c) ta' Parti B;

(b) soluzzjoni ta' zokkor invertit u ġulepp ta' zokkor invertit fejn:

- il-kontenut ta' rmied li jikkonduċi l-elettriku ma jaqbix 0.1 %,

- il-kulur f'soluzzjoni ma jaqbix 25 unità ICUMSA determinati skond il-metodu speifikat fil-punt (c) tal-

Parti B.

B. METODU TA' DETERMINAZZJONI TAT-TIP TA' KULUR, KONTENUT TA' RMIED LI JIKKONDUĊI L-ELETTRIKU U L-KULUR F'SOLUZZJONI TA' ZOKKOR (ABJAD) U TA' ZOKKOR ABJAD HAFNA SKOND ID-DEFINIZZJONI F'PUNTI 2 U 3 TA' PARTI A

'Punt' jikkorrispondi:

(a) fil-każ tat-tip ta' kulur, għal 0.5 unità, ikkalkulati bil-metodu tal-Istitut għat-Teknoloġija Agrikola u tal-Industrija taz-Zokkor ta' Brunswick, skond kif msemmi f'Kapitlu A, paragrafu 2, tal-Anness għar-Regolament tal-Kummissjoni (EEC) Numru 1265/69 ta' l-1 ta' Lulju 1969 li jstabilixxi metodi għad-determinazzjoni tal-kwalità ta' zokkor mixtri minn aġenziji ta' intervent ⁽²⁾

(b) fil-każ ta' kontenut ta' rmied, għal 0.0018 % ikkalkulat bil-metodu tal-Kummissjoni Internazzjonali għal Metodi Uniformi għall-Analiżi taz-Zokkor (ICUMSA), kif imsemmi f'Kapitlu A, paragrafu 1, ta' l-Anness għar-Regolament (EEC) Numru 1265/69;

(ċ) fil-każ tal-kulur f'soluzzjoni, għal 7.5 unità kkalkulati skond il-metodu ICUMSA kif imsemmi f'Kapitlu A, paragrafu 3, ta' l-Anness għar-Regolament (EEC) Numru 1265/69.

² OJ L 163, 1.7.1969, p.1

L.N. 214 of 2004

**FOOD SAFETY ACT
(CAP. 449)**

Sugar for Human Consumption Regulations, 2004

IN exercise of the powers conferred by article 10 of the Food Safety Act, the Minister of Health, the Elderly and Community Care has made the following regulations:-

Citation and coming into force.

1. The title of these regulations is the Sugar for Human Consumption Regulations, 2004.

1.1 These regulations implement the provisions of Council Directive 2001/111/EEC relating to certain sugars intended for human consumption.

2. These regulations shall come into force on 1st May, 2004 provided that:

2.1 products falling within the scope of these regulations which do not conform with these regulations but which conform with the provisions of the Sugars for Human Consumption Order (L.N. 77 of 1999), may be placed on the market until the 12th July, 2004;

2.2 products falling within the scope of these regulations which do not conform with these regulations but which conform with the provisions of the Sugars for Human Consumption Order (L.N. 77 of 1999), and which were labelled before the 12th July, 2004, may continue to be marketed until stocks are exhausted.

Applicability.

3.1 These regulations shall apply to the products defined in Part A of the Schedule. However, these regulations shall not apply to the products defined in Part A of the Schedule when they take the following forms: icing sugars, candy sugars, sugars in loaf form.

3.2 The Labelling, Presentation and Advertising of Foodstuffs Regulations, 2002 shall apply to the products defined in Part A of the Schedule subject to the following conditions and derogations:

3.2.1 Without prejudice to subparagraph 3.2.5 below, the product names listed in Part A of the Schedule shall apply only to the products referred to therein and shall be used in trade to designate them. The

product name referred to in point 2 of Part A of the Schedule may also be used to designate the product referred to in point 3 thereof. However,

- the products defined in Part A of the Schedule may, in addition to the compulsory product name, also bear qualifying terms commonly used;

- the product names may also be used in product names made up to designate other products, in accordance with custom,

provided that such names are not liable to mislead the consumer.

2.2.2 For pre-packaged products weighing less than 20 g, the net weight need not be indicated on the labelling.

3.2.3 The labelling shall indicate the dry matter and invert sugar content of sugar solution, invert sugar solution and invert sugar syrup.

3.2.4 The labelling shall include the qualifying term 'crystallised' for invert sugar syrup incorporating crystals in the solution.

3.2.5 Where the products referred to in points 7 and 8 of Part A of the Schedule contain fructose in proportions greater than 5 % on a dry matter basis, they shall, in respect of their product name and as ingredients, be labelled as 'glucosefructose syrup' or 'fructose-glucose syrup' and 'dried glucose-fructose syrup' or 'dried fructose-glucose syrup', respectively, to reflect whether the glucose component or the fructose component is in greater proportion.

SCHEDULE

A. PRODUCT NAMES AND DEFINITIONS

1. Semi-white sugar

Purified and crystallised sucrose of sound and fair marketable quality with the following characteristics:

- (a) polarisation not less than 99,5 °Z
- (b) invert sugar content not more than 0,1 % by weight
- (c) loss on drying not more than 0,1 % by weight.

2. Sugar or white sugar

Purified and crystallised sucrose of sound and fair marketable quality with the following characteristics:

- (a) polarisation not less than 99,7 °Z
- (b) invert sugar content not more than 0,04 % by weight
- (c) loss on drying not more than 0,06 % by weight
- (d) type of colour not more than nine points determined in accordance with point (a) of Part B.

3. Extra-white sugar

The product having the characteristics referred to in point 2(a), (b) and (c) and in respect of which the total number of points determined according to the provisions of Part B does not exceed eight, and not more than

- four for the colour type,
- six for the ash content,
- three for the colour in solution.

4. Sugar solution ⁽¹⁾

The aqueous solution of sucrose with the following characteristics:

- (a) dry matter not less than 62 % by weight
- (b) invert sugar content (ratio of fructose to dextrose $1,0 \pm 0,2$) not more than 3 % by weight of dry matter
- (c) conductivity ash not more than 0,1 % by weight of dry matter, determined in accordance with point (b) of Part B
- (d) colour in solution not more than 45 ICUMSA units.

5. Invert sugar solution ⁽¹⁾

The aqueous solution of sucrose partially inverted by hydrolysis, in which the proportion of invert sugar does not predominate, with the following characteristics:

- (a) dry matter not less than 62 % by weight
- (b) invert sugar content ratio of fructose to dextrose ($1,0 \pm 0,1$) more than 3 % but not more than 50 % by weight of dry matter
- (c) conductivity ash not more than 0,4 % by weight of dry matter, determined in accordance with point (b) of Part B.

6. Invert sugar syrup ⁽¹⁾

The aqueous solution, which has possibly been crystallised, of sucrose that has been partly inverted via hydrolysis, in which the invert sugar content (fructose/dextrose quotient $1,0 \pm 0,1$), must exceed 50 % by weight of dry matter, but which must otherwise meet the requirements laid down in point 5(a) and (c).

7. Glucose syrup

The purified and concentrated aqueous solution of nutritive saccharides obtained from starch and/or inulin, with the following characteristics:

- (a) dry matter not less than 70 % by weight
- (b) dextrose equivalent not less than 20 % by weight of dry matter and expressed as D-glucose
- (c) sulphated ash not more than 1 % by weight of dry matter.

8. Dried glucose syrup

Partially dried glucose syrup with at least 93 % by weight of dry matter, but which must otherwise meet the requirements laid down in point 7(b) and (c).

9. Dextrose or dextrose monohydrate

Purified and crystallised D-glucose containing one molecule of water of crystallisation, with the following characteristics:

- (a) dextrose (D-glucose) not less than 99,5 % by weight of dry matter
- (b) dry matter not less than 90 % by weight
- (c) sulphated ash not more than 0,25 % by weight of dry matter.

10. Dextrose or dextrose anhydrous

Purified and crystallised D-glucose not containing water of crystallisation, with at least 98 % by weight of dry matter, but which must otherwise meet the requirements laid down in point 9(a) and (c).

11. Fructose

Purified crystallised D-fructose with the following characteristics:

fructose content 98 % minimum
 glucose content 0,5 % maximum
 loss on drying not more than 0,5 % by weight
 conductivity ash not more than 0,1 % by weight determined in accordance with point (b) of Part B.

¹ The description 'white' is reserved for:

- (a) sugar solution where the colour in solution does not exceed 25 ICUMSA units determined in accordance with the method specified in point (c) of Part B;
- (b) invert sugar solution and invert sugar syrup of which:
 - the conductivity ash content does not exceed 0,1 %,
 - the colour in solution does not exceed 25 ICUMSA units determined in accordance with the method specified in point (c) of Part B.

B. METHOD OF DETERMINING THE COLOUR TYPE, CONDUCTIVITY ASH CONTENT AND THE COLOUR IN SOLUTION OF SUGAR (WHITE) AND OF EXTRA-WHITE SUGAR DEFINED IN POINTS 2 AND 3 OF PART A

‘Point’ corresponds:

(a) in the case of the colour type, to 0,5 units, calculated by the method of the Brunswick Institute for Agricultural and Sugar Industry Technology, as set out in Chapter A, paragraph 2, of the Annex to Commission Regulation (EEC) No 1265/69 of 1 July 1969 establishing methods for determining the quality of sugar bought in by intervention agencies ⁽²⁾;

(b) in the case of ash content, to 0,0018 % calculated by the method of the International Commission for Uniform Methods of Sugar Analysis (ICUMSA) as set out in Chapter A, paragraph 1, of the Annex to Regulation (EEC) No 1265/69;

(c) in the case of the colour in solution, to 7,5 units calculated by the ICUMSA method as set out in Chapter A, paragraph 3, of the Annex to Regulation (EEC) No 1265/69.

² OJ L 163, 1.7.1969, p. 1.