Food and Drug Administration, HHS


§ 168.110 Dextrose anhydrous.

(a) Dextrose anhydrous is purified and crystallized D-glucose without water of crystallization and conforms to the specifications of § 168.111, except that the total solids content is not less than 98.0 percent m/m.

(b) The name of the food is “Dextrose anhydrous” or “Anhydrous dextrose” or alternatively, “___ sugar monohydrate” or “___ sugar”, with the blank to be filled with the name of the food source, for example, “Corn sugar anhydrous”.

§ 168.111 Dextrose monohydrate.

(a) Dextrose monohydrate is purified and crystallized D-glucose containing one molecule of water of crystallization with each molecule of D-glucose.

(b) The food shall meet the following specifications:

(1) The total solids content is not less than 90.0 percent mass/mass (m/m), and the reducing sugar content (dextrose equivalent), expressed as D-glucose, is not less than 99.5 percent m/m calculated on a dry basis.

(2) The sulfated ash content is not more than 0.25 percent m/m (calculated on a dry basis), and the sulfur dioxide content is not more than 20 mg/kg.

(c) The name of the food is “Dextrose monohydrate” or “Dextrose” or alternatively, “___ sugar monohydrate” or “___ sugar”, with the blank to be filled with the name of the food source, for example, “Corn sugar monohydrate” or “Corn sugar”.

(d) For purposes of this section, the methods of analysis to be used to determine if the food meets the specifications of paragraph (b) (1) and (2) of this section are the following sections in “Official Methods of Analysis of the Association of Official Analytical Chemists,” 13th Ed. (1980), which is incorporated by reference. Copies may be obtained from the AOAC INTERNATIONAL, 481 North Frederick Ave., suite 500, Gaithersburg, MD 20877, or may be examined at the National Archives and Records Administration (NARA). For information on the availability of this material at NARA, call 202–741–6030, or go to: http://www.archives.gov/federal_register/code_of_federal_regulations/ibr_locations.html.

§ 168.121  Dried glucose sirup.

(a) Dried glucose sirup is glucose sirup from which the water has been partially removed and conforms to the specifications of §168.120, except that:

(1) The total solids content is not less than 90.0 percent m/m when the reducing sugar content (dextrose equivalent), expressed as D-glucose, is not less than 88.0 percent m/m, calculated on a dry basis.

(2) The sulfated ash content is not more than 0.3 percent m/m, calculated on a dry basis.

(b) The name of the food is “Dried glucose sirup” or “Glucose sirup solids”. When the food is derived from a specific type of starch, the name may alternatively be “Dried _____ sirup solids”, the blank to be filled in with the name of the starch; for example, “Dried corn sirup”, “Dried wheat sirup”, “Dried tapioca sirup”. When the starch is derived from sorghum grain, the alternative name of the food is “Dried sorghum grain sirup” or “Sorghum grain sirup solids”. The word “sirup” may also be spelled “syrup”.

(d) The methods of analysis in paragraphs (d)(1), (d)(2), (d)(3), (d)(4), and (d)(5) of this section are to be used to determine whether the food meets the requirements of paragraphs (b)(1),