in accordance with §101.22 of this chapter.

(8) Acidulants.

(9) Alkalizers.

(c) **Nomenclature.** The name of the food for which a definition and standard of identity are prescribed in this section is “margarine” or “oleomargarine”.

(d) **Label declaration.** Each of the ingredients used in the food shall be declared on the label as required by the applicable sections of parts 101 and 130 of this chapter. For the purposes of this section the use of the term “milk” unqualified means milk from cows. If any milk other than cow’s milk is used in whole or in part, the animal source shall be identified in conjunction with the word milk in the ingredient statement. Colored margarine shall be subject to the provisions of section 407 of the Federal Food, Drug, and Cosmetic Act as amended.

[42 FR 14479, Mar. 15, 1977, as amended at 58 FR 2886, Jan. 6, 1993]

**PART 168—SWEETENERS AND TABLE SIRUPS**

**Subpart B—Requirements for Specific Standardized Sweeteners and Table Sirups**

Sec.

168.110 Dextrose anhydrous.
168.111 Dextrose monohydrate.
168.120 Glucose sirup.
168.121 Dried glucose sirup.
168.122 Lactose.
168.130 Cane sirup.
168.140 Maple sirup.
168.160 Sorghum sirup.
168.180 Table sirup.

**AUTHORITY:** 21 U.S.C. 321, 341, 343, 348, 371, 379e.

**SOURCE:** 42 FR 14479, Mar. 15, 1977, unless otherwise noted.

**Subpart A [Reserved]**

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**§ 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 anhydrous” or “Anhydrous sugar”, with the blank to be filled with the name of the food source, for example, “Corn sugar anhydrous”.

[42 FR 14479, Mar. 15, 1977, as amended at 58 FR 2886, Jan. 6, 1993]

**§ 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
§ 168.120 Glucose sirup.

(a) Glucose sirup is the purified, concentrated, aqueous solution of nutritive saccharides obtained from edible starch.

(b) The food shall meet the following specifications:

1. Total solids content, 31.005.
2. Reducing sugar content, section 31.220(a).
3. Sulfated ash content, section 31.216.


§ 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 total solids content is not less than 93.0 percent m/m when the reducing sugar content, (dextrose equivalent) expressed as D-glucose, is less than 88.0 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” or “Glucose sirup solids ____. When the food 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”.