

SRI LANKA STANDARD 586:1982
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**METHODS OF TEST FOR
SUGAR CONFECTIONERY**

BUREAU OF CEYLON STANDARDS

METHODS OF TEST FOR SUGAR CONFECTIONERY

SLS 586:1982

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FOREWORD

This Sri Lanka Standard was authorized for adoption and publication by the Council of the Bureau of Ceylon Standards on 1982-11-24, after the draft, finalized by the Drafting Committee on Sugar Confectionery had been approved by the Agricultural and Food Products Divisional Committee.

All standard values given in this specification are in SI units.

For the purpose of deciding whether a particular requirement of this standard is complied with, the final value observed or calculated, expressing the result of a test or analysis shall be rounded off in accordance with CS 102. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

In the preparation of this standard, the assistance obtained from the publications of the Indian Standards Institution is gratefully acknowledged.

1 SCOPE

This standard prescribes the methods of test for sugar confectionery.

2 QUALITY OF REAGENTS

Unless specified otherwise, pure chemicals and distilled water shall be employed in tests.

NOTE - "Pure chemicals" shall mean chemicals that do not contain impurities which affect test results.

3 DETERMINATION OF MOISTURE CONTENT

3.1 Procedure

3.1.1 Preparation of sample

Mince as quickly as possible with a sharp-edged knife or grind in a dry pestle and mortar 150 g of the sample on a clean porcelain slab. Mince thoroughly to secure a uniform sample. Store the minced sample immediately in an air-tight glass container and use this wherever the use of prepared sample is indicated.