Examples

Example 1 - Preparation of sugar samples for GI testing

Sugar 1 was prepared at a sugar mill by processing sugar cane to massecuite. The massecuite was washed until it had 22-32mg/100g polyphenol content. One method of achieving sugar with 22-32mg/100g polyphenol content is to wash the massecuite in batches and wash each batch a different length of time. The polyphenol content of each washed batch can be analysed as set out in Example 2. The batch with the appropriate polyphenol content can then be selected. It will be understood by the person skilled in the art that each time massecuite is prepared its components vary. Therefore, there is no single set of wash conditions, eg time, spin and water flow, that will always result in a sugar with the desired polyphenol content. The appropriate wash time will vary depending on the components in the massecuite that is being washed.

Table 1 - Sugar samples

Sample	**Sugar content**	**Polyphenols (mg CE/100g)**	**Moisture (%)**
Standard	glucose	0	-
Control sugar (refined white sugar)	99.9% sucrose 0% glucose 0% fructose	0	0.075
Sugar 1	95.2% sucrose 0.11% glucose 0.09% fructose	26.5	0.36
Sugar 2	89.5% sucrose 1.42% glucose 1.55% fructose	60.9	0.65

Example 2 - analysis of polyphenol content in sugar

40g of sugar sample was accurately weighed into a 100ml volumetric flask. Approximately 40ml of distilled water was added and the flask agitated until the sugar