
Overview

This standard is about how glucose syrup is manufactured and graded from maize sources. It also covers the safety aspects and methods of bulk storage and handling of syrups. This standard is about physically changing the properties of a product through organic or physical processes. It details the skills required to start up, run and shut down equipment, as well as being able to take action should operating problems occur. It is also about working to product specifications and production schedules. Complying with and understanding health and safety, food safety and organisational requirements are essential features of this standard. This standard is for you if you require a basic knowledge of the production of glucose syrups and the importance of using the correct methods for handling and storage.

Performance criteria

You must be able to:

Prepare for refining

1. prepare for refining in accordance with the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
2. check product specifications at the right time
3. set up equipment according to specification
4. check that material for refining is available and fit for use
5. check that services meet requirements
6. start up the plant and check that it is running to specification
7. take action in response to operating problems
8. maintain communication in accordance with organisational requirements

Carry out refining

9. carry out refining in accordance with the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
10. use equipment and check that it is supplied with materials and services
11. achieve the required output to the correct specification
12. check the product is transferred to the next stage in the manufacturing operation
13. take action in response to operating problems within the limits of your responsibility

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14. maintain communication in accordance with organisational requirements
Finish refining
 15. finish refining in accordance with the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions
 16. check the specifications to time shut down
 17. shut down equipment in accordance with organisational procedures
 18. deal with items that can be re-cycled or reworked
 19. dispose of waste in line with organisational requirements
 20. make equipment ready for future use after completion of the process
 21. maintain communication in accordance with organisational requirements
 22. complete all necessary documentation in line with organisational requirements

Knowledge and understanding

You need to know and understand:

1. what the legal or regulatory requirements, the organisational health and safety, hygiene and environmental standards and instructions are and what may happen if they are not followed
 2. the potential food safety risks and control procedures associated with refining and handling sugar syrups
3. the uses and contents of glucose syrups
4. the process of wet milling of maize
5. the refining processes of acid hydrolysis and the acid/enzyme method
6. the grading of glucose syrups and what the term 'dextrose equivalent' means
7. the properties and uses of the different types of syrups
8. the various methods of handling and storage bulk glucose syrups
9. what equipment and tools to use and their correct condition
10. what materials to use and in what quantity
11. how to obtain and interpret the relevant process or ingredient specification
12. what recording, reporting and communication is needed and how to carry this out and the reasons why it is important to do so
13. what action to take when the process specification is not met
14. how to carry out the necessary pre start checks and why it is

important to do so

15. how to follow the start up procedures for conditioning and why it is

important to do so

16. how to obtain the necessary resources for refining
17. how to follow work instructions and why it is important to do so
18. common sources of contamination during processing, how to avoid these and what might happen if this is not done
19. how to operate, regulate and shut down the relevant equipment
20. when it is necessary to seek assistance and how to seek it
21. how to follow the relevant process control procedures and why it

is important to do so

22. what the limits of your own authority and competence are and why

it is important to work within them

23. how to deal with items that can be re-cycled or re-worked
24. how to dispose of waste
25. how to make equipment ready for future use

IMPSC204

Refine and handle glucose syrups in confectionery manufacture



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