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**NATIONAL STANDARD OF THE
PEOPLE'S REPUBLIC OF CHINA**

GB/T 13867-2026

Replacing GB/T 13867-1992

Fresh loquat

鲜枇杷果

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4 Quality Requirements

4.1 Basic Requirements Loquat fruit should meet the following requirements.

---It possesses the inherent characteristics, flavor, and texture of the variety; the morphological characteristics of loquat fruits of different varieties are shown in Appendix A;

---The fruit is fresh, clean, free of green berries, shriveled berries, rot, and obvious pests or diseases;

---Soluble solids content of fresh fruit. $\geq 12\%$ for white meat and $\geq 10\%$ for red meat;

---The total acid content of fresh fruit is $\leq 0.6\%$ for white meat and $\leq 0.7\%$ for red meat.

4.2 Quality Grade The quality grading of loquat fruit should meet the requirements of Table 1.

4.3 Specifications For loquat fruits of the same quality, the specifications should be divided based on the weight of a single fruit, and should meet the requirements of Table 2.

5 Test methods

5.1 Sensory inspection The appearance characteristics such as fruit shape, color, fuzz, defects, and damage are inspected by visual inspection.

5.2 Single fruit weight Take 30 samples and weigh them one by one using a balance with an accuracy of 0.1g or higher.

5.3 Edible rate

5.4 Soluble solids content Perform in accordance with NY/T 2637.

5.5 Detection of total acidity Implement in accordance with GB/T 12456.

6 Inspection Rules

6.1 Batch Rules Loquats from the same place of origin, variety, grade, and production date are considered as one inspection batch.

6.2 Sampling Rules Comply with GB/T 8855.

6.3 Judgment Rules

6.3.1 Grading tolerance.

- a) For the premium grade, less than or equal to 5% of the fruit may not meet the requirements of this grade, but it should meet the requirements of the first grade;
- b) Grade 1 may have less than or equal to 6% of the fruit that does not meet the requirements of this grade, but it should meet the requirements of Grade 2;
- c) Level II allows less than or equal to 7% of the fruit to not meet the requirements of this level, but should meet the basic requirements.

6.3.2 Specification tolerances.

- a) For extra-large fruits, 5% or less of the fruits may not meet the requirements of this specification, but they should still meet the requirements for large fruits;
- b) For large fruits, 6% or less may not meet the requirements of this specification, but they should meet the secondary requirements;
- c) For medium-sized fruits, less than or equal to 7% may not meet the requirements of this specification, but they should meet the requirements of Grade III;
- d) Small fruits may have less than or equal to 8% of the fruits that do not meet the requirements of this specification, but they should be easy to eat.

6.3.3 If all inspection items pass, the batch of products is deemed to meet the corresponding grade requirements of this document. If any indicator in the inspection items fails to meet the requirements... If the product fails to meet the requirements, a re-inspection can be requested; if the re-inspection still fails to meet the requirements, the batch of products will be deemed not to meet the corresponding grade requirements of this document.

6.3.4 When all indicators of the sampled product meet a certain level, the batch of products is determined to be of that level; if any indicator falls below that level... If the grade is determined by the lowest grade achieved for that indicator, then the batch of products is classified as grade 0; if any indicator falls below the minimum grade standard, then the batch of products is deemed to be grade 0. External level.

7 Packaging, labeling, transportation, and storage

7.1 Packaging Perform in accordance with NY/T 1778.

7.2 Identification Perform in accordance with GB/T 191 and NY/T 1778.

7.3 Transportation Handle with care during loading and unloading; avoid dropping or dropping. Minimize bumps and jostling during transport. Low-temperature (6 ± 2)°C transport is recommended.

7.4 Storage Comply with GB/T 40827.