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

GB/T 15034-2026

Replacing GB/T 15034-2009

Mangoes - Guide to storage

芒果 贮藏导则

(English Translation)

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Foreword

This document complies with the provisions of GB/T 1.1-2020 "Standardization Work Guidelines Part 1: Structure and Drafting Rules of Standardization Documents".

Drafting.

This document replaces GB/T 15034-2009 "Guidelines for Mango Storage". Compared with GB/T 15034-2009, the main differences are structural adjustments and revisions.

Aside from the logical changes, the main technical changes are as follows.

---Terminology and definitions have been changed (see Chapter 3, Chapter 3 of the 2009 edition);

---The harvesting technical requirements have been revised (see 4.1, 2009 version 4.1);

---Storage conditions have been changed (see 4.2, 2009 edition 4.2);

---The packaging and storage conditions have been changed (see 4.3, 2009 edition 4.3);

---The storage method has been changed (see 4.4, 2009 edition 4.4);

---Added a total loss rate test (see 4.4.3.3).

This document is modified to adopt ISO 6660:1993 "Mangoes - Refrigeration".

Compared with ISO 6660:1993, this document has undergone many structural adjustments. A comparison table of the structural numbering changes between the two documents can be found here.

Appendix A.

This document differs significantly from ISO 6660:1993 in several technical aspects. The relevant clauses are indicated in vertical single-line margins.

The lines (?) are marked. A summary of these technical differences and their reasons can

be found in Appendix B.

The following editorial changes have been made to this document.

---To align with existing standards, the standard's name has been changed to "Guidelines for Mango Storage".

Please note that some content in this document may involve patents. The issuing organization of this document assumes no responsibility for identifying patents.

This document was proposed by the Ministry of Agriculture and Rural Affairs of the People's Republic of China.

This document is under the jurisdiction of the National Technical Committee on Standardization of Fruit Products (SAC/TC501).

1 Scope

This document applies to major varieties such as Gui Re Mango No. 10, Gui Qi Mango, Tainong No. 1 Mango, Guifei Mango, Jinhuang Mango, Re Nong No. 1 Mango, and Kate Mango.

This is one of the varieties; other varieties can be used with reference to this method.

2 Normative references

The contents of the following documents, through normative references within the text, constitute essential provisions of this document. Dated citations are not included.

For references to documents, only the version corresponding to that date applies to this document; for undated references, the latest version (including all amendments) applies.

This document.

GB/T 8210 Test Methods for Fresh Citrus Fruit NY/T.2009 Determination of Fruit Firmness NY/T 2637 Determination of soluble solids content in fruits and vegetables by refractometer method

3 Terms and Definitions

The following terms and definitions apply to this document.

air-circulation ratio the ratio of the volume of air delivered by the fan in 1 hour to the volume of the empty warehouse.

Total loss ratio

The percentage of fruit that has lost its original flavor and quality due to rot, pests, or other reasons and is no longer suitable for sale as commercial fruit.

4.1 Harvesting

Freshly harvested mangoes should be olive green, light green, or light red in color, with light yellow flesh, a concave or flat base at the stem, and milky discharge from the stalk.

The juice is relatively thick and flows slowly; some fruit shoulders may show a yellowish (or bright red) tinge, and the acidity is less than 2.9%. Leave a 2-3 cm stem when harvesting.

Table 1 recommends the optimal harvest period characteristics for the storage of major varieties.