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

GB/T 16870-2009

Replacing GB/T 16870-1997

Asparagus -- Guide to storage

芦笋 贮藏指南

(English Translation)

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Foreword

This standard is equivalent to using ISO 4186. 1980 "Asparagus Guide" (English version), its technical content and ISO 4186. 1980 agreement.

For ease of use, this standard of ISO 4186. 1980 made the following editorial changes.

- "This International Standard" be replaced by "this standard";
- Remove the ISO 4186. 1980 Introduction;
- The ISO 4186. 1980 applies to expression of expression;
- The ISO 4186. 1980 standard to include a reference, in fact, does not reference an ISO standard corresponding to our criteria for inclusion of reference Ref.

This standard replaces GB/T 16870-1997 "Asparagus refrigeration technology." The difference between standard and GB/T 16870-1997. This standard Identical with ISO 4186. 1980, to delete the original ISO 4186. 1980 modified content.

This standard is proposed and managed by China General Chamber of Commerce.

1 Scope

This standard specifies the conditions and preservation of asparagus achieve conditions approach.

This standard applies to Asparagus after direct consumption, production and processing.

2.1 Harvest

Asparagus should be the relevant product standard quality requirements, timely harvest.

2.2 is suitable for the storage of quality characteristics Asparagus should be used for the storage of fresh, clean, good, solid, smooth, without visible scars and pests. Sun Jian or top should be closed.

White Asparagus Spear should homogeneously white.

Because of different varieties, top or asparagus tips, and sometimes even young stems are likely to be white, pale yellow or lilac. Green asparagus Spear should be uniformly green.

2.3 Storage

Asparagus should be free of dirt and impurities, if necessary, cleaned. Storage after harvest should be as soon as possible. The main technical conditions within the permissible range, storage the former should be pre-cooled so that the cooling asparagus from the field to a temperature 7 °C. This is a transition temperature cryopreservation. You can use cold water or ice water to achieve an effective pre-cooling; however asparagus soaked in water should not exceed 1h.

Before storage, should not tying asparagus code on the packing box (for example, 12kg 15kg capacity Spear should be placed in the box).

3.1 Temperature

Inappropriate storage conditions, asparagus vulnerable, should pay attention to cold storage temperature and storage time.

Asparagus optimum storage temperature of 1 °C ~ 2 °C, the recommended minimum temperature is 1 °C, because fluctuations in temperature may reach 0.5 °C, and and practical experience has shown that the buds may be damaged at temperatures below 0.5 °C storage.

If the expected storage time is 10d or less, asparagus can be successfully stored at a temperature of 0.5 °C. However, in this temperature by degrees, the storage period should not exceed 10d, because there may be damaged.

3.2 Relative Humidity

Relative humidity should be maintained at 90% to 95%.

3.3 Air circulation

Crates and stacking manner that facilitates air circulation in order to ensure a stable and uniform temperature and relative humidity should be consistent with 3.1 and 3.2 Claim.

3.4 Storage period

Asparagus shorter period of time as possible. Based on variety, quality and temperature of the storage period shall 10d to 20d (including time and refrigerated transport Sales time required).

GB/T 16870-2009/ISO 4186. 1980