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

GB/T 20452-2021

Replacing GB/T 20452-2006

Quality grades of apricot kernels

仁用杏杏仁质量等级

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Foreword

This document is in accordance with the provisions of GB/T 1.1-2020 "Guidelines for Standardization Work Part

1. Structure and Drafting Rules of Standardization Documents" drafted. This document replaces GB/T 20452-2006 "Quality Grade of Almonds for Kernel Use". Compared with GB/T 20452-2006, except for structural adjustment In addition to editorial changes, the main technical changes are as follows:

- a) Deleted the entry of almond grading by quality (see 4.1.2 of the 2006 edition);
- b) Added varieties such as Beishan Dabian (see Table 1);
- c) Items such as seed kernel color, almond flavor, and breakage rate were merged, changed to basic requirements, and the limit requirement for aflatoxin B1 was deleted. Changed the expression method of "average kernel quality", adjusted and clarified the index limit range of each grade (see Table 1, Table 2, 2006 version of Table 1, Table 2);
- d) Added "sensory index", "broken rate", "moisture content", "average single kernel weight", "under-full rate", "moth-eaten rate", "impurity rate", "dissimilarity rate", etc. inspection method (see 6.1~6.8);
- e) Added "Identification" (see 9.2);
- f) Added "Appendix A" (see Appendix A). This document is proposed by the State Forestry and Grassland Administration. This document is under the jurisdiction of the National Standardization Technical Committee of Economic Forest Products (SAC/TC557). This document is drafted by: Beijing Academy of Forestry and Fruit Tree Science. The main drafters of this document. Wang Yuzhu, Sun Haoyuan, Yang Li, Zhang Junhuan, Jiang Fengchao, Zhang Meiling. The previous versions of this document and its superseded documents are as follows:

---First published in 2006 as GB/T 20452-2006;

---This is the first revision. Almond quality grades for kernels

1 Scope

China's national quality grading for the kernels of kernel-use apricots. It specifies the classification, the quality grades and requirements, the inspection, the packaging, labelling, transport and storage, and it applies to the production and sale of naturally dried, shelled apricot kernels. Kernel-use apricots are grown for the seed rather than the fruit, on trees selected for kernel yield and planted across the dry north and northwest where little else is productive, and the kernel is both a food and a raw material for oil and for pharmaceutical preparations. The trade divides into two products that must not be confused: sweet kernels, which are eaten directly, and bitter kernels, which contain amygdalin and are used in processing and in traditional medicine. Amygdalin releases hydrogen cyanide on hydrolysis, so the distinction is not a matter of taste - it determines whether a batch can go into food without treatment. That is the first thing the classification has to fix. The grades themselves are then built from what a buyer can assess and what determines processing yield: the size and its uniformity, since kernels are sold by count as well as weight and a uniform lot processes better; the moisture content, which determines whether the lot will keep and whether it is being sold with water in it; the impurity and imperfect kernel content - broken, shrivelled, mouldy, insect-damaged, discoloured - each defined and limited by grade; and the sensory characteristics. The packaging, labelling, transport and storage requirements matter because a dried oilseed kernel goes rancid and takes up moisture, and both happen in storage rather than in the orchard. Issued on 11 October 2021 and in force since 1 May 2022, it replaces GB/T 20452-2006.

This document specifies the classification, quality grades and requirements, inspection, packaging, labelling, transportation and storage of almonds for kernels. This document is applicable to the production and sale of naturally-dried almonds with shelled apricots.

2 Normative references

The contents of the following documents constitute essential provisions of this document through normative references in the text. Among them, dated citations documents, only the version corresponding to that date applies to this document; for undated references, the latest edition (including all amendments) applies to this document.

GB 5009.3 National Food Safety Standard for Determination of Moisture in Food

GB/T 5491 Grain and Oilseeds Inspection Sampling and Sampling Method

GB/T 5494 Grain and Oil Inspection Grain and Oilseed Impurities and Imperfect Grains Inspection

3 Terms and Definitions

The following terms and definitions apply to this document.

3.1 kernel with apricot kernelapricot In order to obtain apricot (*Armeniaca* Mil.) plant germplasm types with almond as the main production product.

3.2 Big flat apricot DA-BIANapricot The general term for plant cultivars of the genus *Armeniaca* Mil. that mainly produces sweet almonds.

3.3 moisture contentpercentageofmoisture The difference between the quality of the sampling sample before drying and after drying is the percentage of the almond mass of the sampling sample before drying.

3.4 The percentage of underdeveloped or shrunken almonds in the sampling sample to the quality of the almonds in the sampling sample.

3.5 The percentage of the quality of almonds of other varieties in the sampled sample to the quality of the almonds of the sampled sample.

4 Kernel with apricot almond assortment

Almonds are divided into two categories according to their taste and taste. sweet almonds (big flat apricot almonds) and bitter almonds (mountain apricot almonds). Wangmao, Yiwofeng, Baiyubian (Baiyubian), Youyi, Chaoren, Fengren, Beishan Dabian, Great Wall Bian and other varieties. See Appendix A for the characteristics of the main varieties.