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**NATIONAL STANDARD OF THE
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Product of geographical indication - Yongchun ponkan

地理标志产品 永春芦柑

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1 Scope

This standard lays down the area of protection of the Yongchun ponkan geographical indication product, the terms and definitions, the requirements, the test methods, the inspection rules, and the marking, packaging, transport and storage.

This standard applies to the Yongchun ponkan approved for protection by the General Administration of Quality Supervision, Inspection and Quarantine under the Provisions for the Protection of Geographical Indication Products.

2 Normative references

The clauses of the following documents become clauses of this standard through reference in this standard. For dated references, subsequent amendments (excluding corrections) or revisions do not apply to this standard; however, parties reaching agreement on the basis of this standard are encouraged to examine whether the latest editions of these documents may be used. For undated references, the latest edition applies to this standard.

GB/T 8210 Method of inspection for export fresh citrus fruits; GB/T 8855 Methods of sampling for fresh fruits and vegetables (GB/T 8855-1988, eqv ISO 874:1980); GB/T 10547 Storage of citrus; GB/T 13607 Packaging for apples and citrus fruits; NY 5014 Pollution-free food - Citrus fruits; Measures for the supervision and administration of the metrology of prepackaged commodities (Order No. 75 [2005] of the General Administration of Quality Supervision, Inspection and Quarantine).

3 Area of protection of the geographical indication product

The area of protection of the Yongchun ponkan geographical indication product is confined to the area approved by the General Administration of Quality Supervision, Inspection and Quarantine under the Provisions for the Protection of Geographical Indication Products, that is the present administrative territory of Yongchun County, Quanzhou City, Fujian Province, as shown in Annex A.

4 Terms and definitions

The following terms and definitions apply to this standard.

4.1 Yongchun ponkan. Fresh ponkan fruit produced within the area given in Clause 3 of this standard, grown by the production technique of this standard and meeting the requirements of this standard. The fruit is fairly large and fairly firm, peels easily and stores well; the shape is oblate or tall-oblate, the peel orange-yellow to deep orange; the flesh is crisp and tender, juicy and free of residue when chewed, moderately sweet and acid, and rich in flavour.

4.2 Neighbouring-grade mixing. Fruit of adjacent grades mixed together, the extent being expressed as a percentage.

4.3 Skipped-grade mixing. Fruit of non-adjacent grades mixed together, the extent being expressed as a percentage.

5 Requirements

5.1 Growing environment. 5.1.1 Climate. Areas at an altitude below 600 m, with a mean annual temperature of 18 °C to 21 °C and an annual accumulated temperature above 10 °C of 6000 °C to 7350 °C, are taken as the growing area.

5.1.2 Soil. The soil shall be of good texture, loose and fertile, with a soil layer at least 80 cm deep, a water table more than 80 cm below the surface, and an organic matter content of at least 1.5 per cent.

5.2 Production technique. The production technique is given in Annex B.

5.3 Quality of the fresh fruit. 5.3.1 Division into grades and sizes. Fresh Yongchun ponkan is divided, by the sensory and physico-chemical indices of the fruit, into two grades, first grade and second grade; within each grade the fruit is divided by size into L (extra), M (grade one) and S (grade two).

5.3.2 Quality requirements. 5.3.2.1 Sensory indices are given in Table 1. The basic requirement, which is the same for both grades, is that the fruit be whole and fresh, show the characteristics of the ponkan variety, and be free of abnormal taste and smell; granulation, puffiness and wilting are not permitted; unhealed injuries and splits are not

permitted, nor is rotten fruit or fruit showing signs of rot. The shape requirement, again the same for both grades, is oblate or tall-oblate fruit, even and regular, with no misshapen fruit. Colour differs by grade: the peel shall be orange-yellow or deep orange with a naturally coloured area of not less than 80 per cent for first grade and not less than 60 per cent for second grade. Peel defects also differ by grade: mechanical injury, pest and disease spots, sunburn spots and all other abnormal marks and adhering matter, their areas added together, shall not exceed 10 per cent of the total peel area for first grade and 15 per cent for second grade.

5.3.2.2 Physico-chemical indices are given in Table 2. Soluble solids, as a percentage, shall be at least 11.0 for first grade and at least 10.5 for second grade. Total acid, as a percentage, shall be not more than 0.8 for first grade and not more than 1.0 for second grade. The edible portion, as a percentage, shall be at least 70 for first grade and at least 65 for second grade.

5.3.2.3 Fruit sizes are given in Table 3 and are set by the transverse diameter of the fruit in millimetres: L (extra) is over 80 and up to 90, M (grade one) is over 70 and up to 80, and S (grade two) is over 60 and up to 70.

5.3.2.4 Hygiene indices shall conform to NY 5014.

5.3.2.5 Net content. On packing, the net content shall conform to the Measures for the supervision and administration of the metrology of prepackaged commodities.

6 Test methods

6.1 Sensory indices, physico-chemical indices and fruit size are determined according to GB/T 8210.

6.2 Hygiene indices are determined according to the relevant provisions of NY 5014.

7 Inspection rules

7.1 Grouping into lots. Ponkan from the same production unit, of the same grade and packed on the same date forms one inspection lot.

7.2 Sampling. Carried out according to GB/T 8855.

7.3 Acceptance inspection. Before each lot is delivered the production unit shall carry out an acceptance inspection covering the sensory indices, the fruit size, the net content, the packaging, the marking and the label; only product that passes may be delivered.

7.4 Type inspection. 7.4.1 Type inspection covers all the items laid down in the quality requirements of this standard. 7.4.2 Type inspection shall be carried out in any of the following cases: a) the results of two successive sampling inspections differ considerably; b) the production environment has changed considerably because of human or natural factors;

c) the state quality supervision body calls for a type inspection.

7.5 Rules of judgement. 7.5.1 Where the fruit failing the sensory indices together with the neighbouring-grade mixed fruit does not exceed 10 per cent by number, where no skipped-grade fruit is present, and where the physico-chemical indices, the hygiene indices and the net content all conform, the lot is judged to conform.

7.5.2 Where the fruit failing the sensory indices together with the neighbouring-grade mixed fruit exceeds 10 per cent by number, or where skipped-grade fruit is present, or where any one of the physico-chemical indices, the hygiene indices or the net content fails, the lot is judged not to conform.

7.5.3 Where a lot fails on the sensory indices or on the fruit grading, the production unit is allowed to apply for re-inspection after putting matters right.

The document carries National Standard Amendment No. 1, approved by the Standardization Administration on 7 January 2008 and effective from the date of approval. It changes the opening words of 7.5.1 from fruit failing the sensory indices to fruit passing the sensory indices, the rest of the clause being unaltered.

8 Marking, packaging, transport and storage

8.1 Marking. The outer package shall state the name Yongchun ponkan, the place of origin, the grade and size of the fruit, the net content, the date of packing, the mark of the geographical indication product and the number of the standard applied.

8.2 Packaging. Carried out according to GB/T 13607.

8.3 Transport. 8.3.1 Means of transport. The means of transport shall be clean, dry, hygienic and free of foreign odour. 8.3.2 Stacking. Stacking places shall be ventilated and protected from sun, frost and rain; the fruit shall not be carried or stacked together with toxic, harmful, polluting or odorous goods.

8.4 Storage. Storage at ambient temperature is carried out according to GB/T 10547.

Annex B (informative) Production technique

B.1 Requirements for nursery stock. B.1.1 Method of propagation: grafted nursery stock is used. B.1.2 Choice of mother tree: the mother tree shall be of a mature bearing tree that is true to variety, vigorous, high and steady yielding and free of quarantine pests and diseases. B.1.3 Scion: autumn or spring shoots are collected from the middle and upper part of the crown of a vigorous bearing mother tree, well filled out, with plump buds, of moderate thickness, straight in the shoot face, with whole leaves of deep green colour, free of pests and diseases, already lignified but not yet pushing new buds. B.1.4 Rootstock: Fujian mandarin, trifoliate orange or another suitable rootstock is used.