

ICS 67.080

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

GB/T 22345-2008

Grades of fresh chinese jujube fruit

鲜枣质量等级

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Quarantine of the People's Republic of China;
Standardization Administration of China**

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Foreword

Appendix A of this standard is an informative annex. This standard is proposed and managed by the State Forestry Administration. This standard by the Hebei Agricultural University, is responsible for drafting. The main drafters of this standard. Maoyong Min, Songren Ping, Shen Lianying, Xu Lixin, Wang school, Liu Ping, Liu Xinyun, Peng Shiqi. Fresh quality level

1 Scope

GB/T 22345-2008 is the Chinese national standard on grades of fresh chinese jujube fruit, in the field of food technology. The /T suffix marks it as a recommended standard: it is not compulsory by itself, but it becomes binding as soon as a contract, a tender or a customer specification calls it up - which in practice is how most foreign buyers meet it. It was issued on 2 September 2008 by the General Administration of Quality Supervision, Inspection and Quarantine of the People's Republic of China; Standardization Administration of China, and has been in force since 1 March 2009. Classification: ICS 67.080, CCS B66. This page is published from the official record of the standard held by the Chinese standards administration: the identification, the dates, the classification and the issuing body are taken from there. The clause text, the tables and the numeric limits are in the document itself, which is delivered complete in English translation.

This standard specifies the definition of fresh dates, requirements, test methods, inspection rules, marking, labeling, packaging, transportation and storage.

2 Normative references

The following documents contain provisions which, through reference in this standard and become the standard terms. For dated references, subsequent Amendments (not including errata content) or revisions do not apply to this standard, however, encourage the parties to the agreement are based on research Whether the latest versions of these documents. For undated reference documents, the latest versions apply to this standard.

GB/T 12295 fruit and vegetable products - Determination of soluble solids refractometer

method

GB/T 13607 apples, oranges packaging The quality and safety of agricultural products
pollution-free fruit

GB 18406.2 Safety requirements

3 Terms and Definitions

The following terms and definitions apply to this standard.

3.1 Maturity white, crisp ripe stage and mature stage of jujube fruit, due to different uses can be harvested at different times.

3.2 In crisp ripe fruits of the harvest.

3.3 Fruit growth and development to achieve the best time for a particular purpose. By use of jujube mature into white ripe stage, crisp and ripe stage of maturity.

3.4 Peel back the green to whitish coloration before this period. This period has been basically fruit varieties should be grown to the size of peel chlorophyll reduced meat Quality than the loose, less juice, low sugar content, suitable for processing dates.

3.5 Fruit red coloring to the whole this period. This Fruit has grown due to the variety of size, greenish white or milky white flesh, sugar content High, juicy, crisp texture, suitable for fresh.

3.6 After Maturity brittle to fully mature physiologically period. This deepening of red peel, flesh soft, fruit dehydration shrinkage. This Mining Dried dates close fit.

3.7 Mature fruit in fruit shape, color, size, texture and other aspects of the species exhibited inherent characteristics.