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

GB/T 22346-2023

Replacing GB/T 22346-2008

Quality grade of chestnut

栗产品质量等级

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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 for Standardization Documents" drafting: This document replaces GB/T 22346-2008 "Chestnut Quality Grade": Compared with GB/T 22346-2008, except for structural adjustment and editing In addition to sexual changes, the main technical changes are as follows:

- Changed the scope (see Chapter 1, Chapter 1 of the:2008 edition), expanding from Chinese chestnut to chestnut, Dandong chestnut, and Chinese chestnut, etc: quality chestnut;
- Added the term "processed chestnut" and its definition (see 3:4);
- Changed some terms and definitions (see 3:1, 3:1 of the:2008 edition);
- Deleted the requirements for health indicators (see 4:4 of the:2008 edition);
- Increased the quality grade requirements of Dandong chestnut and Chinese chestnut (see Chapter 4);
- Changed the quality grade quantity and requirements of chestnut (see Chapter 4, Chapter 4 of the:2008 edition);
- Added the physical and chemical index requirements of Dandong chestnut and Chinese chestnut (see Chapter 4);
- Changed the physical and chemical index requirements of chestnut (see Chapter 4, Chapter 4 of the:2008 edition);
- Changed the corresponding detection methods of quality grades and physical and chemical indicators (see Chapter 5, Chapter 5 of the:2008 edition);
- Changed the inspection rules (see Chapter 6, Chapter 6 of the:2008 edition);
- Changed the packaging requirements (see Chapter 7, Chapter 7 of the:2008 edition);
- Changed the transportation requirements (see Chapter 9, Chapter 9 of the:2008 edition):

Please note that some contents of this document may refer to patents: The issuing agency of this document assumes no responsibility for identifying patents: This document is proposed by the State Forestry and Grassland Administration: This document is under the jurisdiction of the National Economic Forest Products Standardization Technical Committee (SAC/TC557): This document was drafted by: China National Institute of Standardization, Changli Fruit Tree Research Institute of Hebei Academy of Agriculture and Forestry Sciences, and Asian Academy of Forestry Sciences of China Institute of Tropical Forestry, Shenzhen Institute of Standards and Technology, Liaoning Provincial Institute of Economic Forestry, Three Squirrels Co., Ltd., Food and Drug Environmental Inspection and Research Institute Research Institute (Shandong) Group Co., Ltd., Zhongshan Food Society, Beijing Agricultural College, Beijing Academy of Agriculture and Forestry Sciences, Tai'an City Taishan Forestry Science Research Institute, Tangshan Shanghegu Chestnut Development Co., Ltd., China Rural Technology Development Center, Jilin University, Jiangsu Quality and Standardization Research Institute: The main drafters of this document: Xi Xingjun, Wang Guangpeng, Jiang Xibing, Yang Zhihua, Mo Runhong, Qin Ling, Zheng Ruijie, Wei Benqiang, Xie Lihua, Jing Anyuan, Dong Renhua, Lan Yanping, Zhang Jiliang, Zhang Jixiao, Xue Haifeng, Gu Qianhui, Xing Yu, Sun Yangyang, Zhang Yue, Zhao Guoliang, Hu Xiaolu, Meng Lingling, Qi Jiangtao, Sun Xiyu, Wang Jing: The release status of previous versions of this document and the documents it replaces are as follows:

---First published as GB/T 22346-2008 in:2008;

1 Scope

GB/T 22346-2023 is the Chinese national standard on quality grade of chestnut, 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 17 March 2023 by the State Administration for Market Regulation; Standardization Administration of China, and has been in force since 1 October 2023. 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 document specifies the technical requirements for quality grades, inspection methods, inspection rules, packaging, transportation and storage of chestnut products:

2 Normative references

The contents of the following documents constitute the essential provisions of this document through normative references in the text: Among them, dated references For documents, only the version corresponding to the date is applicable to this document; for

undated reference documents, the latest version (including all amendments) is applicable to this document:

GB/T 191 Packaging, storage and transportation icon marks GB 5009:

3 National Food Safety Standard Determination of Moisture in Food GB 5009:

3 Terms and Definitions

The following terms and definitions apply to this document: 3:

1 Harvest ripe period ripeperiod The chestnut buds are naturally cracked on the tree, and the chestnut fruit is plump and has the color, flavor and other properties that this variety should have when it matures, which is suitable for transportation, storage or processing: stage of growth and development: 3:

2 Stir-frying chestnut stir-fryingspecies Chestnut varieties suitable for high-temperature frying:

Note: Generally, it has the characteristics of fine and waxy meat, high sugar content, low water content, and sweet flavor: 3:3 vegetable chestnut stewingspecies A chestnut variety suitable for eating as a dish:

Note: Generally, it has the characteristics of rough meat, high water content and low sugar content: 3:

4 Processing chestnut processingspecies Chestnut varieties suitable for processing into canned chestnut fruit, chestnut kernel snack food, chestnut powder and other products:

Note: Generally, it has the characteristics of large chestnut fruit and low processing breakage rate:

9 National Food Safety Standard Determination of Starch in Food

GB/T 15683 Determination of Amylose Content in Rice

GB/T 32950 Labeling of fresh and live agricultural products LY/T 1674 Chestnut Storage and Preservation Technical Regulations

NY/T 1278 Determination of Soluble Sugar in Vegetables and Their Products Copper Reduction Iodometric Method