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

GB/T 23188-2023

Replacing GB/T 23188-2008

Tricholoma matsutake

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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 23188-2008 "Matsutake". Compared with GB/T 23188-2008, except for structural adjustment and editorial changes, The main technical changes are as follows:

- a) Product classification is deleted (see Chapter 4 of the.2008 edition);
- b) The requirements for shape, color, odor, impurities, etc. have been changed (see Chapter 4, Chapter 5 of the.2008 edition);
- c) Changed the "sampling" in the inspection rules (see Chapter 6, 7.2 of the.2008 edition);
- d) The storage temperature of matsutake quick-frozen products has been changed (see 8.4.3,

9.3.3 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 was proposed and managed by the All-China Federation of Supply and Marketing Cooperatives. This document was drafted by: All-China Federation of Supply and Marketing Cooperatives Kunming Edible Fungi Research Institute, Yunnan Zhuoyi Food Co., Ltd., Nanhua County People Government, Chengdu Yalexian Biotechnology Co., Ltd., Kunming Sunrise Fenghua Agricultural Technology Co., Ltd., Yunnan Edible Fungi Industry Development Research Institute, Jiangsu Anhui Biotechnology Co., Ltd., Yunnan Yunjun Technology (Group) Co., Ltd., Shangri-La Municipal People's Government. The main drafters of this document. Sun Dafeng, Tai Limei, Hua Rong, Dong Jiao, Gui Mingying, Zhou Ying, Yao Jing, Ji Changlian, Zhao Chunyan, You Jinkun, Zhang Lin, Yao Yuan, Shen Luochao, Deng Yayuan, Liu Yinshan, Zi Zhengquan, Li Bin, Chen Hui, Wu Weijie. The release status of previous versions of this document and the documents it replaces are as follows:

---It was first published as GB/T 23188-2008 in.2008;

--- This is the first revision. matsutake

1 Scope

GB/T 23188-2023 is the Chinese national standard on tricholoma matsutake, 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 67.080.20, CCS B31. 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 requirements, inspection rules and marking, packaging, transportation and storage of matsutake, and describes the test methods and sampling of matsutake. This document is applicable to fresh, quick-frozen and dried matsutake 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 5009.4 National Food Safety Standard Determination of Ash Content in Food

GB/T 6543 Single and double corrugated cartons for transport packaging

GB/T 12533 Determination of Edible Fungus Impurities

GB/T 12728 Terminology of Edible Fungi

JJF1070 Quantitative packaging commodity net content measurement inspection rules

3 Terms and Definitions

The following terms and definitions defined in GB/T 12728 apply to this document.

3.1 Belonging to Basidiomycota, Agaricomycetes, Agaricales, Tricholo- mataceae),

Tricholoma (Tricholoma), is the exogenous mycorrhizal fungi of pine, oak and other trees.

3.2 Gills lamellae; gil A sheet-like structure arranged radially perpendicular to the underside of the cap, on which basidiocarps are formed and basidiospores are produced. [Source: GB/T 12728-2006, 2.2.35]

3.3 inner curtain innerveil The cap of some mushrooms is connected to the stipe and covers the pellicle of the gills. [Source: GB/T 12728-2006, 2.2.43]

3.4 fruit body Fungal tissues that produce sexual spores. Examples. ascocarps, basidiocarps.

Note. Edible mushroom bodies and ear pieces in edible fungi are both fruiting bodies. [Source: GB/T 12728-2006, 2.2.16, modified]