

ICS 67.080.10

CCS B 66



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

**GB/T 23234-2025**

Replacing GB/T 23234-2009

**Hippophae fruit**

沙棘果实

**Issued on: August 29, 2025**

**Implemented on: December 1, 2025**

**Issued by: State Administration for Market Regulation;  
Standardization Administration of the PRC**

## Table of Contents

Foreword

1 Scope

2 Normative references

3 Terms and Definitions

3.1

3.2 fruit maturity grade

3.3 Summer and autumn fruits

3.4 winterfruit

3.5 fullness

3.6 breakage rate of fruit

3.7

### Foreword

This document complies with the provisions of GB/T 1.1-2020 "Standardization Work Guidelines Part 1: Structure and Drafting Rules of Standardization Documents". Drafting.

This document replaces GB/T 23234-2009 "Quality Grades of Seabuckthorn Fruit in China". Compared with GB/T 23234-2009, except for structural adjustments...

Aside from integration and editorial changes, the main technical changes are as follows.

- The basic quality requirements for sea buckthorn fruit have been revised (see 4.1, Table 1 of the 2009 edition);
- The indicators for sea buckthorn fruit breakage rate and impurity content have been revised (see Table 1, Table 1 in the 2009 edition);
- The classification of sea buckthorn fruit has been changed (see Table 1, Table 1 in the 2009 edition);
- Added grading criteria for sea buckthorn fruit appearance indicators. fruit shape, color, weight of 100 fruits, plumpness, and disease and pest rate (see Table 1);
- Added grading indicators for large, medium, and small fruits (see 4.1).
- The safety and hygiene requirements have been removed (see section 4.2 of the 2009 edition);
- The grading of soluble solids and ascorbic acid in the physicochemical properties of sea

buckthorn fruit has been revised (see Table 2, 4.1 Table 1 of the 2009 edition);

- The total flavonoid content indicator has been removed (see Table 1 in the 2009 edition);
- The total acid (calculated as malic acid) index and its grading have been added (see Table 2);
- The inspection methods for appearance indicators such as damage rate and impurity content have been revised (see 5.1.4, 5.1.6, and 5.1.3 in the 2009 edition), and diseased and insect-infested fruit has been added.

Methods for testing yield, plumpness, and fruit impurity content (see 5.1.3, 5.1.5, and 5.1.6);

- The determination of soluble solids has been revised (see 5.2.1, 5.2.1 in the 2009 edition), and the determination of total acid content has been added (see 5.2.3);
- The sampling method has been changed (see 6.1, 6.1~6.3 in the 2009 edition);
- The methods for packaging, transporting and storing sea buckthorn berries have been changed (see 7.1-7.3, 7.1-7.4 in the 2009 edition).

Please note that some content in this document may involve patents. The issuing organization of this document assumes no responsibility for identifying patents.

This document was proposed by the National Forestry and Grassland Administration.

This document is under the jurisdiction of the National Technical Committee on Standardization of Economic Forest Products (SAC/TC557).

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The release history of this document and the document it replaces is as follows.

- First published in 2009 as GB/T 23234-2009;

- This is the first revision. Sea buckthorn fruit

## **1 Scope**

The technical requirements for marking, storage, and transportation are described, along with the corresponding inspection methods.

This document applies to the quality grading of sea buckthorn fruit.

## **2 Normative references**

GB 5009.86

GB/T 12143-2008

GB 12456

## **3 Terms and Definitions**

The following terms and definitions apply to this document.

### **3.1**

The whole fruit of the sea buckthorn consists of the peel, pulp, juice, and seeds.

### **3.2 fruit maturity grade**

The appearance and color of the fruit when it is fully ripe.

### **3.3 Summer and autumn fruits**

Fruits harvested in summer or autumn.

### **3.4 winterfruit**

Fruit harvested in winter.

### **3.5 fullness**

The plumpness of the harvested fruit.

### **3.6 breakage rate of fruit**

Percentage of fruit with broken pericarps.

### **3.7**

The percentage of all impurities in the fruit that are not part of the fruit, such as stems,

leaves, soil, stones, and dust.

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