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NATIONAL STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

GB/T 23352-2026

Replacing GB/T 23352-2009

Dried apples - Specification and test methods

苹果干 技术规格和试验方法

(English Translation)

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Appendix A (Informative) This document compares the structural designations with those in ISO 7701:1994.6

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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 23352-2009 "Technical Specifications and Test Methods for Dried Apples". Compared with GB/T 23352-2009, except for...

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

---Added terminology and definition for dried apples (see 3.1);

---The terminology and definition of pox have been removed (see 3.4 in the 2009 edition);

---The color requirements for Level 1 in the grading have been changed (see 4.2, 2009 version 4.2);

---The moisture content requirement has been changed (see 4.8, 2009 version 4.8);

---The requirement for sulfur dioxide residue has been removed (see section 4.9 of the 2009 edition);

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---The requirements for pollutant and pesticide residue levels have been removed (see sections 4.11-4.12 of the 2009 edition);

---Added specifications for block shapes in the grading system (see 5.2, 2009 version 5.2);

---Tolerance requirements have been added (see 5.3);

---Added testing methods for color, odor, and taste (see 7.1);

---Added testing methods for insects, mites, etc. (see 7.2);

---The test method for sulfur dioxide residue has been deleted (see section 7.2 of the 2009 edition);

---The moisture content test method has been changed (see 7.4, 7.3 in the 2009 edition);

---The methods for detecting pollutants and pesticide residues have been removed (see sections 7.5-7.6 of the 2009 edition);

---Packaging requirements have been changed (see 8.1, 2009 edition of 8.1);

---The detection methods for insect-damaged dried apples, damaged dried apples, broken dried apples, foreign impurities, and discolored dried apples have been revised (see Appendix C, 2009).

Appendix A of the 2017 edition);

---The determination of moisture content has been removed (see Appendix B of the 2009 edition).

This document is modified to adopt ISO 7701:1994 "Technical specifications and test methods for dried apples".

This document has undergone significant structural adjustments compared to ISO 7701:1994.A table comparing the structural numbering changes between the two documents is provided.

See Appendix A.

This document differs significantly from ISO 7701:1994 in several technical aspects. The relevant clauses are indicated in vertical single-line margins.

The lines (?) are marked. A summary of these technical differences and their reasons can be found in Appendix B.

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 and is under the jurisdiction of the All China Federation of Supply and Marketing Cooperatives.

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1 Scope

This document defines the terminology and definitions for dried apples, specifies the requirements, grading, sampling, packaging and labeling, and describes the corresponding test methods.

This document applies to dried apple products that are naturally or artificially dried.

2 Normative references

The contents of the following documents, through normative references within the text, constitute essential provisions of this document. Dated citations are not included.

For references to documents, only the version corresponding to that date applies to this document; for undated references, the latest version (including all amendments) applies.

This document.

GB 5009.3 National Food Safety Standard - Determination of Moisture in Food

3 Terms and Definitions

The following terms and definitions apply to this document.

dried apple

Apple products are made by washing, peeling or leaving the peel on, removing the core, cutting the apples, and then drying them naturally or artificially.

Pest-infested dried apple Dried apples damaged by insects or mites.

Damaged dried apple

Dried apples damaged by mechanical damage, physiological diseases, and pathological diseases.

Broken dried apple

Smaller than normal slices of dried apple.

Apple fragment

Apple slices that can pass through a 10mm mesh steel wire screen.

extraneous matter

Dust, peel, calyx, leaves, stem, branches, sawdust, clods of earth, and other foreign matter present in or attached to the dried apple.

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