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NATIONAL STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

GB/T 23353-2026

Replacing GB/T 23353-2009

Dried pears - Specification and test methods

梨干 技术规格和试验方法

(English Translation)

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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 23353-2009 "Technical Specifications and Test Methods for Dried Pears". Compared with GB/T 23353-2009, the following changes are made.

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

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

---The terms "pear chunk" and its definition have been removed (see section 3.4 of the 2009 edition);

---The color requirements for Level 1 in the rating system have been changed (see 4.2.1, 4.2 in the 2009 version);

---The specification level requirements in the rating have been changed (see 4.2.2, 5.2 in

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the 2009 version);

---The requirement for sulfur dioxide residue has been removed (see 4.10 of the 2009 version);

---The requirements for pollutant and pesticide residue levels have been removed (see sections 4.12 and 4.13 of the 2009 edition);

---Tolerance requirements have been added (see 5.2);

---Sampling requirements have been changed (see Chapter 6, Chapter 6 of the 2009 edition);

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

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

---Changed the types of dried pears. those damaged by insects, those that are not ripe, those with foreign impurities or discoloration, those with hard bits of pulp, and whole or half pears.

Test methods for the fragment retention rate, dried pears with fruit stalks or seeds, fermented dried pears, and dried pears with fruit core peel in the prepared dried pears.

(See 7.3, Appendix C; 7.1 and Appendix A of the 2009 edition);

---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 and 7.6 of the 2009 edition);

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

This document is modified to adopt ISO 7702:1995 "Technical specifications and test methods for dried pears".

This document has undergone significant structural adjustments compared to ISO 7702:1995.A table comparing the structural numbering changes between the two documents is provided.

See Appendix A.

This document differs significantly from ISO 7702:1995 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.

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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.

1 Scope

This document defines the terminology and definitions for dried pears, specifies requirements, grading, sampling, packaging and labeling, and describes the relevant testing methods.

This document applies to dried pear 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 pears

A product made by washing, peeling or leaving the peel on, removing the core, cutting the pear fruit, and then drying it naturally or artificially.

whole pear

A whole pear.

Half-pear

A pear cut lengthwise into two roughly equal pieces.

sliced pear

A pear cut into several slices, either lengthwise or crosswise.

Pest-infested dried pear Dried pears damaged by insects or mites.

Damaged dried pear

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Dried pears damaged by impact, browning, tissue erosion, or decay caused by bacteria, fungi, or other diseases.

Immature dried pear

Pears made from unripe fruit have poor flavor, hard texture, and unsatisfactory appearance.

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