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

GB/T 24307-2026

Replacing GB/T 24307-2009

Hickory nut

山核桃坚果

(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 24307-2009 "Quality Grades of Hickory Products". Compared with GB/T 24307-2009, the main differences are structural adjustments.

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

---Added terms and definitions for "black-spotted fruit" and "defective fruit" (see Chapter 3);

---The technical requirements have been changed (see Chapter 4, Chapter 3 of the 2009 edition);

---Health indicators have been removed (see 3.4 in the 2009 edition);

---The quality requirements for processed pecan products with shells have been removed (see Chapter 4 of the 2009 edition);

---The quality grade classification of processed pecan kernel products has been removed (see Chapter 5 of the 2009 edition);

---The inspection rules have been changed (see Chapter 6, and Chapters 7 and 8 of the 2009 edition);

--- Packaging, labeling, storage, and transportation requirements have been changed (see Chapter 7, Chapter 9 of 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).

1 Scope

The test methods are described, including labeling, storage, and transportation.

This document applies to the grading of pecan nuts.

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.

GB/T 191 Packaging and Storage Graphic Symbols GB 5009.3 National Food Safety Standard - Determination of Moisture in Food GB 5009.6 National Food Safety Standard - Determination of Fat in Food GB/T 34344 General Technical Requirements for Packaging Materials for Agricultural Products Logistics

3 Terms and Definitions

The following terms and definitions apply to this document.

black-spotnut

Pecan nuts with obvious black or dark spots on the surface of the shell or kernel due to diseases or other factors.

Defective fruit

Factors such as abnormal growth and development, pest and disease infestation, mechanical damage, and storage deterioration can lead to damage to the integrity of the shell and kernel, as well as the quality of the fruit.

Nuts and fruits.

Note: This mainly includes fruits with empty shells, damaged shells, sprouting, insect infestation, mold spots, surface contamination, as well as fruits with shriveled kernels, discolored kernels, and deep deterioration of kernels.

4.1 Specifications

The specifications for pecan nuts should conform to the requirements in Table 1.

Table 1. Specifications of Pecan Nuts

Nut diameter (d)/cm

Large size. $1.95 \leq d$