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

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Garlic -- Cold storage

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(English Translation)

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Foreword

This standard is identical with ISO 6663:1995 "frozen garlic" (in English). Its technical content and structure of the text with the ISO 6663:1995 Consistent.

For ease of use, this standard made the following editorial changes.

- Deletion of the ISO 6663:1995 Foreword and Introduction;
- Use the "standard" instead of "this International Standard";
- Punctuation were falsified.

This standard is proposed and managed by China General Chamber of Commerce.

This standard was drafted. Chinese Chamber of Commerce Business Standard Centre, China Vegetable Circulation Association, Renmin University of China School of Environment.

1 Scope

This standard specifies the technical conditions refrigerated garlic (*Alliumsativum* Linnaeus) main varieties, in order to be able to ensure that fresh garlic State spending.

This standard applies to frozen garlic.

2 Normative references

The following documents contain provisions which, through reference in this standard and become the standard terms. For dated references, subsequent Amendments (not including errata content) or revisions do not apply to this standard, however, encourage the parties to the agreement are based on research Whether the latest versions of these documents. For undated reference documents, the latest versions apply to this standard.

GB/T 9829 fruits and vegetables in cold storage and measurement of physical condition is defined (GB/T 9829-2008, ISO 2169. 1981, MOD)

3.1 Harvest

Frozen garlic should be in tip or vane begins to turn yellow, neck tissue garlic begins to soften, not increase the size of the garlic harvest. Big Garlic should be intact and reach physiological dormancy, the skin should be dried and showing the variety of unique color.

Harvest should be in dry weather short period of time.

3.2 Quality requirements

Frozen garlic should be selected for long-term storage of the species, should have the following quality characteristics of commodities.

- Clean, dry and intact;
- Tight, mature, no germination;
- Skin dry and undamaged;
- Field and during storage were not pest infestation;
- No sunburn or cold damage;
- odorless.

3.3 Pretreatment

Garlic should be harvested after drying. Field drying process should begin, and continue in the room. At a temperature of 20 °C ~ 30 °C when holding 8d ~ 10d, or at 35 °C ~ 40 °C holding 0.5d ~ 1d, relative humidity of 60% to 75%.

Garlic by methyl bromide disinfection process allows only for seed use.

To extend the storage period garlic before harvest maleic hydrazide or other sprout inhibitor, can effectively control the garlic sprout and weightlessness.

3.4 Size

Size of garlic should be calculated based on the diameter of the garlic. Premium Garlic minimum diameter of 45mm, primary and secondary minimum diameter 30mm. The same package shall not exceed the difference between the garlic diameter 2.5mm.

3.5 Packaging

Garlic should be refrigerated cartons, box pallets, wire mesh baskets or sacks in the form of tray packaging.

Packaging material should be clean, the material does not cause external or internal damage to the product, it will not impede the flow of air around the product.

3.6 Storage

Garlic should not be stored together with other products, except onion outside. Storage operation should be completed in a short time.