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

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**Equipment for vine cultivation and wine making -- Grape  
presses -- Methods of test**

葡萄栽培和葡萄酒酿制设备 葡萄压榨机 试验方法

**(English Translation)**

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### Foreword

1979 "viticulture and wine-growing equipment Grape press test methods" (English. the equivalent standards ISO 5703 adoption Version).

This standard is equivalent translation ISO 5703. 1979.

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

--- The "this International Standard" by "this standard";

"," --- With a decimal point instead of a comma as the decimal point, "";

--- Deleted international standards foreword;

--- Part of the terms and increased the number column item.

The Standard Appendix A, Appendix B, Appendix C, Appendix D and Appendix E is an informative annex.

The standard proposed by China Machinery Industry Federation.

This standard by the National Standardization Technical Committee (SAC/TC201) Agricultural machinery centralized.

This standard was drafted. agricultural machinery Authority Xinjiang Uygur Autonomous Region agricultural machinery testing and appraisal Station, Suntime International Wine Co., Ltd..

### Introduction

Press job that contains the following procedure.

--- Filled with grapes;

--- Squeezing grapes;

--- Squeeze grape juice or wine;

--- Remove Marc.

These operations may be continuous or discontinuous, depending on the type of press.

These major operations may be accompanied by an auxiliary operations, such as. the decomposition of grapes during the machining operation.

The standard test used grape has the following characteristics at the time of filling the press.

a) Physical characteristics.

--- Is intact;

---shattered;

--- Removal of stems;

--- Removed and broken stems (stems removed before or after);

--- Whether dehydrated (dried grapes);

---other.

b) Technical characteristics.

--- Fermentation;

---heating;

--- Carbon dioxide impregnation;

--- Enzymatic treatment;

---other.

Viticulture and wine making equipment Grape press Test Method

## 1 Scope

This standard specifies the test methods for grape press machine.

This standard applies to continuous or discontinuous grape press.

## 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.

ISO 3835-2 viticulture and wine-growing equipment - Vocabulary - Part 2 ISO 3835-3  
viticulture and wine-growing equipment - Vocabulary - Part 3

### 3 Terms and Definitions

ISO 3835-2 and ISO 3835-3 and the following terms and definitions apply to this standard established.

The amount of processing load for freshly squeezed or fermented grape quality.

Productivity yield

For non-continuous processing. volume and processing time used (from the beginning to the end of the filler discharge) ratio.

For continuous processing. the ratio of the amount of processing time of continuous operation.

Total productivity (for non-continuous process) overalyield (fordiscontinuousactingpress)

Processing capacity and processing time used (from the beginning of the end of filler to remove pomace) ratio.

Total grossoutput

Squeeze out liquid crude quality and processing volume ratio.

Net production netoutput Quality and processing volume ratio of the extract of pure grape juice or pure wine.

Evaluation overalevaluation by pure pure grape juice or wine, the insoluble particles and the amount of the percentage accounted for processing dried pomace to be assessed.

Unit energy consumption specificenergyconsumption Productivity in the test time, absorbed in the processing of (consumption) energy.