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

GB/T 25867-2010

Root vegetables -- Cold storage and refrigerated transport

根菜类 冷藏和冷藏运输

(English Translation)

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Foreword

This standard was drafted in accordance with GB/T 1.1-2009 given rules.

This standard is identical with ISO 9719:1995 "root vegetables cold storage and refrigerated transport" (in English). Its technical content and structure of the text and ISO 9719:1995 agreement.

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

- Deletion of the ISO 9719:1995 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 for chilled fresh root vegetables and refrigerated transport.

This standard applies to stemless root vegetables for long-term cold storage or refrigerated transport in large-capacity storage library. Not available in leafy Root vegetables, which can only be a short-term storage.

This standard applies to carrots (*Raphanussativus*), chrysanthemum burdock (*Scorzonerahispanica*), carrots (*Daucuscarota*), Horseradish (*Armoraciarusticana*), Root parsley (*Petroselinumcrispumvar.tuberosum*), beetroot (*Betavulgaris var.cruenta*) and

similar root vegetables crops.

2 Normative references

The following documents for the application of this document is essential. For dated references, only the dated version suitable for use herein Member. For undated references, the latest edition (including any amendments) applies to this document.

ISO 2169. 1981 definition of physical condition and measurements of fruits and vegetables in cold storage

3 Quality requirements

3.1

for long-term cold storage of root vegetables should be complete, solid, no mechanical injury, no damage, no rot, no mold, no bacterial infection and no Other pests, surface moisture, no smell. Leaves should be completely removed before refrigeration, can cut radish, carrot, parsley root and beetroot with Leaves on the roots.

3.2

root vegetables can be frozen for long-term cleaning, washing or not, but the quality of the soil on the roots or bulbs should not exceed root weight 2%.

3.3

Reference quality standards for various types of root vegetables can help reduce the losses during storage.

4 Preparation before storage

4.1

refrigerated after use root vegetables can be bundled into a separate box or wooden pallets and plastic boxes. Box can be placed on a separate tray to apply to the forklift.

4.2

stacking height depends on the structure of pallets and boxes, but it should comply with the relevant national standards for maximum load requirements. generally , The box on the tray stacking height is 4m, box pallets stacking height is 6m.

4.3

Stacking and top of your library, should be kept at least 25cm ~ 30cm distance between the stack and the wall.

4.4

To facilitate forklift handling, should be kept 25cm ~ 30cm distance between the stacking and stacking.

4.5

with root vegetables can be refrigerated bulk dumps, but it should be from the interior walls of the library at least 1m. Long root of root vegetables is not suitable for bulk Stacked, because the mechanical operation and handling can cause mechanical damage.

5 Storage methods

5.1

root vegetables should be refrigerated and refrigerated transport placed on a wooden or plastic box.