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

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Melons -- Cold storage and refrigerated transport

甜瓜 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 9833:1993 "melon storage and refrigerated transport" (in English), its technical content and structure of the text and ISO 9833:1993 agreement.

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

- Deletion of the ISO 9833:1993 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 melon (CucumismeloL.) Processed before storage and refrigerated transport, as well as technical conditions of storage and refrigerated transport.

This standard applies to the early, middle and late-maturing melon cultivars.

2.1 Harvest

You should choose a sunny day sooner or later harvest. 3d rain before the harvest, not before harvest 3d watering. For the melon in the shipping and handling process Resistant to mechanical damage, should choose the appropriate harvest maturity, the maturity of the

fruit depends on the cultivar and physiological growth.

Maturity depends melon cultivars growing season, it will be distributed when ripe muskmelon a strong aroma, textured surface rendering, fruit Yellowing of the skin and shiny, melon stems fall off naturally.

For short-term cold storage and direct sales of early varieties should be harvested at full maturity (physiological maturity), the melon with or without Guadi Pedicle can be.

The late-maturing varieties for refrigerated transport and long-term cold storage, cold storage can mature in the process, should be harvested harvest maturity, that is, Physiological maturity than two weeks to three weeks ahead of harvest. Harvest is appropriate scissors to cut and retain 2cm ~ 3cm of Guadi.

The late-maturing varieties after harvest should lay it in the sun to dry 4d ~ 5d, and regularly flip.

2.2 Quality

It should meet the national standards of quality.

It should be complete, fresh, clean; no smell, no pests; should have the skin color and the shape of the fruit of the species specific. Precocious and cooked products Kinds of skin and flesh thickness, density, how much juice and flavor is different, but it should have a unique characteristic of the variety. Melon seed the child should be mature, and easily removed.

Peel and pulp maturing varieties should be compact, not mature seeds, closely integrated with the flesh.

2.3 Packaging

Containers should be disinfected, it should be clean, dry and odor-free.

It should be used cardboard boxes, wooden box and pallet packaging. Packaging material should be strong enough to protect the fruit from mechanical damage, packaging materials should be Non-toxic, does not cause external or internal changes in the fruit.

When packing melons should not be superimposed placed, not in contact with each other, the package surface should be smooth, without protrusions. In addition to the box according to melon Variety and size in favor of the air flow and placed a plastic liner, but should not fill any other material.

Melon should be in a dry, clean and recommended temperature or refrigerated transport conditions. Repository before refrigeration should be disinfected.

2.4 Precooling

Harvesting early varieties and pre-cooling time interval should not exceed 8h ~ 10h, in the late-maturing varieties should not exceed 4d ~ 5d.

Precooling temperature should not be less than the recommended minimum temperature storage and refrigerated transport. Early maturing varieties should precooling 12h ~ 15h.

It should ensure that there is a tonne melon 80m³/h ~ 100m³/h air flow.

Melon cooled in refrigerated transport loading and unloading process should avoid temperature rises.