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

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**Potatoes -- Guidelines for storage in artificially ventilated stores**

马铃薯 通风库贮藏指南

**(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 7562:1990 "Potato ventilation Library Storage Guide" (in English). Its technical content and structure of the text and ISO 7562:1990 agreement.

This standard and ISO 7562:1990 as compared to the main editorial changes are as follows.

- Deletion of the ISO 7562:1990 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 gives the breeding, consumption or processing potatoes in ventilated storage library storage instructions.

Storage methods given in this standard in favor of seed potatoes sprouting rate and growth potential, as well as good eating potato cooking quality (Such as unique flavor, frying discoloration).

The standard storage method is suitable for temperate regions.

## Pretreatment

### 2.1 Harvest

Potatoes for storage should be harvested when fully ripe. Hand rub the skin, depending on the degree of difficulty out to determine maturity.

During the harvest, should be taken to avoid mechanical damage of potatoes for potato during storage to maintain a low respiration very important.

It should not be harvested potatoes piled in the open air conditions, to avoid the rain and sun.

### 2.2 Quality requirements

For potato storage can not have the following defects.

- By soft rot or late blight infection;
- Frost damage;
- Each pile potato injured more than 10%;
- Potato each pile containing impurities (such as soil attached or off, separated development buds and other foreign matter) more than 5%.

### 2.3 Preparation before storage

Potatoes before storage, coping repository be cleaned and disinfected with chemicals approved by the state. Repository of exterior walls and roofs should Insulated and sealed to eliminate the influence of the outside air. Vapor barrier should be placed in a repository (facades) higher temperature side, to reduce the water vapor Penetration.

Treasury should have the following facilities.

- Loading, unloading and transport means;
- Ventilation, temperature and humidity control device control and ventilation systems;
- Power facilities (lighting and power);
- Grading equipment.

### 2.4 Considerations

Direct consumption of potatoes should be protected from light, use low levels of electric lighting. Seed potatoes can be stored in the light conditions.

Chemicals to prevent decay and to inhibit the germination and use shall comply with the relevant provisions of the State.

### **3.1 Storage Method**

Potatoes can be stored directly stacked height of 3m ~ 5m; can also be installed storage baskets stacking height of not more than 6m. Stacking the library between the top