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

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**Round-headed cabbage -- Guide to cold storage and  
refrigerated transport**

结球甘蓝 冷藏和冷藏运输指南

**(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 2167:1991 "cabbage storage and refrigerated transport guide" (in English). Its technical content and text Structure and ISO 2167:1991 agreement.

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

- Deletion of the ISO 2167:1991 Foreword and Introduction;
- Use the "standard" instead of "this International Standard";
- For ease of use in China, the "exporting and importing countries standards" to "national 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 cabbage (*BrassicaoleraceaL.var.capitataL.*, And*BrassicaoleraceaL.var.*

*sabaudaL.*), the operation before storage and refrigerated transport and cold storage and refrigerated transport guide.

This standard applies to edible cabbage.

## 2.1 Harvest

Harvesting should be carried out in dry weather, when it is harvested at maturity and formed tight ball leaves, harvest cabbage leaf ball size and shape Shape should be consistent with the inherent characteristics of cultivars.

**Note 1:** The harvest may result in premature withering leaves the ball, late harvest can cause cracking leaves the ball.

The best time to harvest is early in the morning without dew conditions. Harvest should be after the last irrigation 10d ~ 15d carried out (as Avoid excessive expansion of the ball leaves the organization, top bursting and leaf rot).

Humid weather before harvest cabbage should be refrigerated and refrigerated transport by drying.

Cabbage should be removed by mechanical damage or frost damage, even partial hurt.

Harvest should gently cut off from the outside of the blade root and retain external blades. The incision should handle clean, maximum retention of 3cm Thick stems, cabbage to avoid mechanical damage during processing.

## 2.2 Refrigeration requirements

You should choose late varieties of cabbage refrigerated.

Should choose quality intact, no bolting chilled cabbage. Depending on the cultivar, the white cabbage leaf ball weight should be Between 1.6kg ~ 3kg, red cabbage leaf ball weight should be between 1kg ~ 2kg.

None should be selected diseases and physical defects in cabbage refrigerated.

Should choose the ball leaves intact, no parasites, no mechanical damage and freezing of chilled cabbage. Cabbage surface should be clean and free from dirt or other foreign matter. Cabbage pesticide residues shall comply with the limit values of the national standard.

Frozen cabbage leaf ball should be kept dry, it should be at least one external blade wrapped.

## 2.3 Refrigerated place

Cabbage should be stored in a maximum capacity of 500t of cold storage. The refrigerator should be disinfected prior to the elimination of insects and parasites Movies Sound, and to ensure ventilation and cooling.

Cabbage should be avoided with the release of ethylene products mixed storage may cause bursting ball of cabbage leaves, leaf yellowing and detachment, Lead to lower quality.

Timespan no more than 7d.

## **2.4 Refrigerated Method**

Cabbage can be frozen in bulk or in standard container refrigeration.

Cabbage should be refrigerated bulk of ventilation in the vertical direction, stacking height does not exceed 3m.