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

GB/T 26905-2011

Storage practice for apricots

杏贮藏技术规程

(English Translation)

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Foreword

This standard is proposed by the State Forestry Administration and centralized.

The drafting unit of this standard. Institute of Forestry, Chinese Academy of Forestry, Institute of Environment, Renmin University of China, Beijing Equipment Limited.

1 Scope

This standard specifies the requirements of the harvest and quality of apricot, pre-storage preparation, post-processing and storage, and storage conditions, storage Management, storage period, out of the library, packaging and transportation and other technical requirements.

This standard applies to commercial storage of apricot fruit.

2 Normative reference documents

The terms of the following documents are hereby incorporated by reference into this standard. Whichever is the date of the reference file, which is followed by all (Excluding corrigenda) or revisions do not apply to this standard, however, encourage the parties to reach an agreement under this standard Whether you can use the latest version of these files. For undated references, the latest edition applies to this standard.

GB 2762 Contaminants in food GB 2763 Maximum residue limit for pesticide in food NY/T 696-2003 Fresh apricot

3.1 Varieties

Short-term storage for all varieties, medium and long-term storage should be selected, late maturing varieties.

3.2 Harvesting

Should choose the cultivation and management practices, fruit development is normal, less pests and diseases orchards.

Should be harvested when the fruit reaches the harvest maturity, cf. NY/T 696-2003 3.11. Should choose sunny and dew dry after breakfast Late harvest.

Should be artificial picking, keep the stalk. After the harvest of apricot should be transported to the storage site as soon as possible, too late to transport should be placed in the tree under the cool to avoid sun or rain.

Post-harvest transport packaging should adopt plastic turnover box, harvest and transport process should avoid mechanical damage.

3.3 Quality requirements

The quality of the apricot should be in accordance with the requirements of the Principal and First Class of NY/T 696-2003.

Health indicators should be consistent with GB 2762 and GB 2763 of the relevant provisions.

4.1 Treasury preparation

Before storage, thoroughly clean (clean) and disinfect the storage place and utensils (such as storage boxes, trays, etc.) and ventilate.

Overhaul all equipment. In the storage before 2d ~ 3d boot cooling, so that the temperature dropped to about 0 °C.

4.2 Selection

Apricot should be selected after harvest, remove pests and diseases, softening fruit, deformed fruit, mechanical damage fruit and residual fruit, while removing impurities. Picking in a cool and ventilated place. Operators should wear soft gloves to avoid mechanical damage to the fruit.

4.3 Storage Packaging

Should be used clean, hole (seam) gap of the plastic box or wooden box packaging, should use the foam net sets of single fruit packaging, light fruit plate single layer packaging or layered Separate the packaging and then packing. Each box 5kg ~ 10kg.

4.4 Pre-cooling, storage

After the selection of the packaging of apricots should be pre-cooling in the cold pre-cooling, temperature of 3 °C ~ 5 °C, pre-cooling time 2d ~ 3d. Pre-cooled