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

GB/T 26908-2025

Replacing GB/T 26908-2011

**Technical specifications for storage and logistics preservation
of fresh Chinese jujubes**

鲜枣贮藏与物流保鲜技术规范

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Foreword

This document complies with the provisions of GB/T 1.1-2020 "Standardization Work Guidelines Part 1: Structure and Drafting Rules of Standardization Documents". Drafting.

This document replaces GB/T 26908-2011 "Technical Specification for Jujube Storage". Compared with GB/T 26908-2011, the main differences are structural adjustments and revisions.

Aside from the logical changes, the main technical changes are as follows.

- a) The content of "Harvesting" has been changed (see 4.2~4.4, 3.2 and 4.2.1 in the 2011 edition);
- b) The quality requirements have been changed, and the hygiene indicators in the quality requirements have been removed (see 5.1 and 5.2, 3.3 in the 2011 edition);
- c) The contents of "Packaging" have been changed (see 6.1-6.3, 8.2 in the 2011 edition);
- d) The content of "pre-cooling" has been changed (see Chapter 7, 4.3 of the 2011 edition);
- e) The phrase "cleaning and disinfection" has been removed (see section 4.2.2 of the 2011 version);
- f) The content of "Storage Management" has been changed (see 8.3.4, Chapter 6 of the 2011 edition);
- g) The content of "Outbound" has been changed (see Chapter 9, 8.1 of the 2011 edition);
- h) The word "sorting" has been removed (see section 8.2 in the 2011 edition);

i) The content of "Logistics and Transportation" has been changed (see Chapter 10, 8.3 of the 2011 edition);

j) A verification method has been added (see Chapter 11).

Please note that some content in this document may involve patents. The issuing organization of this document assumes no responsibility for identifying patents.

This document was proposed by the National Forestry and Grassland Administration.

This document is under the jurisdiction of the National Technical Committee on Standardization of Economic Forest Products (SAC/TC557).

This document was drafted by: Research Institute of Forestry, Chinese Academy of Forestry; Research Institute of Agricultural Product Processing, Chinese Academy of Agricultural Sciences; and Tianjin Municipal Bureau of Agriculture.

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The release history of this document and the document it replaces is as follows.

- First published in 2011 as GB/T 26908-2011;
- This is the first revision.

1 Scope

This document specifies the harvesting, quality requirements, packaging, pre-cooling, storage, warehousing, and logistics transportation of fresh jujubes (*Ziziphus jujuba* Mil.).

Technical requirements for processes such as...

This document applies to the storage and logistics preservation of fresh dates.

2 Normative references

GB/T 22345-2008

GB/T 23244

GB/T 30768

GB/T 33129-2016

3 Terms and Definitions

The terms and definitions defined in GB/T 22345-2008 apply to this document.

4.1 Varieties

Short-term storage and transportation (less than 20 days) is suitable for all fresh jujube varieties, while long-term storage and transportation (more than 20 days) should be carried out by selecting mid-to-late-maturing, storage-resistant varieties.

4.2 Harvesting maturity

Jujube fruits should be harvested at the crisp, ripe stage. Jujube fruits transported directly for sale should have a colored surface area of at least one-third of the recommended area for that variety.

For short-term storage, jujubes should be harvested when the colored area on the fruit surface reaches 1/4 to 1/3 of the area that the variety should have for coloring. For medium- to long-term storage, the fruit should be harvested at the above-mentioned time.

Jujube fruits should be harvested when the surface begins to color but the colored area does not exceed 1/4 of the area that the variety should have colored.

4.3 Harvesting Methods

Choose jujube orchards with standardized cultivation and management, normal fruit development, and few pests and diseases. Reduce irrigation in the orchard one week before harvest. Choose sunny mornings and evenings for harvesting.

Harvesting should be done when temperatures are low or on cloudy days, avoiding rainy days, when dew is still present, and during periods of high temperature. Harvest manually, place the fruit in harvesting bags, and then move them into a container.

Avoid mechanical damage when harvesting, loading, unloading, and handling containers with padding or shock-absorbing paper.

4.4 Postharvest processing

The fruits should be transported to a sorting site for sorting on the same day they are harvested. Sorting should be carried out in a cool, well-ventilated place, using manual labor

or sorting machinery.

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