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

GB/T 29402.2-2012

**Storage of cereals and pulses -- Part 2: Practical
recommendations**

谷物和豆类储存 第2部分：实用建议

(English Translation)

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Foreword

GB/T 29402 "stored cereals and pulses" is divided into three parts.

--- Part 1. General recommendations grain storage;

--- Part 2. Practical recommendations;

--- Part 3. Pest control.

This is Part 2 GB/T 29402 of.

This section according to the rules GB/T 1.1-2009, GB/T 20000.2-2009 given draft.

This section uses the translation method identical with ISO 6322-2:2000 "cereals and

legumes storage section --- 2. Practical Recommendations" (English Version).

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

--- The "ISO 6322 this part" to "this Part";

--- "State" with "regions." this part is proposed by the National Food Authority.

This part of the National Grain and Oil Standardization Technical Committee (SAC/TC270) centralized.

This section drafted by. National Food Authority Standard Quality Center, Henan University School of foodstuff.

Introduction

The most important factor is the impact of food stocks.

- a) the original grain temperature and moisture content;
- b) ambient air conditions (temperature and relative humidity, daily and seasonal variations);
- c) the erosion of harmful animals (birds, rodents, insects and mites);
- d) microbial hazards (mainly fungi);
- e) the status of the storage building and handling methods.

In general, the food situation changes slowly during storage. The degree of change depends on the environmental conditions at harvest. If the storage period not too long, there is no food for ventilation, the grain moisture and temperature changes confined to the outer edge of the pile of bulk or bagged food grain heap. Brothers Insect may cause serious erosion of the temperature rise, the temperature rise is mainly due to the growth of mold. May cause a temperature gradient Transfer to the detriment of water, such as germination and enzyme damage and chemical reactions.

Should be intact, dry, clean, pest-free food storage in perfect, clean, pest-free container. As far as possible to keep food cold, dry Dry to prevent deterioration.

Food can be stored in the open, the barn or in other containers specially constructed. Select the storage method is determined by the following factors. grain harvest State; and transport, labor and material consumption costs; the length of storage time and other technical and economic factors.

The bags should be stored separately from food and bulk food. Bulk food storage can be further divided into buildings (bungalows) within the vertical tube and stockpiling Warehouse deposit. Relative to the volume of food, the stockpiling exposed within the building larger, standing silo storage is exposed to a smaller area.

Storage of cereals and pulses - Part 2. Practical recommendations

1 Scope

This section GB/T 29402 gives how to choose cereals and pulses Storage guidance and apply the selected method of security Saves All practical advice. Cereals and pulses stored in other areas see GB/T 29402.1 "storage of cereals and pulses - Part 1. Grain General recommendations storage "and GB/T 29402.3" storage of cereals and pulses - Part 3. Pest control. " this section applies to the storage of cereals and pulses.

2 Normative references

The following documents for the application of this document is essential. For dated references, only the dated version suitable for use herein Member. For undated references, the latest edition (including any amendments) applies to this document.

GB/T 29402.1 Cereals and pulses Storage - Part 1. General recommendations grain storage
GB/T 29402.3 Cereals and pulses stored Part 3. Pest control

3 Out of warehouses

Any storage system should measure goods in and out of, selected measures should minimize the handling of food storage containers and damage, and it should control the dust to escape from the building or its surroundings.

4.1 General

Open storage is the cheapest and most imperfect method of storage, vulnerable birds, rodents, insects and mites erosion (see GB/T 29402.3), and is vulnerable to fungal growth, weather damage, theft and other disasters. The method is only suitable for short-term storage, it can be used after the harvest year for other storage facilities overcrowded. You should choose a cool, dry storage space.

4.2 Without lid storage

No cover stored in dry areas more feasible. Short shower only affects the surface of the grain bulk (about 5cm deep) followed by sun would dry food Dry, so it will expose food bleaching. Storage or storage is feasible in a cold place, because the low temperature limit insects and mold growth under the snow.

Still, there are a few toxigenic fungi can grow on wet snow food at near-freezing temperatures. So, if we adopt this the method of storage to be more careful.

If possible, you should build a "hard bottom" or through other firm, smooth ground treatment, preferably above ground 0.5m, a better shape A defense system to protect against water and food from the ground against rising water vapor, and can pour pile.

For bulk storage of food, sometimes not possible mechanical ventilation.

4.3 Storage cover

Stackable build a "temporary roof" for the grain stack bagged or bulk grain, which can be used to make wooden shelves covered with corrugated iron sheets. Can also be used sacks or tents Made of canvas "walls" to further protect the grain.