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

GB/T 29892-2026

Replacing GB/T 29892-2013

Operation specification for litchi and longan drying equipment

荔枝、龙眼干燥设备作业规范

(English Translation)

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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 29892-2013 "Test Methods for Drying Equipment of Litchi and Longan". Compared with GB/T 29892-2013, Apart from structural adjustments and editorial changes, the main technical changes are as follows.

- a) The scope has been changed (see Chapter 1, Chapter 1 of the 2013 edition);
- b) A "Terms and Definitions" section has been added (see Chapter 3);
- c) A "Basic Requirements" section has been added (see Chapter 4);

d) The "Test Conditions and Requirements" was changed to "Operating Conditions", and the relevant content was modified (see Chapter 5, 3.1 of the 2013 edition).

e) Added "Assignment Requirements" (see Chapter 6);

g) Change "Test Preparation" to "Preparation for Operation" and make changes to the relevant content (see 6.2, 3.2 in the 2013 version).

h) The sections "Sampling," "Sample Processing," "Performance Test Result Calculation," and "Reliability Testing" have been removed (see sections 3.3, 3.4, and 3.6 of the 2013 edition).

(and Chapter 4);

i) Added "Inspection Methods and Work Records" (see Chapter 7);

j) The term "Test Report" was changed to "Work Record", and the relevant content was modified (see 7.2, Chapter 5 of the 2013 edition).

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 and is under the jurisdiction of the Ministry of Agriculture and Rural Affairs of the People's Republic of China.

1 Scope

This document specifies the basic requirements, operating conditions, and operational requirements for the operation of lychee and longan drying equipment (hereinafter referred to as "drying equipment").

The inspection methods and work records are described.

This document applies to batch drying equipment that uses air as the drying medium and indirect heating to dry lychees and longans.

The contents of the following documents, through normative references within the text, constitute essential provisions of this document. Dated citations are listed below.

For references to documents, only the version corresponding to that date applies to this document; for undated references, the latest version (including all amendments) applies.

This document.

GB 5009.3-2016 National Food Safety Standard - Determination of Moisture in Food GB/T 14095 Technical Terminology for Drying Agricultural Products GB/T 29891 Technical Specification for Drying Equipment for Litchi and Longan GB/T 31735 Longan NY/T 515 Lychee

3 Terms and Definitions

The terms and definitions defined in GB/T 14095, GB/T 29891, GB/T 31735 and NY/T 515 apply to this document.

4.1 Equipment and Facilities

4.1.1

The drying equipment shall comply with the provisions of GB/T 29891.

4.1.2

The auxiliary equipment and facilities should be compatible with the production capacity of the drying equipment and should be inspected and maintained regularly.

4.1.3

The number of material carts should be adapted to the process flow and requirements. For tunnel-type drying equipment, the number of material carts should preferably allow for non-stop feeding.

The demand.

4.2 Work Area

4.2.1

The layout should follow the process flow and be rationally planned to prevent cross-contamination.

4.2.2

The ceiling of the work area should be constructed using non-toxic, odorless materials that allow for easy observation of its cleanliness; if work is carried out indoors, the inner layer of the roof should use...

4.2.3

Walls and partitions should be constructed using non-toxic, odorless, and impermeable materials.

4.2.4

The ground should be flat, non-slip, free of obvious cracks, easy to clean and disinfect, and have appropriate measures to prevent water accumulation.

4.2.5

Handwashing, hand drying and disinfection facilities should be provided at the entrance, along with cleaning supplies such as hand sanitizer.

4.3 Safety

4.3.1

Users of drying equipment shall establish a safety production responsibility system, safety production rules and regulations, and operating procedures.