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

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Replacing GB/T 31735-2015

Longan

龙眼

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Table of Contents

- 4 Quality Requirements
- 4.2 Level Requirements
- 5 Test methods
- 5.1 Defects
- 5.3 Edible rate Weigh the fruits selected in section
- 6 Inspection Rules
- 6.3 Inspection Items
- 6.4 Judgment Rules
- 7 Packaging and Labeling

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 31735-2015 "Longan". Compared with GB/T 31735-2015, the main differences are structural adjustments and editorial changes. In addition, the main technological changes are as follows:

- a) The following categories were removed. "Normal fruit shape," "Clean fruit surface," "Mechanical damage," "Defective fruit," "General defects," "Severe defects," "Variety," and "Fruit diameter." Terms and definitions (see Chapter 3, 2015 edition);
- b) The basic requirements for longan quality have been added (see 4.1);
- c) The content regarding the rating system has been changed (see 4.2.1, 4.1 in the 2015 version);
- d) The specification division has been changed (see 4.2.2, 2015 version 4.2);
- e) The contents concerning impurities, different varieties, number of fruits per kilogram, and fruit diameter in the experimental methods have been deleted (see 5.1.3 in the 2015 edition). 5.2);
- f) The physicochemical properties have been changed (see 4.2.4, 4.3 in the 2015 version);

g) Added methods for calculating defective fruit rate and single fruit weight (see Chapter 5);

h) The content of the rating determination rules has been added (see 6.4). 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 Ministry of Agriculture and Rural Affairs of the People's Republic of China. This document is under the jurisdiction of the National Technical Committee on Standardization of Fruit Products (SAC/TC501). This document was drafted by: Analysis and Testing Center of the Chinese Academy of Tropical Agricultural Sciences, Fruit Tree Research Institute of Fujian Academy of Agricultural Sciences, and Yunnan Tropical Agricultural Research Institute. Institute of Crop Science, Institute of Plant Protection, Guangdong Academy of Agricultural Sciences, China National Institute of Standardization, National Agricultural Technology Extension Service Center Institute of Agricultural Quality Standards and Monitoring Technology, Guangdong Academy of Agricultural Sciences The main drafters of this document are. Chen Xianliu, Hu Wenshun, Geng Jianjian, Xie Defang, Xu Zhi, Xi Xingjun, Wang Kejian, Wang Siwei, Chen Xiuping, and Wu Qiong. Tian Hai, Meng Lingling, Xu Qizhi, Geng Anjing. The release history of this document and the document it replaces is as follows:

---First published in.2015 as GB/T 31735-2015;

4 Quality Requirements

4.1 Basic Requirements Fresh longan fruit should meet the following requirements.

- Possessing the inherent flavor of this variety and a maturity level suitable for market circulation and storage;
- The fruit is fresh, without rot, odor, or cracks;
- Basically free from pests, diseases, and cold damage;
- No abnormal external moisture, except for surface condensation after being taken out of the refrigerator.

4.2 Level Requirements

4.2.1 Classification of Levels Subject to meeting the basic requirements, the fruits are classified into three grades. Special Grade, Grade 1, and Grade

2. The requirements for each grade should conform to the provisions of Table 1.

4.2.2 Specification Classification Based on the weight of a single fruit, longan fruits are classified into three sizes. large (L), medium (M), and small (S). The size classification for each variety of longan fruit should be... It complies with the requirements in Table 2.

4.2.3 Tolerance The premium grade allows 5% of products to fail to meet the requirements

of this grade, but they must meet the requirements of the first grade. Level 1 allows 8% of products to fail to meet the requirements of this level, but they should meet the requirements of Level 2. Level 2 allows up to 10% of products to fail to meet the requirements of this level, but they should meet the basic requirements.

4.2.4 Physicochemical Indicators It should comply with the provisions of Table 3.

5.1 Defects

5.1.1 Sensory inspection Fifty fruits were taken from the sample and examined under normal light.

---Visual inspection was used to assess the surface moisture, shape, cleanliness, and signs of decay and spoilage of the fruit.

---The aroma of the fruit was assessed using the olfactory method;

---The ripeness, freshness of the pulp, and flavor of the fruit were evaluated using a tasting method. If signs of disease or pests are found on the outside of the fruit, it should be cut open for inspection. When a single fruit has multiple defects, only the most significant defect should be recorded. Traps. See Appendix A for the fruit characteristics of the main longan varieties.

5.1.2 Defective fruit rate Based on the number of defective fruits recorded in 5.1.1, the defect rate is calculated according to formula (1).

5.2 Single fruit weight Randomly select no fewer than 30 fruits from the sampled specimens, weigh each fruit using a balance with a sensitivity of 0.01g, and record the weight.

5.3 Edible rate Weigh the fruits selected in section

5.2 using a balance with a sensitivity of 0.01g. Then separate the fruit shell, pulp, and pit, and weigh the fruit. The mass of the shell and pit. Calculate the edible rate according to formula (2).

5.4 Soluble solids content Perform in accordance with the provisions of NY/T 2637.

6 Inspection Rules

6.1 Batching Longan from the same place of origin, variety, grade, and harvest date are considered as one inspection batch.

6.2 Sampling Method It shall be implemented in accordance with the provisions of GB/T 8855.

6.3 Inspection Items

6.3.1 Delivery Inspection Each batch of products shall be inspected before delivery. The inspection shall cover the items specified in the basic requirements, grade, specifications, and physicochemical indicators. Products that pass the inspection shall be deemed qualified. Products must be accompanied by a certificate of conformity before delivery.

6.3.2 Type Testing Type testing is a comprehensive assessment of product quality, that is, testing against all the requirements specified in this document. One of the following situations applies. At that time, type testing should be conducted on the product.

- a) Significant changes have occurred in the production environment;
- b) The results of two consecutive product sampling inspections differed significantly;
- c) The relevant administrative authorities propose type testing requirements.

6.4 Judgment Rules

6.4.1 If all inspected items comply with the requirements of this document, the batch of products is deemed to comply with this document. If any non-compliance is found in the inspection results... For each item not meeting the requirements, double sampling is permitted for re-inspection of the batch of products. If the re-inspection still finds any item not meeting the requirements of this document, the entire batch of products will be deemed non-compliant. The product does not conform to this document.

6.4.2 Provided that the basic requirements are met, if the entire batch of products does not exceed the allowable limit specified for a certain grade, it will be judged as a product of that grade. If it exceeds the limit, it will be classified as... The tolerance level specified for the next lower grade is tested until a grade is determined. If the product is lower than grade two, it is judged as an ungraded product.

7 Packaging and Labeling

7.1 Packaging Packaging materials should be clean, non-toxic, harmless, and odorless, meeting requirements for breathability, waterproofing, and strength, and should be of appropriate and uniform size. (Carton packaging materials) It should comply with the provisions of GB/T 6543; plastic turnover boxes should comply with the provisions of GB/T 5737; and sales packaging should comply with the provisions of GB 43284.

7.2 Tags Labels shall comply with the provisions of GB/T 32950; pictorial symbols shall comply with the provisions of GB/T 191.

8.Storage and Transportation Perform in accordance with the provisions of NY/T 1530.