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

GB/T 32714-2026

Replacing GB/T 32714-2016

Dongzao jujube

冬枣

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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 32714-2016 "Winter Jujube". Compared with GB/T 32714-2016, the main differences are structural adjustments and editorial changes. In addition, the main technical changes are as follows:

---The scope has been described differently (see Chapter 1, Chapter 1 of the.2016 edition).

---Some terms and definitions have been deleted and changed (see Chapter 3, Chapter 3 of the.2016 edition).

---The basic requirements for winter jujubes have been revised, with changes made to the descriptions of technical requirements regarding fruit shape, color, taste, and flesh (see 4.1). (

4.1 of the.2016 version).

---The upper limit requirement for single fruit weight has been removed, and the lower limit requirement has been adjusted; the lower limit requirement for soluble solids content has been increased, and the requirements for grade one and grade two fruits have been adjusted. The requirements for graded fruits are now set separately; vitamin C content requirements have been added; the description of fruit surface color requirements has been revised, and the coloring area has been adjusted. Requirements (see 4.2,.2016 edition).

- Combine the single fruit weight tolerance and quality tolerance, and change the tolerance requirement to 3% (see 4.4, 4.5 in the.2016 version).
- Added methods for detecting vitamin C content and surface defects (see Chapter 5).
- Batch requirements have been changed (see 6.1,.2016 version of 6.1).
- The sensory indicator requirements in the judgment rules have been removed, and the judgment rules have been changed (see Chapter 7, Chapter 7 of the.2016 edition).
- Added requirements that packaging and labeling must comply with the latest relevant standards, and added requirements for temperature control during long-distance transportation (see Chapter 8). 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: China National Institute of Standardization, Hebei Agricultural University, Qingdao Agricultural University, Dali County Market Supervision Administration, and China Fruit Circulation Association, Shaanxi Provincial Standardization Association, Huanghua City Natural Resources and Planning Construction Bureau of Cangzhou Bohai New Area, Zhanhua Winter Jujube Industry Development Center Heart, Linyi County Forestry Bureau, Yunnan Academy of Agricultural Sciences Tropical Ecological Agriculture Research Institute, Dali University. The main drafters of this document are. Xi Xingjun, Liu Mengjun, Nie Jiyun, Tian Long, Wang Qian, Guo Jiawei, Zhang Yajuan, Chen Lei, Zhang Junli, and Song Mindou. Du Lei, Shan Junjie, Zhou Aiyang, Feng Baoshan, Jing Shijun, Fang Haidong, Gao Jie. The release history of this document and the document it replaces is as follows:
- First published in.2016 as GB/T 32714-2016;

4.1 Basic Requirements

- 4.1.1 It possesses the inherent characteristics of this variety.
- 4.1.2 The fruit is well-shaped, nearly round, with a smooth surface, intact fruit, thin skin, sweet and crisp taste, and juicy flesh without residue.
- 4.1.3 No odor, no rot, no serious pests or diseases, and no obvious shrinkage.
- 4.1.4 It has a suitable maturity level that meets the requirements for market circulation or storage.
- 4.2 Grade Quality Requirements Fresh winter jujubes that meet the basic requirements are divided into three grades. premium, first grade, and second grade. The quality requirements for each grade are shown in Table 1.

4.3 Quality uniformity The smallest sales package of winter jujubes should be from the same batch of harvested winter jujubes and of the same grade.

4.4 Tolerance Each grade of winter jujube may have 3% of its fruit weight or soluble solids content not falling within the range for that grade, but it should meet the range for the adjacent grade. Range of heavy or soluble solids content.

5 Sampling and Testing Methods

5.1 Sampling Method Perform in accordance with the provisions of GB/T 8855.

5.2 Detection Methods

5.2.1 Basic Requirements The samples were placed in clean white containers and evaluated for shape, cleanliness, and integrity under natural light using sensory means such as touch, smell, and sight. Basic requirements include degree, taste, smell, rot, pests and diseases, shriveling, and maturity.

5.2.2 Single fruit weight 100 fruits were randomly selected and weighed using a balance with a sensitivity of 0.1g. The average value was taken and the result was rounded to one decimal place.

5.2.3 Soluble solids content Perform according to the method specified in NY/T 2637.

5.2.4 Fruit surface color and coloring Place the sample in a clean white container and examine the color and luster of the jujube surface under natural light using visual inspection.

5.2.5 Surface Defects The area of circular or near-circular surface defects is measured using tools such as vernier calipers to determine their diameter; the area of square or rectangular surface defects is measured using... Measure its length and width; for irregularly shaped surface defects, measure the maximum value of its length and width.

5.2.6 Vitamin C content Perform according to the method specified in GB 5009.86.

5.2.7 Net content Follow the provisions of JJF1070.

5.2.8 Tolerance It is calculated as the average of all sampled packages inspected. The percentage specified for the tolerance is generally calculated by weight.

6 Inspection Rules

6.1 Batching Winter jujubes from the same place of origin/source, with the same packaging/harvest date, variety, and grade are considered as one batch.

6.2 Delivery Inspection Before each batch of products is delivered, the production unit shall conduct a delivery inspection, which shall include basic requirements, fruit color and

coloring, and surface defects.

7 Judgment Rules

7.1 If all items meet the basic requirements and the requirements of this grade, then the winter jujube is judged to meet the requirements of this grade in this document.

7.2 If any indicator fails to meet the level requirements of this document, its level shall be determined according to the corresponding level requirements of this document that the indicator meets.

7.3 If any non-conformities are found in the inspection results, double the sampling rate from the batch of products and re-inspect the non-conformities once. If the re-inspection still yields non-conformities... According to this document, it will be judged as another level.

8.1 Packaging

8.1.1 Packaging materials and containers should be breathable, meet the needs of storage, transportation, sales and safety, and be easy to load, unload and handle. Packaging materials should preferably be perforated plastic crates, perforated foam boxes, or perforated cardboard boxes. Other requirements should also comply with the relevant provisions of GB/T 34343 and GB/T 34344. Require.

8.1.2 The packaging method shall comply with the provisions of GB 43284.

8.1.3 The net content of pre-packaged goods shall comply with the provisions of JJF1070.

8.2 Identification

8.2.1 The product name, grade, net content, place of origin, name of producer and/or seller, detailed address, and contact number shall be clearly marked on the transport or sales packaging. Other requirements should also comply with the relevant requirements of GB/T 32950 and NY/T 1778.

8.2.2 Relevant storage and transportation pictorial markings shall comply with the provisions of GB/T 191.

8.3 Transportation

8.3.1 The means of transport shall be clean, dry, and odorless, and shall be equipped with ventilation, sun protection, rain and snow protection, and protection against low and high temperatures.

8.3.2 For long-distance transportation, cold chain transportation shall be used, and the temperature shall be controlled between 0°C and 4°C.

8.3.3 It should not be transported together with toxic, harmful, or odorous items.