

ICS 67.080.20

CCS X 26



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

GB/T 34671-2024

Replacing GB/T 34671-2017

Drying technical specification for fresh white jelly fungus

生鲜银耳烘干技术规范

Issued on: July 24, 2024

Implemented on: February 1, 2025

**Issued by: State Administration for Market Regulation;
Standardization Administration of the PRC**

Table of Contents

Foreword

1 Scope

2 Normative references

3 Terms and definitions

3.1 Fresh white jelly fungus

3.2 soaked whole fresh white jelly fungus

3.3 soaked whole fresh smaller white jelly fungus

3.4 unsoaked whole fresh white jelly fungus

3.5 unsoaked whole fresh bulbous white jelly fungus

3.6 soaked and torn fresh white jelly fungus

Foreword

This document is in accordance with the provisions of GB/T 1.1-2020 "Guidelines for standardization work Part 1: Structure and drafting rules for standardization documents" Drafting is required.

This document replaces GB/T 34671-2017 Technical Specification for Dried Tremella fuciformis. Compared with GB/T 34671-2017, in addition to the structural adjustment In addition to editorial changes, the main technical changes are as follows.

Added the terms and definitions of "fresh Tremella fuciformis", "whole fresh Tremella fuciformis", and "whole fresh Tremella fuciformis" (see 3.1, 3.3, and 3.4); - Changed the terms and definitions of "whole flower fresh Tremella fuciformis" and "washed flower fresh Tremella fuciformis" (see 3.5, 3.6, 3.3, 3.2 of the 2017 edition); - Changed the requirements of "raw materials", "water quality", "site selection environment", "factory operation area", "main equipment and facilities", and "processing personnel" Request (see 5.1, 4.1, 4.3~4.6, 4.1, 4.2, 4.3, 4.4, 4.8, 4.5 of the 2017 edition);

Added requirements for "heat source" and "environmental protection" (see 4.2, 4.8); - Changed the "Drying process" (see 5.2, 5.1 of the 2017 edition); - Changed the content of "soaking and washing" (see 5.5, 5.4 of the 2017 edition); - Changed the content of "Screening" (see 5.6, 5.5 of the 2017 edition); - Changed the content of "Drain" (see 5.7, 5.6 of the 2017 edition); - Changed the content of "drying" (see 5.8, 5.7 of the 2017 edition); - Changed the content of "Leaving the Carriage" (see 5.9, 5.8 of the 2017 edition); - The content of "Bagging, Labeling and Storage" has been changed (see Chapter 6, Chapter 6 of the 2017 edition). - Please note that some of the contents of this document may involve

patents. The issuing organization of this document does not assume the responsibility for identifying patents.

This document was proposed by the China Federation of Supply and Marketing Cooperatives.

This document is under the jurisdiction of the National Tremella Standardization Working Group (SAC/SWG 9).

This document was drafted by: Edible Fungi Research Institute of Fujian Academy of Agricultural Sciences, Gutian County Edible Fungi Industry Development Center, Gutian County Edible Fungi Research Institute Development Center, Cangyan Edible Fungi Professional Cooperative, Daqiao Town, Gutian County, Agricultural Products Processing Research Institute, Fujian Academy of Agricultural Sciences, Fujian Edible Fungi Technology Promotion Center, Gutian County Jianhong Agricultural Development Co., Ltd.

The main drafters of this document are: Lu Zhenghui, Zheng Yuting, Yao Jianyan, Lei Yinqing, Zhang Qihui, Lai Pufu, Lai Shufang, Ke Binrong, Lin Hongyi, Lan Qingxiu and Ye Jianhong.

The previous versions of this document and the documents it replaces are as follows.

First published in 2017 as GB/T 34671-2017; - This is the first revision. - Technical specification for drying fresh Tremella fuciformis

1 Scope

This document specifies the requirements for raw materials, water quality, heat source, site selection environment, plant operation area, main equipment and facilities, and processing technology in the drying process of fresh Tremella fuciformis.

Workers, fire protection, environmental protection requirements, as well as drying technology, bagging, marking and storage requirements.

This document is applicable to the chamber drying of fresh Tremella fuciformis using heat sources generated by equipment such as boilers, heat pumps, and hot air furnaces.

2 Normative references

GB/T 42482-2023

NY/T 391-2021

NY/T 834-2004

3 Terms and definitions

The terms and definitions defined in GB/T 42482-2023 and the following apply to this document.

3.1 Fresh white jelly fungus

Fresh Tremella fruiting body.

[Source. GB/T 42482-2023, 3.1]

3.2 soaked whole fresh white jelly fungus

After harvesting, the fresh Tremella fuciformis is soaked and washed in water to fully absorb water, and the flowers are complete, large, chrysanthemum or peony shaped, and have loose ear pieces.

3.3 soaked whole fresh smaller white jelly fungus

After harvesting, the fresh Tremella fuciformis is soaked and washed in water, with complete, small flowers in the shape of chrysanthemums or peony flowers and loose ear pieces.

3.4 unsoaked whole fresh white jelly fungus

Fresh Tremella fuciformis that has not been soaked or washed in water after harvesting, has complete, large flowers in the shape of chrysanthemums or peony flowers, and has loose ear pieces.

3.5 unsoaked whole fresh bulbous white jelly fungus

In the later stage of growth, humidity and temperature control technology is adopted to ensure that the fresh Tremella fuciformis has complete hemispherical flower shape, firm ear pieces, and has not been soaked or washed in water.

3.6 soaked and torn fresh white jelly fungus

The fruiting bodies are cut into small pieces, washed and soaked in water, with irregular flower shapes and loose ear pieces.