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Grain storage-Technical specification for wheat flour storage

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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.

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 State Administration of Grain and Material Reserves.

This document is under the jurisdiction of the National Technical Committee on Cereals and Oils Standardization (SAC/TC270).

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Grain storage. Technical specification for safe storage of wheat flour.

1 Scope

This document specifies the basic requirements for warehouse facilities and equipment for safe storage of wheat flour, requirements for warehousing, storage control requirements,

and Testing, handling of abnormal situations, warehouse release requirements and records.

This document applies to the safe storage of packaged wheat flour in finished product warehouses such as room-type warehouses and high-rise warehouses.

2 Normative references

GB/T 1355

GB/T 8946

GB/T 17109

GB/T 18835

GB/T 20108

GB/T 20571-2006

GB/T 24905

GB/T 25229

GB/T 29890

GB/T 39681

GB 50320

GB 50898

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 High bay warehouse

High bay warehouse Use shelves with several, dozens or even dozens of layers to store unit goods, and use corresponding material handling equipment to store and take goods out of the warehouse. Warehouse for work.

3.2 Tempering zone

It is used before wheat flour enters and leaves the warehouse. Through heat and moisture exchange, it can effectively adjust the temperature difference between wheat flour and the external environment to make it less than the dew point temperature.

Degree, to avoid condensation of wheat flour in and out of the buffer area.