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**Temperature measurement method in perishable foods cold
chain**

易腐食品冷藏链温度检测方法

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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.

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This document was drafted by: Guangzhou University, Huashang International Engineering Co., Ltd., China Refrigeration Society, Jiangsu Jingchuang Electric Co., Ltd.

Beijing Shounong Food Group Co., Ltd., Tianjin University of Commerce, Binglun Environmental Technology Co., Ltd., Qingdao Hairong Commercial Cold Chain Co., Ltd. Limited company.

The main drafters of this document are: Liu Guanghai, Yin Congxu, Yang Yifan, Wang Dan, Tang Junjie, Xie Ruhe, Li Chaofei, Liu Bin, Wang Liqun, Zou Yifeng, Xue Xueming.

Temperature detection method for perishable food cold chain

1 Scope

This document specifies the testing requirements for the temperature of perishable food

and the ambient air temperature in each link of the cold chain.

Method for measuring surface temperature and center temperature of products.

This document applies to the ambient air temperature, perishable food temperature and other related information of the cold chain processing, storage, transportation and sales links.

The surface temperature of the product or its packaging and the core temperature of perishable food are tested. The temperature testing method for other goods circulating through the cold chain is as follows. implement.

2 Normative references

GB/T 21001.2

GB/T 22918

GB/T 30103.1

3 Terms and definitions

The following terms and definitions apply to this document.

3.1 Cold chain

Using refrigeration technology as the main means to maintain the quality of perishable food and keep it at an appropriate temperature from production to consumption system.

3.2 perishable food

Food that is easily perishable.

Note. Such as meat, eggs, milk, aquatic products, fruits, vegetables, cold drinks, frozen foods, etc.

3.3 Intermediate check

In order to ensure the validity and reliability of the test results, a self-check of the temperature measuring instrument is performed between two periodic verifications (calibrations).

3.4 time constant

t₉₀ When the temperature to be measured changes step by step, the time required for the temperature sensing element to measure the value to reach 90% of the final reading.

3.5 Nondestructive measurement

A form of measurement that does not cause damage to perishable food or its packaging under specified conditions and requirements.

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