

ICS 67.080.10

CCS X 24



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

GB/T 45896-2025

**Quality requirements for product of geographical indication -
Fuping dried persimmon**

地理标志产品质量要求 富平柿饼

Issued on: June 30, 2025

Implemented on: October 1, 2025

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

Table of Contents

Preface	III
1 Scope	1
2 Normative references	1
3 Terms and Definitions	1
4 Origin range	2
5 Classification and Grading	2
6 Natural Environment	2
7 Cultivation Management	2
8 Technical Requirements	3
9 Inspection Methods	5
10 Inspection Rules	6
11 Labeling, marking, packaging, transportation and storage	6
Appendix A (Normative) Map of the Origin of Fuping Dried Persimmon, a Geographical Indication Product	8
Appendix B (Normative) Process Flowchart	9
Reference	10

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.

This document specifies the technical requirements for food quality. For food safety requirements, please refer to relevant laws, regulations, policies and food safety standards. document.

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 is submitted by the State Intellectual Property Office.

This document is under the jurisdiction of the National Technical Committee for Standardization of Knowledge Management (SAC/TC554).

This document was drafted by: Fuping County Market Supervision and Administration Bureau, Fuping County Inspection and Testing Center, Xi'an Quality and Standardization

Research Institute, Yan'an Municipal Food Quality and Safety Inspection and Testing Center, Xi'an Food and Drug Inspection Institute, and Xi'an Product Quality Supervision and Inspection Institute.

The main drafters of this document are: Zhang Yan, Zhang Yaowu, Wang Cong, Wu Miao, Wang Linfan, Xue Haiyan, Li Guowei, Liu Xin, Qiang Xin, Tang Ying, Zhang Chunqi, Song Wuping, Zhao Jingwei, Xie Peng, Ge Wupeng, Lu Zhiyuan, Zhang Yafeng, Li Chunzheng, Gao Ancheng, Zhang Caini, Wang Guoli, Li Xiaonan, Zhang Mina, Wang Lin, Zheng Yaowen.

Quality requirements for geographical indication products Fuping persimmon cake

1 Scope

This document defines the terminology and definition of the geographical indication product Fuping dried persimmon, and stipulates the scope of production, classification and grading, natural environment, cultivation and management.

It describes the management, technical requirements, inspection rules, labeling, marking, packaging, transportation and storage, and describes the corresponding inspection methods.

This document applies to the production, processing, circulation and inspection of Fuping dried persimmon, a geographical indication product. It also applies to Fuping dried persimmon, a geographical indication product. protection and management.

2 Normative references

GB/T 191

GB 5009.3-2016

GB 5009.7-2016

GB 5009.87

GB 5009.90

GB 5009.92

GB 5084

GB 5749

GB/T 6388

GB 12456

JJF1070

3 Terms and Definitions

The following terms and definitions apply to this document.

3.1 Fuping dried persimmon

The raw material is Fuping pointed persimmon, which is picked and cut, hung, selected and washed, peeled and put on the shelf, softened and astringent, pinched and taken off the shelf.

Dried persimmons that are processed through processes such as trimming the handles, shaping and combining (or not combining), moisturizing and frosting and that meet the requirements of this document.

3.2

The process in which persimmons become non-astringent as their moisture evaporates after being put on the shelves.

3.3 Kneadpulpofcore

The production process of manually kneading the core of the persimmon fruit to promote moisture reduction and sugar conversion.