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

GB/T 46685-2025

**Technical guidelines for packaging of fresh edible agricultural
products**

生鲜食用农产品包装技术指南

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Foreword

This document is in accordance with GB/T 1.1-2020 "Standardization Work Guidelines Part

1. Structure and Drafting Rules of Standardization Documents". Drafting is scheduled.

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1 Scope

GB/T 46685-2025 is the Chinese national standard covering packing fresh produce - the material and its permeability chosen for the respiration of the commodity, the modified atmosphere where it is used, the protection against compression and abrasion in transport, the labelling, and the food contact requirements. First edition, under the Ministry of Agriculture and Rural Affairs. In force from 1 May 2026. Issued on 31 October 2025, it has been in force since 1 May 2026.

This document provides guidance on general principles and factors to consider for the packaging of fresh edible agricultural products. This document applies to fresh produce such as vegetables (including edible fungi), fruits, meat, poultry, aquatic products, and eggs that are required to be packaged according to relevant national regulations. Packaging of edible agricultural products.

2 Normative references

This document has no normative references.

3 Terms and Definitions

This document does not contain any terms or definitions that need to be defined.

4 General Principles

- 4.1 It helps protect fresh agricultural products and reduce losses.
- 4.2 Conserve resources and control costs reasonably.
- 4.3 Facilitates identification and guides consumption.
- 4.4 Prioritize materials and products that are easy to recycle and degrade.

5.1 General Rules

5.1.1 Based on sales needs, design and select appropriate packaging methods, containers and specifications, and use upright, horizontal or other arrangement methods for packaging. Note

1. Packaging forms include, but are not limited to, bags, bottles (cans), boxes, cartons, bundles or parcels (including bulk or unpackaged). Note

2. Packaging materials and containers include, but are not limited to, cartons, paper bags, paper boxes, plastic crates/boxes, foam plastic crates/boxes, calcium-plastic corrugated boxes, baskets, mesh bags, mesh sleeves, and aluminum alloys. Combined containers of membrane pearl cotton, plastic trays and plastic film (bags), etc.

5.1.2 The needs of storage, transportation, sales, carrying, opening, disposal, and ensuring personal safety should be taken into consideration.

5.1.3 Packaging operations must be carried out under safe and hygienic conditions.

5.1.4 The packaging materials shall be labeled in accordance with relevant national regulations based on their material composition, environmental friendliness, and functionality.

5.2 Factors to Consider for Various Fresh Edible Agricultural Products

5.2.1 The packaging of various fresh edible agricultural products should take into account their respective characteristics and requirements.

a) Vegetables (including edible fungi) and fruits. Protect from bumps, crushing, moisture, and discoloration; inhibit post-harvest respiration; regulate gas composition within the packaging. Environmental factors such as composition and proportion. Note

1. Postharvest respiration can affect the oxygen, carbon dioxide, ethylene, water vapor content and temperature inside the packaging. Note

2. Gases refer to oxygen, carbon dioxide, ethylene, nitrogen, carbon monoxide, etc., which are generally packaged using oxygen absorbers or modified atmosphere packaging methods such as vacuum, nitrogen filling, or gas filling.