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Grades and specifications of hawthorn

山楂等级规格

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Foreword

This document conforms to GB/T 1.1-2020 "Standardization Work Guidelines Part

1.Structure and Drafting Rules of Standardization Documents". Drafting is scheduled. This document specifies the technical requirements related to food quality. For food safety requirements, please refer to relevant laws, regulations, policies, and food safety standards. Documents such as these. Please note that some content in this document may involve patents. The issuing organization of this document assumes no responsibility for identifying patents. This document was proposed by the Ministry of Agriculture and Rural Affairs of the People's Republic of China. This document is under the jurisdiction of the National Technical Committee on Standardization of Fruit Products (SAC/TC 501). This document was drafted by: Shandong Provincial Agricultural Technology Extension Center, National Agricultural Technology Extension Service Center, Shenyang Agricultural University, and Pingyi County. Agricultural and Rural Development Service Center, Shandong Zhongping Pharmaceutical Co., Ltd., Weifang Nord Biotechnology Co., Ltd., Shandong Jinye Agricultural Food Co., Ltd. The company, Shandong Commune Alliance Food Co., Ltd., and Shandong Provincial Fruit Tree Research Institute. The main drafters of this document are. Gao Wensheng, Li Mingli, Jiang Jingyi, Liu Yuexue, Fu Xiao, Ran Kun, Zhang Peng, Wang Kefeng, Li Jinlun, and Liu Jiguang. Wan Kejiang, Wang Kejian, Li Guodong, Xiang Chunyan, Sang Mingyuan, Li Jianlin, Zhang Qiang, Zhao Jianying, Sun Anlun, Zhang Xiao. Hawthorn grade specifications

1.Scope This document specifies the quality requirements, inspection rules, packaging and labeling information for hawthorn (Crataegus pinnatifida Bunge) fruit. The corresponding experimental methods are described. This document applies to the grading and specification classification of fresh hawthorn fruit.

4 Quality Requirements

4.1 Basic Requirements The following basic requirements should be met. --The fruit is fresh, normally developed, and has the typical characteristics of this variety. See Appendix

A for the typical characteristics of the main hawthorn varieties. --Intact and clean, with no visible foreign matter and no abnormal external moisture; --No odor.

4.2 Classification Under the premise of meeting the basic requirements, hawthorn is divided into special grade, first grade and second grade, and the grade classification is as shown in Table 1.

4.3 Specification Classification Hawthorns are classified into large, medium, and small fruits, as shown in Table 2.

4.4 Tolerance

4.4.1 Grade Tolerance By mass.

a) For the premium grade, less than 5% of the fruit may not meet the requirements for this grade, but should meet the requirements for the first grade;

b) Less than 8% of the fruits in Grade 1 may not meet the requirements for this grade, but should meet the requirements for Grade 2;

c) Less than 10% of the fruits in the second grade may not meet the requirements of this grade, but should meet the basic requirements.

4.4.2 Specification tolerances By weight, less than 10% of the fruit may not meet the corresponding size requirements, but should meet the requirements of adjacent size requirements.

5 Test Methods

5.1 Color Place the sample in a clean white container and examine the color and staining of the hawthorn fruit surface under natural light using visual inspection.

5.2 Fruit uniformity index Randomly sample 90 fruits and measure the weight of each fruit. Divide the total weight of the 30 lightest fruits by the total weight of the 30 heaviest fruits. The total weight of the fruit.

5.3 Fruit damage rate When inspecting a fruit visually, if multiple defects exist simultaneously, only the most significant defect is recorded. The rate of diseased fruit is calculated according to formula (1). calculate.

5.4 Single fruit weight In the same inspection batch, 100 representative fruits with normal growth and development were selected, and the fresh fruit weight was measured. The results are expressed as the average value. The unit is grams (g), accurate to

0.1 g.

6 Inspection Rules

6.1 Batching Hawthorn from the same place of origin, of the same variety, and from the same purchase batch shall be considered as one inspection batch. See Appendix B for the main cultivation areas and varieties of hawthorn.

6.2 Sampling Method One inspection batch constitutes one sampling batch. For goods with fewer than 100 pieces (boxes, baskets, etc.), a random sample of 5% of the actual number of pieces is taken. The minimum number of items is 3; for goods exceeding 100 items, the excess items will be randomly sampled at 2% of the actual number of items. In special circumstances, this number may be increased appropriately. Sampling quantity. The samples drawn must be representative and should be randomly selected from at least three different locations across the entire batch of goods. Sample inspection results. Applicable to the entire inspection batch.

6.3 Judgment Rules If all inspection results meet the relevant quality requirements of this document, the batch of products is deemed to meet the corresponding grade or specification specified in this document. If any non-conformities are found during inspection, one additional inspection with double the sampling is permitted; if non-conformities still exist, the batch of products is deemed to have failed to meet the corresponding grade in this document. Or as specified in the specifications.

7 Packaging and Labeling

7.1 Packaging Each package should contain only fruit of the same variety. The packaging material should include clean, dry, and soft padding. This should comply with the requirements of NY/T 1778. implement.

7.2 Marking Perform in accordance with the requirements of GB/T 191 and NY/T 1778.