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NATIONAL STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

GB/T 5835-2026

Replacing GB/T 5835-2009

Dried red jujubes

干制红枣

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Foreword

This document complies with the provisions of GB/T 1.1-2020 "Standardization Work Guidelines Part

1.Structure and Drafting Rules of Standardization Documents". Drafting. This document replaces GB/T 5835-2009 "Dried Red Dates". Compared with GB/T 5835-2009, the main differences are structural adjustments and editorial changes. In addition, the main technological changes are as follows:

---The scope of application has been changed (see Chapter 1, Chapter 1 of the.2009 edition);

---Terminology and definitions have been changed (see Chapter 3, Chapter 3 of the.2009 edition);

---Added varieties of dried red dates (see 4.2);

---Added basic requirements (see 5.1);

---The sensory and physicochemical grade requirements have been revised (see 5.2, 5.3; 5.1,

5.2 in the.2009 edition);

---The hygiene indicator requirements and testing methods have been removed (see sections

6.4 of the.2009 edition);

---The testing method has been changed (see Chapter 6, Chapter 6 of the.2009 edition);

---The inspection rules have been changed (see Chapter 7, Chapter 7 of the.2009 edition);

---Packaging and signage/labeling have been changed (see Chapter 8, Chapter 8 of the.2009 edition);

---Transportation and storage have been changed (see Chapter 9, Chapter 9 of the.2009 edition). 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 and is under the jurisdiction of the All China Federation of Supply and Marketing Cooperatives. This document was drafted by: Jinan Fruit Research Institute of the All China Federation of Supply and Marketing Cooperatives, Xinjiang Uygur Autonomous Region Academy of Agricultural Sciences, and Zhengzhou Commercial Bank. Commodity Exchange, Haoxiangni Health Food Co., Ltd., Cangzhou Meizaowang Food Co., Ltd., Xinjiang Alar Jutianhong Fruit Industry Co., Ltd. The company, Shandong Haokun Fruit Industry Co., Ltd., Cangzhou Shengyuan Food Co., Ltd., Alar Hongfutian Jujube Industry Co., Ltd., China Food Fermentation Industry Industry Research Institute Co., Ltd., Tarim University. The main drafters of this document are. Song Ye, Zheng Xiaodong, Liu Xuemei, Hao Qing, Yan Xinhuan, Tan Mengnan, Zhou Dasen, Wu Maoyu, He Fatao, and Wang Xiaolong. Guo Qi, Cao Ning, Chen Jing, Shi Xun, Wu Cuiyun, Liu Qing, Wang Wenchang, Li Zhicheng, Yu Susu. The release history of this document and the document it replaces is as follows:

1 Scope

GB/T 5835-2026 is the Chinese national standard covering dried jujubes as a graded product - the size and uniformity, the moisture that decides whether they keep, the sugar content, the damaged and insect-infested fruit and the sulphur dioxide from bleaching. It replaces GB/T 5835-2009. It was issued on 28 January 2026 and has been in force since 1 August 2026, replacing GB/T 5835-2009. The document is under the responsibility of the All China Federation of Supply and Marketing Cooperatives. This page is published from the official record of the 2026 edition; the clause text of a standard this recent is not yet in circulation, and the figures, limits and tables it contains are those of the document itself, delivered in full with the English translation.

This document specifies the classification, technical requirements, inspection rules, packaging and marking, labeling, transportation and storage of dried red dates, and describes related aspects. The corresponding testing method. This document applies to the quality grading, inspection, packaging, and storage and transportation of dried red dates.

2 Normative references

The contents of the following documents, through normative references within the text, constitute essential provisions of this document. Dated citations are not included. For references to documents, only the version corresponding to that date applies to this document; for undated references, the latest version (including all amendments) applies. This document.

GB/T 191 Packaging and Storage Graphic Symbols

GB 5009.3 National Food Safety Standard - Determination of Moisture in Food

GB/T 10782 General Rules for Quality of Candied Fruit GH/T 1160 Storage of Dried Red

Dates

3 Terms and Definitions

The following terms and definitions apply to this document.

3.1 Red dates are made from ripe fresh dates through processes such as screening, washing, drying, manual or machine sorting, and packaging.

3.2 General impurities The jujube branches, leaves, trace amounts of mud, sand, dust, and other substances that are naturally introduced into the jujubes during the natural production process and have no edible value are mixed in.

3.3 harmful impurities Various toxic, harmful, or food safety-impairing substances that are not permitted to be mixed into red dates.

Note. This includes glass shards, ceramic pieces, asphalt, cement blocks, coal dust, hair, insect carcasses, plastic filaments, and other harmful impurities.

3.4 Defective fruit Fruits that have been damaged or become abnormal due to pests, diseases, mechanical or chemical effects during growth, harvesting and processing.

Note. This includes diseased fruit, insect-infested fruit, dried fruit, fruit with pulpy tops, broken fruit, oily fruit, moldy fruit, and other substandard fruit (deformed fruit, abnormal color, deformed fruit, etc.).

3.5 dried immature fruit Made from unripe fresh dates, the fruit is dry, hard, small, with little flesh, a firm texture, and a pale yellowish, dull skin.

3.6 Starchhead Fruit If the dates are affected by rain during their growth or drying process, and the ends or parts of the dates are not properly dried, they will have a high moisture content and a dull color.