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

GB/T 8867-2025

Replacing GB/T 8867-2001

**Simple modified atmosphere cold storage technique of garlic
scape**

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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 8867-2001 "Simplified Modified Atmosphere Refrigeration Technology for Garlic Scapes". Compared with GB/T 8867-2001, the only changes are structural adjustments. Aside from editorial changes, the main technical changes are as follows:

- The scope has been changed (see Chapter 1, Chapter 1 of the.2001 edition);
- The definition of simplified modified atmosphere storage technology for garlic scapes has been revised (see 3.1,.2001 edition 3.1);
- Harvesting and quality requirements have been revised (see 4.1, 4.2; 4.1, 4.2 in the.2001 edition);
- Added cleaning functionality (see 5.1);
- Disinfection requirements have been changed (see 5.2, 5.1 in the.2001 edition);
- The requirements related to thiabendazole have been removed (see section 5.2.4 of the.2001 version);
- Added pre-refrigeration preservation treatment (see 5.3.4);
- The requirements for plastic film tents have been removed (see 6.2, 7.1.1, and 7.2.1 in the.2001 edition);

1 Scope

GB/T 8867-2025 is the Chinese national standard covering keeping garlic scapes for months in a sealed polythene tent - the temperature near zero, the oxygen drawn down and the carbon dioxide allowed to rise by the produce itself, the gas checks and the ventilation when the levels go wrong, and the handling on removal. It replaces GB/T 8867-2001, under the China General Chamber of Commerce. In force from 1 May 2026. Issued on 31 October 2025, it has been in force since 1 May 2026, replacing GB/T 8867-2001.

This document defines the terminology and definitions for simplified modified atmosphere storage technology for garlic scapes, and specifies the harvesting and quality requirements for garlic scapes, as well as pre-refrigeration preparations. Requirements for refrigeration methods, refrigeration conditions, and refrigeration periods. This document applies to simple controlled atmosphere refrigeration of garlic scapes in cold storage.

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. GH/T 1192-2022 Garlic Scapes

NY/T 3914-2021 Technical Specification for Low-Temperature Logistics Preservation of Garlic Scapes

3 Terms and Definitions

The following terms and definitions apply to this document.

3.1 In a refrigerated environment, garlic scapes are sealed in a plastic film package, utilizing the garlic scapes' own respiration to reduce oxygen concentration and increase humidity. Storage techniques that adjust carbon dioxide concentration to extend the shelf life of garlic scapes.

4.1 Harvesting Requirements

4.1.1 Select garlic scapes free from pests and diseases, and harvest them on a sunny day. Do not cut them with a knife.

4.1.2 After harvesting, the harvested food should be placed in a well-ventilated and transportable location, avoiding rain and direct sunlight, and transported to a pre-cooling area as soon as possible.

4.2 Quality Requirements It should comply with the provisions of Chapter 4 of GH/T

1192-2022.

5 Preparation before refrigeration

5.1 Cleaning Before the garlic scapes are put into storage, the shelves, equipment and other items in the warehouse should be cleaned.

5.2 Disinfection It should comply with the provisions of

5.1.1 in NY/T 3914-2021.