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

GB/T 9829-2008

Replacing GB/T 9829-1988

**Fruits and vegetables -- Physical conditions in cold stores --
Definitions and measurement
(English Translation)**

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Foreword

This revised standard adopts ISO 2169. 1981 "fruits and vegetables in cold conditions to define the physical and Measurement" (in English).

Taking into account China's national conditions, the use of this standard in the international standard ISO 2169. 1981 when modified. These technical differences vertical Logo singlet they involved provisions margin. It gives a list of the technical differences and their reasons in Appendix B for reference.

For ease of use, the ISO 2169. 1981, this standard also made the following editorial changes.

--- Delete ISO 2169. 1981 Foreword and "0 Introduction";

--- Use the "standard" instead of "this International Standard";

--- By decimal points instead of ISO 2169. 1981 as a decimal point "." this standard replaces GB/T 9829-1988 "fruits and vegetables in cold storage physical condition definition and measurement." this standard and GB/T 9829-1988 compared to the main changes are as follows.

--- According to GB/T 1.1 "Standardization Guide Part 1. Standard structure and writing rules" and GB/T 20001.4 "standard Quasi write rules Part 4. Chemical analysis methods "of GB/T 9829-1988 has been restructured and editorial changes.

--- Added Appendix A, Appendix B and Appendix C.

--- Amend the definition of "long-term storage of the optimum temperature".

This standard Annex A, Annex B and Annex C is informative appendix.

This standard is proposed and managed by the People's Republic of China Ministry of Commerce.

This standard was drafted. Beijing Glorious Land Agricultural Co., Ltd. (testing center).

1 Scope

This standard specifies the fruits and vegetables (hereinafter referred to as "refrigerated") under cold conditions and physical parameters defined physical factors of effective Measurement methods. These physical factors include. temperature, relative humidity, air circulation flow rate and ventilation rate.

This standard applies to the interpretation of fruits and vegetables in cold storage the relevant physical factors related to the definition and measurement methods.

2 Terms and definitions

The following terms and definitions apply to this standard.

Cause physiological tissue frozen goods accompanied by freezing temperatures and frozen tissue death.

In a predetermined storage period can cause frozen goods (banana, cucumber, avocado, lemon, etc.) internal browning, tissue texture changes and other physiological disorders temperature.

Under normal atmospheric conditions or control until the frozen product sales, so maintaining good quality refrigerated temperature.

Long-term storage, product storage temperature must be higher than lethal temperature, if necessary, above the critical temperature. Therefore, the optimum temperature for long-term storage of fruits and vegetables Degree is. lethal temperature plus a safety factor, or the critical temperature plus a safety factor.

A predetermined position on the air temperature measured in the cold.

Storage temperature is the average of the highest and lowest temperature stable period.

In the case of long-term storage, the characteristics of the actual temperature of refrigerated and ambient air temperature, refrigerated goods, loading packaging, cold storage and cold Library circulation flow rate of the atmosphere related.

Cold air in the lowest temperature point position. In the air-cooled cold storage in cold spots usually in the vicinity of the evaporator area.

Cold spot temperature should be equal to or slightly higher than the optimum temperature for long-term storage of frozen goods.

Cold air temperature within the highest position point.

Automatic recorder measurements.