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**Specifications for operation management of edible fungus
project**

食用菌产业项目运营管理规范

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Foreword

This guidance technical document was drafted in accordance with the rules given in GB/T 1.1-2009. Please note that some of the contents of this document may involve patents. The issuing organization of this document is not responsible for identifying these patents. This guidance technical document was proposed and managed by the China National Institute of Standardization. The main technical documents of this guiding technical document are. Huludao Agricultural Letter Daxuanyu Edible Fungus Wild Breeding and Breeding Co., Ltd., China Agricultural Letter Daxingcheng Food Institute of Bacterial Research, Liaoning Academy of Agricultural Sciences, Liaoning Agricultural Vocational and Technical College, Huludao Technical Supervision Bureau, Xingcheng Market Supervision and Management Bureau, Huludao City Xuanyu Edible Fungus Professional Cooperative, China Edible Fungus Association. The main drafters of this guiding technical document. Ma Shiyu, Qi Hongliang, Gong Jian, Liu Bolin, An Xin, Zhang Weina, Yang Zhen, Cao Jun, Gong Na, Jia Lin, Li Chao, Shen Yi, Liu Guoli, Meng Xiaotao, Chen Yu, Shen Ping, Liu Guoyu, Rong Fei, Li Xuelong, Liu Yanfang, Guo Chunfeng, Fei Peng, Liu Xing, Zhu Qinggui, Ma Zhichun, Wang Haizhong, Wang Zhenlong, Niu Changman, Shi Ying, Yang Wei, Ma Ye, Fu Yajuan, Wu Xiumei.

In the agricultural planting poverty alleviation project, the edible fungus industry has the characteristics of short cycle, easy operation and quick effect. Using agriculture in the production of edible fungi Crop straw is used as raw material, and the waste material after producing edible fungus is a good fertilizer for farmland, which can promote agricultural ecological cycle. In the edible fungus industry The camp involves industrial chain such as mushroom breeding, cultivation, product recycling, processing and sales, and increase the

organic integration of the first, second and third production, and increase employment. And to expand the development of related industries, in order to standardize the operation of the industry in poverty alleviation projects, this guiding technical document is specially formulated. This guidance technical document can be used as reference for the operation and management of the edible fungi industry poverty alleviation project. Edible mushroom industry project operation management specification

1 Scope

This guiding technical document gives the project conditions, the division of responsibilities, the project organization and operation, the analysis of the expected results of the project, the poverty-alleviation cycle and the project evaluation and management for poverty alleviation projects in the edible fungus industry, and provides the classification and characteristics of the main cultivated varieties in edible fungus production in China (see Annex A) and a typical case of targeted poverty alleviation (lifting out of low income) through the edible fungus industry in Huashan Subdistrict, Xingcheng (see Annex B). This guiding technical document applies to the operation management of edible fungus industry projects.

This guiding technical document gives the project conditions, division of responsibilities, project organization and operation, and project expectations of the edible fungi industry poverty alleviation project. The results analysis, poverty alleviation cycle, project evaluation and management content provide the classification and characteristics of the main cultivars for edible fungi production in China (see Appendix A) and the typical case of precision poverty alleviation (de-lowering) in the edible fungus industry in Huashan Street, Xingcheng City (see Appendix A). This guidance technical document is applicable to the operation and management of the edible fungus industry project.

2 Normative references

The following documents are indispensable for the application of this document. For dated references, only dated versions apply to this article. Pieces. For undated references, the latest edition (including all amendments) applies to this document.

NY/T 749 Green Food Edible Fungus

NY/T 2375 Edible Fungus Production Technical Specification

3.1 Natural conditions

3.1.1 Industrial development areas (counties, towns and towns) are rich in biomass, waste, and animal resources, such as forest branches, corn cobs, straws, and cotton. Seed shells, peanut shells, straw, livestock and poultry manure, etc., and the source is stable.

3.1.2 The edible fungus production area needs to have sufficient and non-polluting water

supply, groundwater or river.

3.1.3 The air quality of the edible fungus production area is good, there is no dust pollution source within a radius of 5km, and there are no heavy polluters such as chemical plants and pesticide plants. From the busy traffic trunks and residential areas, generally not less than 300m.

3.1.4 Edible mushroom production and operation, in line with NY/T 2375 and NY/T 749 regulations.

3.2 Facility equipment conditions

3.2.1 Edible mushroom production areas need to be equipped with stable power facilities to ensure energy supply during production.

3.2.2 The production of edible fungi requires greenhouses or cold sheds, workshops and other facilities, and water supply and ventilation are provided according to the different types of production. Heating, cooling, shading and other equipment.

3.2.3 The edible fungus production base should be equipped with the necessary edible fungus production equipment such as pulverizer, mixing machine, bagging machine, sterilization pot, and bacteria basket. Small appliances necessary for inoculation, hydration, harvesting, etc.

3.3 Personnel conditions

3.3.1 Edible mushroom production practitioners require certain labor capacity and no infectious diseases, depending on the work required to be completed. Persons with physical disabilities can also perform operations such as bagging, sealing, harvesting, sorting, and primary processing.

3.3.2 Edible fungi production assistance objects should be interested in the cultivation of edible fungi, and are willing to engage in the production of edible fungi, and can actively learn and connect Technical training and guidance for necessary cultivation and cultivation of edible fungi, management of mushrooming, and grading of harvesting.

3.4 Market conditions

3.4.1 The products produced by edible fungi should be certified as pollution-free agricultural products or green foods or organic foods, laying the foundation for product market access.