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

GH/T 1229-2018

**Frozen blueberry
(English Translation)**

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Foreword

This standard was drafted in accordance with the rules given in GB/T 1.1-2009.

This standard is proposed and managed by the Ministry of Science and Technology Education of the All-China Federation of Supply and Marketing Cooperatives.

This standard was drafted. Jiangsu Wotian Group Co., Ltd., China National Supply and Marketing Cooperatives Jinan Fruit Research Institute.

1 Scope

This standard specifies the technical content of requirements, packaging, labeling and labeling, storage, transportation, shelf life and inspection rules for frozen blueberries.

This standard applies to single frozen blueberries, other frozen blueberries can refer to this standard.

2 Normative references

The following documents are indispensable for the application of this document. For dated references, only the dated version applies to this article.

Pieces. For undated references, the latest edition (including all amendments) applies to this document.

GB/T 191 packaging storage and transportation icon GB 2760 food safety national standard food additive use standard GB 2762 food safety national standard food contaminant limit GB 2763 National Food Safety Standards for Maximum Residue Limits of Pesticides in Foods GB 4789.2 National Food Safety Standard Food Microbiology Inspection Total number of colonies GB 4789.3 National Food Safety Standards Food Microbiological Testing Coliform Count GB 4789.4 National Food Safety Standards Food Microbiological Test Salmonella Test GB 4789.10 National Food Safety Standards Food Microbiology Testing Staphylococcus aureus test GB 4789.36 National Food Safety Standards Food Microbiology Inspection Escherichia coli O157H7NM Test GB 4806.1 National food safety

standards General requirements for food contact materials and products GB 7718 National Food Safety Standards for Prepackaged Food Labels GB 29921 National Standard for Food Safety, Limits of Pathogenic Bacteria in Foods GB/T 31273 Quick Frozen Fruit and Quick Frozen Vegetable Production Management Regulations JJF1070 Quantitative packaging commodity content net content measurement inspection rules NY/T 2983 Green Food Frozen Fruit Measures for the Supervision and Administration of Quantitative Packaging Commodity Measurement (Order No. 75 of the General Administration of Quality Supervision, Inspection and Quarantine)

3 Terms and definitions

The following terms and definitions apply to this document.

Fresh, clean, moderately ripe blueberries are used as raw materials, which are made by grading, washing, draining, freezing, etc.

product.

Green fruit Blue-violet variety, the fruit surface color is inconsistent, the cyan area is greater than or equal to 20% of the fruit.

Red fruit

Blue-violet variety, fruit surface color is inconsistent, red area is greater than or equal to 20% of the fruit.