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

GH/T 1272-2019

**Technical regulation of cold-chain circulation for loquat
(English Translation)**

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Foreword

This standard is prepared in accordance with the rules given in GB/T 1.1-2009.

This standard was proposed by the All-China Supply and Marketing Cooperative.

This standard is under the jurisdiction of the National Technical Committee for Fruit

Standardization (SAC/TC501/SC1).

This standard was drafted. Zhejiang University, Jinan Fruit Research Institute of All-China Supply and Marketing Cooperative, Zhejiang Agricultural Technology Promotion Center.

1 Scope

This standard specifies the technical requirements for cold chain circulation, such as harvesting, pre-cooling, classification, packaging, storage, transportation and sales.

This standard applies to cold-chain circulation of fresh food tincture.

2 Normative references

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

GB/T 13867 Fresh capsule GB 14930.2 National Food Safety Standard Disinfectant GB/T 22918 Technical requirements for temperature-controlled transportation of perishable food GB 27952 Hygienic requirements for surface disinfectants GB/T 34344 General technical requirements for agricultural logistics packaging materials NY/T 1778 General rules for fresh fruit packaging identification NY/T 2304 agricultural product grade specifications ??

3 Terms and definitions

The following terms and definitions established in GB/T 13867 apply to this document.

Low temperature conditioning, LTC for chilling-sensitive fruits, the fruits are stored for a period of time at a temperature slightly above the target storage temperature, and then stored at the target storage temperature.

A way to continue storage at lower temperatures.

Precooling

The process of quickly removing field heat after harvest, and rapidly reducing the core temperature from the initial temperature to a suitable storage and transportation temperature.

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4.1 Harvest Maturity

The harvest should reach harvestable maturity, that is, the skin will show an inherent color after the green has subsided.

Orange-red, white flesh peel yellowish). According to variety characteristics, market

requirements, storage period, sales distance, transportation method and storage Conditions, etc., harvested in batches in a timely manner.

4.2 Harvesting time

It should be harvested in sunny days and low temperatures to avoid rainy, foggy or rainy days and dew.

4.3 Harvesting methods

You should wear clean soft gloves that meet food safety requirements during harvesting. Hand bag the fruit when you pick it up.

When harvesting, hold the fruit handle in hand and cut the fruit. The hand must not touch the fruit surface directly, so as not to damage the fruit surface hair. The fruit should be handled gently and placed in the inner wall in a smooth container, the net weight of a single piece should not exceed 10 kg.

4.4 Unbagging

The bagged fruits should be promptly sent to the low-temperature operation room below 10 °C to remove the bag after picking, and the fruits should be gently placed in the container.

Fruit stalks to avoid damaging the fruit or causing fluff to fall off.

5 Pre-cooling

Air-cooling and pre-cooling in the cold storage should be adopted, and the temperature of the fruit core should be reduced to 5 ° C. It usually takes more than 4 hours.

6.1 Sensory requirements

The fruit should be fresh and clean, well-developed, no rot and deterioration, no mechanical injury, no abnormal external moisture, and have the normal fruit shape and color of this variety Ze. Other sensory indicators should meet the basic requirements in NY/T 2304.

6.2 Level requirements

During the classification process, pests, deformed, too small or immature fruits should be removed, and the stalks should be shortened to a length of 5 mm to 10 mm.

Classification, such as shape, fruit color, flesh color, fruit surface defects, damage, etc. The loquat fruit that enters the cold chain shall comply with NY/T 2304 Intermediate and first class requirements.

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7.1 Packaging environment

Packaging operations should be carried out in a low-temperature clean environment below 10 °C.

7.2 Packaging materials

According to the size of the fruit, suitable pearl cotton (polyethylene foam) net sleeves should be used for fruit packaging. Outer packaging should be used Strong and durable container with smooth inner wall, clean and hygienic, dry and odorless, and has a good protection effect on the product, according to GB/T 34344 Relevant regulations are implemented. The fruits should be arranged neatly and tightly to avoid crushing and puncture between each other. The height of the packaging container should not exceed 20 cm.

should.

7.3 Packaging identification

Should meet the requirements of NY/T 1778. The contents of the same package should be the same origin, same batch, same variety, and same grade specifications.

8.1 Preparation before storage

8.1.1

Disinfect and sterilize refrigerators, tools, etc. with disinfectants that comply with food safety requirements, and conduct ventilation in a timely manner. Cold storage disinfectant should comply with the relevant provisions of GB 27952. Tool disinfectants should comply with the relevant regulations of GB 14930.2.

8.1.2

Before entering the warehouse, cool down the empty warehouse in advance, and pre-cool to 5 °C before entering the warehouse.

8.2 Storage method

Should use low-temperature exercise storage. The pre-chilled fruit was transferred to a cold storage room (5 ° C) and left for 6 days, and then the temperature of the cold storage room was reduced to 0 ° C for storage;

The relative humidity for storage is preferably above 95%.