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ICS 67.080.20
CCS B 65

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INDUSTRY STANDARD OF THE PEOPLE'S REPUBLIC OF CHINA

LY/T 1651-2005

Replacing LY/T 1651-2005

Harvest and fresh preservation technology rules of Tricholoma matsutake

松口蘑采收及保鲜技术规程

(English Translation)

Issued on: October 23, 2019 **Implemented on: April 1, 2020**

Issued by: State Forestry and Grassland Administration

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Foreword

This standard replaces LY/T 1651-2005 "Technical Regulations for Harvesting and Preserving Pine Mushrooms". Compared with LY/T 1651-2005, this standard to change as follows.

-Deleted "mature matsutake" terms and definitions;

-Deleted relevant requirements of "habitat conditions" and "harvesting standards";

-Increased pre-harvest preparation (see 4.1);

-Revised harvesting methods (see 4.3);

-Increased quality requirements (see 5);

-Added test methods (see 6);

-Increased storage and freshness (see 7);

-Added inspection rules (see 8);

-Added flags (see 9.1);

-Added labels (see 9.2);

--- modified packaging (see 9.3);

-Modified transportation (see 9.4).

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

This standard is proposed by the Heilongjiang Provincial Institute of By-products and Specialties.

This standard is under the jurisdiction of the National Economic Forest Products Standardization Technical Committee (SAC/TC 557).

The main drafting organizations of this standard. Heilongjiang Academy of Forestry and Heilongjiang Forest By-product Specialty Research Institute.

1 Scope

This standard specifies the terms and definitions of Tricholoma matsutake (S. Ito et Imai) Sing, harvesting, quality requirements, Test methods, storage, inspection rules, signs, labels, packaging, transportation, etc.

This standard applies to the collection and storage of Tricholoma matsutake.

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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 191 Packaging, storage and transportation icon GB 2762 National Food Safety Standard for Contaminants in Foods GB 2763 National Food Safety Standards GB 4806.1 National Food Safety Standard General Safety Requirements for Food Contact Materials and Products GB 5009.3 National Food Safety Standard Determination of Moisture in Food GB 5009.4 National Food Safety Standard Determination of Ash GB/T 6543 single and double corrugated boxes for transport packaging GB 7718 National Food Safety Standard General Pre-packaged Food Labeling Principles JJF1070 Quantitative Inspection Rules for Net Content of Packaged Goods

3 Terms and definitions

The following terms and definitions apply to this document.

Partialveil

In the development of the bacteria cover, a thin film is connected to the edge of the fungus.

Young Tricholma matsutake Young Tricholoma matsutake with fruit bodies below 6cm in length.

Mushroom root stock

Tricholoma matsutake mycelium is combined with the symbiotic tree roots, soil and humus in the soil to form a loose, breathable, Similar to the sponge-like mass structure, it is the place where the primordial body of Tricholoma matsutake is formed.

4.1 Preparation before harvest

The harvesting container should be clean and dry, with a flat bottom and a soft inner pad, which meets the requirements of GB 4806.1.

4.2 Harvesting time

Due to different regions, the time is different, usually in summer and autumn (see Appendix A)

4.3 Harvesting methods

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4.3.1
During the harvest, wear clean soft gloves that comply with the requirements of GB 4806.1. Avoid direct contact with the hands and bacteria.

4.3.2
Harvest as follows.

a) When picking Tricholoma matsutake, gently hold the base of Tricholoma matsutake with one hand, and peel the topsoil with a bamboo or hard wood chip with a blunt tip at the other end;

b) gently press the soil downward with one hand, and gently remove the pine mushroom from the other hand;

c) When picking, do not dig large holes to destroy the bacteria pond. After harvesting, the original soil should be backfilled to try to keep the original state of the bacteria pond.

4.3.3
Collect and classify the bacteria (according to the requirements in Table 1), and place them lightly in different containers. The height of the bacteria should not exceed 30cm.

4.3.4
After picking, Tricholoma matsutake should be promptly transferred to the nearest cold storage place. When it is too late to transfer, it should be placed in a cool, ventilated place, Cover with clean, soft and breathable thin cover (such as gauze) required by GB 4806.1 to avoid sunlight, rain and pollution.

5.1 Sensory requirements

Should meet the requirements of Table 1.

Table 1 Sensory requirements

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Level 1 Level 2 Level 3 form Bacterial integrity, full meat Full, the cap is not expanded, the bacteria screen is not exposed the handle is not twisted Bacterial integrity, full meat Full, the cap is slightly expanded, Endophytic curtain exposed the curtain is not broken and the stipe is not distortion Bacterial intact, full meat, cap Unfolded, ruptured inside bacteria screen, outside folds the color has the color that fresh pine mushrooms should have Odour has the odor of Tricholoma matsutake, no odor Fruiting body length (cm) >=8 >=6 Stipe diameter (cm) >=2.5 Moldy Mushroom (%) Not allowed Mushroom (%) is not allowed <=5 Impurities (%) <=0.3 <=0.5 <=1

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