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

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**Storage practice for Chinese chestnut
(English Translation)**

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Foreword

This standard was proposed by the State Forestry Administration.

This standard is under the jurisdiction of the Science and Technology Department of the State Forestry Administration.

This standard was drafted. Forestry Research Institute of Chinese Academy of Forestry, School of Environment, Renmin University of China.

1 Scope

This standard specifies the harvesting and quality requirements for storage chestnuts, pre-harvest preparation and post-harvest handling, storage methods and storage conditions, and storage tubes.

Technical requirements for management, storage period, storage, packaging and transportation, and inspection.

2 Normative references

The terms in the following documents become the terms of this standard by reference to this standard. All dated references, followed by all Modifications (not including errata content) or revisions do not apply to this standard, however, parties to agreements based on this standard are encouraged to study if it is possible to use the latest version of these files? For undated references, the latest edition applies to this standard.

GB 2762 food contaminant limit GB 2763 Maximum residue limit for pesticides in food GB/T 5009.38 Analysis method of vegetable and fruit hygiene standards GB/T 8855 Sampling method for fresh fruits and vegetables GB/T 9829 Definition and measurement of physical conditions in cold storage of fruits and vegetables GH/T 1029 chestnut SN/T 0875 import and export chestnut inspection procedures

3.1 Varieties

3.1.1

Short-term storage (within 4 months) applies to all chestnut varieties.

3.1.2

For medium and long-term storage (4 months to 10 months), northern varieties and southern late-maturing varieties should be selected.

3.2 Harvesting

3.2.1

Chestnuts for storage should be harvested in the planting area where cultivation management practices, normal fruit development, and low pests and diseases are selected.

3.2.2

Chestnuts for storage should be harvested when the chestnuts are yellow and cracked, and should be harvested according to maturity.

3.2.3

Chestnuts for storage should be harvested by a combination of picking and picking. Pick up when Chestnut begins to mature, avoiding long-term Contact the ground; wait 75% of the chestnuts to mature after cracking, and then remove the chestnuts as soon as possible to avoid accumulation.

3.2.4

Southern chestnuts should be stored in the warehouse for pre-cooling after harvest. If the chestnut in the north cannot be stored in the warehouse for pre-cooling, it should be spread to the higher level of the shade.

Dehumidification and heat dissipation at the wind, the stacking height should not exceed 50cm, and avoid direct sunlight.

3.3 Quality requirements

The quality requirements for storage chestnuts shall be in accordance with GH/T 1029.

3.4 Health indicators

The sanitary indicators such as the limit of pollutants for storage chestnuts and the maximum residue limit of pesticides should be in accordance with GB 2762 and GB 2763.

Provisions.

4.1 Treasury preparation

4.1.1

The storage should be thoroughly cleaned and disinfected before storage.

4.1.2

Repair all equipment to keep it in good working order. Start the storage before storage to reduce the storage temperature to 0 °C ~ -2 °C.