

ICS 65.020
CCS B 66

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

LY/T 3004.6-2018

**Walnut - Part 6: Standard for walnut harvesting and
post-harvest treatment**

核桃标准综合体 第6部分：核桃采收和采后处理
(English Translation)

Issued on: December 29, 2018

Implemented on: May 1, 2019

Issued by: State Forestry and Grassland Administration

Table of Contents

- Foreword
- 1 Scope
- 2 Normative references
- 3 Harvesting time
- 4 Post-harvest treatment
 - 4.1 Depilation
 - 4.2 Cleaning
 - 4.3 Drying

Foreword

LY/T 3004 "Walnut" is divided into the following 8 parts.

- Part 1. Terminology of walnuts;
- Part 2. Breeding standards for walnut varieties;
- Part 3. Cultivation and grading standards for walnut grafted seedlings;
- Part 4. Technical regulations for high-quality and high-yield cultivation of walnuts;
- Part 5. Technical rules for the improvement of walnuts;
- Part 6. Walnut harvesting and post-harvest treatment;
- Part 7. High-yield indicators of walnut nuts;
- Part 8. Quality and testing of walnut nuts.

This part is the sixth part of LY/T 3004.

This part is drafted in accordance with the rules given in GB/T 1.1-2009.

This part is proposed and managed by the National Technical Committee for Standardization of Economic Forest Products (SAC/TC557).

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Ltd.

1 Scope

This part of LY/T 3004 specifies the harvesting and post-harvest handling of walnuts.

This section applies to walnut harvesting and post-harvest handling.

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.

LY/T 3004.8 Walnut Part 8. Quality and testing of walnut nuts

3 Harvesting time

If the shell thickness is $\leq 1.1\text{mm}$, the green skin of the fruit should gradually change from green to yellow-green, and more than half of the top of the fruit should be harvested when it leaves the shell;

Shell thickness $> 1.1\text{mm}$ can be harvested when the whole tree $1/4$ fruit green skin cracks.

4.1 Depilation

After the fruit is harvested, the shell thickness $\leq 1.1\text{mm}$ can be dipped in 0.3%~0.5% ethephon solution for about half a minute, put into the net bag, and stacked neatly.

In the cool and ventilated place, the thickness is 100cm~130cm, it is rainproof. When the green skin is separated from the shell after 2d~3d, it can be peeled off.

De-greening by hand or by using a sieve-type peeling machine or a drum-type peeling machine. When mechanically peeling off the skin, it should be based on the walnut the need to select different specifications and types of machinery, timely clean up the treated walnut green skin. Walnut nut breakage rate should be $< 5\%$.

4.2 Cleaning

Nuts that have been peeled off should be cleaned in time. Special machinery can be used for cleaning or manual cleaning to remove residual residue in time.

Vascular bundles, rotten skin, dirt and other debris. Do not take too long to avoid the water in the fruit. Do not use any chemicals.

4.3.1 Drying in the drying room

The thickness of the nuts is $\leq 15\text{cm}$, to avoid cracking or scorching of the core shell. At the beginning, the temperature of the drying room should be $30\text{ }^{\circ}\text{C} \sim 35\text{ }^{\circ}\text{C}$, pay attention to moisture. When roasting to 40% to 50%, raise the temperature to $35\text{ }^{\circ}\text{C} \sim 40\text{ }^{\circ}\text{C}$, wait until the nuts are 70% dry, and reduce the temperature to $30\text{ }^{\circ}\text{C}$ left.

Right, until dry. During the drying process of nuts, the moisture content of nuts should be $\leq 7\%$ after being turned and dried in time.

4.3.2 Mechanical drying

The walnut nuts are dried using a dryer in the form of hot air circulation drying or the like. After cleaning, the nuts can be naturally dried for 1d~2d.