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

LY/T 3096-2019

Frozen edible wild potherb

速冻山野菜

(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 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).

This standard was drafted. Heilongjiang Forest By-product Specialty Research Institute, Jilin Province and Longbajiazi Forestry Bureau Bailuyuan Forest Food Processing Factory,

China Forestry Bureau Economic Forest Products Quality Inspection and Testing Center (Mudanjiang).

1 Scope

This standard specifies the requirements, test methods, inspection rules and signs, labels, packaging, transportation and storage of quick-frozen mountain wild vegetables.

This standard is applicable to quick-frozen mountain and wild vegetable products made from fresh mountain and wild vegetables as raw materials through blanching and quick-freezing.

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

GB/T 191 Packaging, storage and transportation icon GB2762 National Food Safety Standard for Contaminants in Foods GB2763 National Food Safety Standards for Maximum Residues of Pesticides in Foods GB 4789.2 National Food Safety Standard for Microbiological Inspection of Food Hygiene GB 4789.3 National Food Safety Standard for Microbiological Inspection of Food Hygiene GB 4789.4 National Food Safety Standard Food Hygiene Microbiological Test Salmonella Determination GB 4789.10 National Food Safety Standard for Food Hygiene Microbiological Determination of Staphylococcus Aureus GB 4806.7 National Food Safety Standard Food Contact Plastic Materials and Products GB 5009.11 National Food Safety Standard Determination of Total Arsenic and Inorganic Arsenic GB 5009.12 National Food Safety Standard Determination of Lead GB 5009.15 National Food Safety Standard Determination of Cadmium in Food GB 5009.17 National Food Safety Standard Determination of Total Mercury and Organic Mercury GB/T 5009.20 Determination of organophosphorus pesticide residues in food GB/T 5009.103 Determination of methamidophos and acephate pesticide residues in plant foods GB/T 5009.145 Determination of organophosphorus and carbamate pesticide residues in plant foods GB/T 5009.146 Determination of organochlorine and pyrethroid pesticide residues in plant foods GB 5749 Sanitary Standard for Drinking Water GB/T 6543 single and double corrugated boxes for transport packaging GB/T 20769 Determination of 450 pesticide and related chemical residues in fruits and vegetables GB 23200.8 National Food Safety Standard Determination of 500 Pesticides and Related Chemicals Residues in Fruits and Vegetables Mass spectrometry GB 7718 General Rules for Labelling of Prepackaged Food GB/T 31273 Code for production management of quick frozen fruits and quick frozen vegetables JJF 1070 Rules for measurement of net content of quantitatively packaged goods LY/T 1673 Wild vegetables NY/T 761 Determination of organophosphorus, organochlorine, pyrethroid and carbamate pesticide residues in vegetables and fruits NY/T

1406 Green food frozen vegetables NY/T 1453 Determination of 16 pesticide residues including carbendazim in vegetables and fruits by liquid chromatography-mass spectrometry-mass spectrometry SB/T 10827 Specification for quick frozen food logistics Order No. 75 of the General Administration of Quality Supervision, Inspection and Quarantine [2005] Measures for the Supervision and Administration of Quantitative Packaging Products

3.1 Raw materials

3.1.1

The raw materials of wild vegetables shall meet the requirements of LY/T 1673.

3.1.2

Production water shall meet the requirements of GB 5749.

3.2 Production conditions

Should meet the requirements of GB/T 31273.

3.3 Sensory indicators

Should meet the requirements of Table 1.

Table 1 Sensory indicators

Project indicators

The color and luster are consistent, and have the color that this breed should have.

After the odor is thawed, it has the taste and odor of the original wild vegetables, without odor.

The appearance is regular, the size is uniform and neat.

Defects are free of impurities, pests and diseases, and no defects such as excessive blanching, rot, rubbing and so on.

There is no agglomeration, frosting, air-drying and other phenomena in the frozen state, and there is no fiber aging feeling.

3.4.1 Limits of pollutants

Implemented according to GB 2762.

3.4.2 Pesticide residue limits

Implemented according to GB 2763.

3.4.3 Microbiological indicators

Microbial and pathogenic bacteria limit indicators are implemented in accordance with the provisions of Tables A.2 and A.3 in the Appendix A of the normative appendix of NY/T 1406.

3.5 Net content

It shall comply with the provisions of the "Measures for the Supervision and Management of Quantitative Packaging Commodities" and shall be implemented in accordance with the provisions of JJF 1070.

4.1 Sensory index detection

Weigh 200 g to 500 g of the mixed sample in a white porcelain plate, and use visual inspection and hand touch for appearance, color, defects, and frozen state.

Detection, taste and odor are detected by mouth and nose.

4.2.1.1 Total Arsenic

Execute according to the method specified in GB 5009.11.

4.2.1.2 Lead

Executed in accordance with the method specified in GB 5009.12.

4.2.1.3 Cadmium

Implemented in accordance with the method specified in GB 5009.15.

4.2.1.4 Total mercury

Executed according to the method specified in GB 5009.17.

4.2.2.1 Acephate

According to GB/T 5009.103, GB/T 5009.145, NY/T 761 methods.

4.2.2.2 Carbendazim

According to the methods specified in GB/T 20769 and NY/T 1453.

4.2.2.3 Dimethoate

According to GB/T 5009.145, GB/T 20769, NY/T 761 methods.