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

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Technical specification for citrus harvesting

柑橘采摘技术规范

(English Translation)

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Foreword

Appendix A of this standard is an informative annex.

This standard is proposed and managed by the Ministry of Agriculture of the People's Republic of China.

This standard was drafted. Chongqing Fruit Research Institute, Chongqing Economic Crop Technology Extension Station, Ministry of Agriculture citrus and seedling quality supervision Test and test center.

Introduction

The main international documents on which this standard is based are the UN/EC Standard FFV-14. Citrus Fruit and the Australian West-ern Australian Citrus Grading and Packing Code, Florida, USA 601.19 Oranges. maturity standards and 601.20 Oranges. minimum ratios of solid to acid and EC Marketing Standards for Citrus fruit.

Citrus picking specifications

1 Scope

This standard specifies the harvesting maturity and harvesting methods, requirements and test methods for citrus fruits.

This standard applies to the picking and acquisition of citrus fresh fruit.

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 it is possible to use the latest version of these files? For undated references, the latest edition applies to this standard.

GB/T 8210 export citrus fresh fruit inspection method

3 Terms and definitions

The following terms and definitions established in GB/T 8210 apply to this standard.

The formation of the inherent color of the peel after the green color fades.

4.1 Fruit Harvesting Maturity

Fruit harvesting maturity indicators should meet the requirements of Table 1.

Table 1 Fruit Harvesting Maturity Index

Indicator	sweet orange	wide skin citrus	pomelo	lemon	Total soluble solids content/(%)
	≥ 9.0	≥ 8.5	≥ 9.0	> 6.5	Titrate acid/(%) ≤ 1.1
					≤ 1.0
					≤ 1.0
					> 3.5
					Solid acid ratio > 8.1
					> 8.1

4.2 Color change

The proportion of the intrinsic color of the fruit to the cost of the variety should be greater than two-thirds (except lemon).

4.3.1 Picking tools

--- Prepare to pick the necessary fruit shears, fruit ladders, fruit bags (fruit baskets), gloves, containers, and clean.

--- The apex of the fruit shear should be smooth and round, with sharp cuts and joints to reduce the damage caused by fruit picking.

---The fruit bag (fruit basket) and the transfer container should be light and firm, and the inside should be smooth. Bamboo products should be softened on the inside.

--- Fruit ladder should choose a safe and convenient double-sided ladder.

4.3.2 Picking weather

It is advisable to choose the sunny day and the surface of the fruit to dry before picking the fruit. It is not appropriate to encounter rain, snow, fog, frost and windy weather.

Fruit picking.

4.3.3 Picking techniques

- Fruit pickers should cut their nails or put on gloves to prevent the nail from stabbing the fruit.
- The fruit should be taken from the bottom up, from the outside to the inside.