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

SB/T 10449-2007

**Tomatoes. Guide to cold storage and refrigerated transport
(English Translation)**

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Foreword

This standard is equivalent to the International Organization for Standardization (ISO) standard ISO 5524:1991 "Guidelines for the Refrigeration and Refrigeration of Tomatoes" (English Version), its technical content and text structure are consistent with ISO 5524:1991.

Compared with ISO 5524, this standard mainly has the following editorial changes.

- Delete the ISO standard preface and introduction;
- Replace "this International Standard" with "this standard";
- Chapter 4 "Refrigeration and refrigerated transport conditions" Note 1) "See ISO 3659:1977'Fruitandvegetable-Ripeningafter "coldstorage"" was changed to "see GB/T 9830 "Mature ripening of fruits and vegetables after refrigeration"";
- Format adjustment of Table 1, the note "1) in Table 2 is changed to "a";
- The punctuation has been modified.

This standard was proposed by the China Business Federation.

This standard is managed by the Ministry of Commerce of the People's Republic of China.

This standard was drafted. China Vegetable Distribution Association, School of Environment, Renmin University of China.

1 Scope

This standard specifies the operation of tomatoes before refrigerated and refrigerated transport and the technical conditions during refrigeration and refrigerated transport.

This standard does not apply to processing tomatoes.

2.1 Harvesting

Tomatoes should be harvested in dry weather conditions. The maturity of tomatoes at harvest should be determined according to the corresponding transport distance and transport conditions.

And use and storage period to determine. The maturity of the tomato should be judged by the maturity period, see Table 1.

The color of the surface of the tomato at different maturity stages is the most important factor in determining the harvest time. The time and place of tomato sales should also be Determine the factors of harvest time.

The harvested tomatoes should be packaged, transported or stored as soon as possible, and should not be processed for more than 12 hours.

2.2 Quality requirements

Tomatoes that need to be transported or stored for short periods of time should meet the requirements of the corresponding product quality standards.

Tomatoes for storage and transportation should be sized. The surface of the fruit of the tomato should be clean, dry and firm, and should have a maturity Adapted hardness.

Product quality requirements for storage and transportation of tomatoes are not mandatory and should be determined according to the purpose of use. Should guarantee the same batch of tomato the maturity is mostly consistent, and the tomato maturity difference should not exceed the upper and lower levels in Table 1.

2.3 Packaging

Tomatoes for storage and transportation can be packaged in different ways, and the packaging should ensure that the tomatoes are not crushed during storage and transportation.

The packaging material can be wood, fiberboard or plastic. Tomatoes that are stacked in multiple layers during storage and transportation should not exceed the total depth of the package.

20cm.

Packaging should ensure good air circulation.

2.4 Pre-cooling

Refrigerated tomatoes need to be pre-cooled.

Pre-cooling should be carried out after the processing of tomato harvesting, grading and packaging. The temperature of pre-cooling should be different from the temperature of transportation and storage.

Within 2 ° C.

In order to avoid condensation on the surface of the product, the transport should be pre-cooled.

3 Loaded into a refrigerated truck or refrigerator

After harvesting the tomatoes, they should be loaded into the refrigerated truck or refrigerator within 24 hours.

If the temperature of the tomato rises above 25 ° C, its quality will be impaired even if it is only a few hours.

If the tomato cannot be kept within the temperature range of Tables 1 and 2, the temperature should be kept between 6 ° C and 25 ° C and should not exceed After 12h.

Tomatoes in the same vehicle should have the same maturity and grade specifications.

Care should be taken to carry the box containing the tomatoes.

If mechanized loading and unloading during storage, the package should be placed on the tray and protected. Refrigerated room should be guaranteed Good air circulation.

SB/T 10449-2007/ISO 5524:1991