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**Carrots. Guide to storage
(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 uses the translation method equivalent to ISO 2166:1981 "Carrot Storage Guide" (English version), its technical content and ISO 2166:1981 is consistent.

This standard makes the following editorial changes.

- Deleted the preface and introduction of the ISO 2166:1981 standard;
- Replace "this International Standard" with "this standard";
- Structural adjustments, deleted Chapter 2 of ISO 2166:1981, and changed it to a reference;
- The punctuation has been modified.

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

This standard was drafted. Ministry of Commerce, Circulation Industry Promotion Center, Xiamen Geling Biotechnology Co., Ltd., Renmin University of China, Agriculture and Rural Development Institute, China Food Hengxin (Beijing) Quality Certification Center Co., Ltd., Shenzhen United Vertical and Horizontal International Freight Forwarding Company.

1 Scope

This standard specifies that carrots (*Daucuscarota* Linnaeus) achieve optimal storage efficiency with or without artificial refrigeration.

The method of storage.

This standard applies to the winter storage of carrots. See Appendix A for the limitations of the application.

2.1 Harvesting

Storage carrots should be selected for late sowing varieties. It should be harvested at an appropriate time and should not be over cooked. After harvesting, the carrot should be cut off from the cherry, not can damage the roots.

Carrots harvested in rainy weather should be dried as much as possible before storage, and should avoid excessive drying and adversely affect storage.

Carrots grown in organic nitrogen-rich soils are not conducive to quality retention during storage.

2.2 Quality requirements

The carrots used for storage should be firm, sound, without flowering and seeding, without freezing damage, without abnormal water on the surface, without wilting, intact and without damage.

Carrots harvested from high-humidity soil should not be removed from adhering soil, and carrots with soil are more likely to be stored. Soily carrot Bu should not be cleaned before storage, and necessary cleaning after storage.

2.3 Storage

Carrots should be stored in storage as soon as possible after harvest.

Carrots should not be stored with fruits and vegetables that are easy to release ethylene.

2.4 Storage method

It can be stored in box trays, boxed or bagged, or stacked in bulk. When bulk storage in bulk, the stacking height should be based on different varieties.

The hardness, mass batch and ventilation conditions are determined, and the maximum stacking height should be 2m~3m. If the bag is stored, the maximum stacking height should be it is 3m.

A perforated plastic film can be used to lining the box or to cover the stacked boxes.

3.1 Temperature

The storage temperature should be maintained at 0 ° C ~ 5 ° C, the most suitable storage temperature is 0 ° C ~ 1 ° C.

1) See ISO 2169 for the physical quantities and methods of measurement that affect storage.

3.2 Relative humidity

When the temperature of the mechanical refrigeration warehouse is 0 °C~1 °C, the relative humidity should be regulated at 95%~98%; the temperature of the ventilation storage (non-artificial refrigeration)