

ICS 67.040
CCS X 08

SB

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

SB/T 10717-2012

**Cultivated mushrooms. Guide to cold storage and refrigerated
transport**

(English Translation)

Issued on: January 1, 1970

Implemented on: January 1, 1970

Issued by: Ministry of Commerce of the People's Republic of China

Table of Contents

Foreword
1 Scope
2 Harvesting and packaging
2.1 Harvesting
2.2 Quality requirements
2.3 Classification and packaging
3 Storage and transportation conditions
3.1 General

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 7561. 1984 "Cultivated Mushroom Refrigerated and Refrigerated Transport Guide" (English version), its technology the content is consistent with ISO 7651:1984.

This standard makes the following editorial changes.

- Delete the ISO 7651. 1984 standard preface and introduction;
- Replace "this International Standard" with "this standard";
- Structural adjustments, deleted Chapter 2 of ISO 7651:1984, 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 gives the refrigerated and long-distance refrigerated transport of fresh or processed cultivated mushrooms (*Agaricus*, *Agaricusbisporus* L.).

Technical conditions.

2.1 Harvesting

Harvesting should be carried out during the growth stage of the mushroom and should meet the quality requirements of 2.2. Otherwise, the mushroom is easy to open and the quality is degraded. Suitable for cultivation Seasonal or higher temperature (16 ° C ~ 20 ° C) indoor cultivation should be harvested daily. At the end of a suitable cultivation season or at a lower temperature (10 ° C ~ 20 ° C) indoor cultivation can be harvested every other day.

Even under low temperature conditions, squeezing or rubbing the mushrooms tends to cause discoloration. It should be handled with care from the process of receiving consumption. When harvesting Rotate the mushroom out of the bed to avoid damage to the mushroom handle, while also reducing the accompanying dirt and bacteria. After harvesting, the residual residue on the mushroom stem should be removed.

Object. When the surface of the mushroom bed is covered with soil, the end of the mushroom stem should be cut with a sharp knife at an appropriate angle. To ensure quality, receive food or processing the mushrooms should be placed in the box before.

Mushrooms should be washed when needed, they should be dried with absorbent in a few minutes, and the surface moisture that persists will brown or change the mushrooms.

stick. Forced ventilation is not suitable for drying the mushrooms after washing, and it is easy to cause wilting.

2.2 Quality requirements

The harvested mushrooms should be handled with care to maintain their freshness, quality and color. Due to different varieties, the mushrooms should be uniform white, Milky white or light cream. The cap should be spherical or hemispherical, according to market requirements, the umbrella is closed or open. The handle of the mushroom should be full and the end can be cut.

Except or complete reservation. Mushrooms should be elastic, with no abnormal moisture on the surface, no mechanical damage, mildew and insect damage.

2.3 Classification and packaging

Grading should be carried out in accordance with relevant national standards. When conducting international trade, the classification should be in accordance with recognized international standards. Packaging use Solid materials work best and should be tightly packed without squeezing. Loose packaging is easy to cause scratches during handling, and too tight packaging is easy Causes crushing, both of which cause discoloration and deterioration of the mushroom.

Mushrooms should be packed in wooden or fiberboard containers lined with natural fiber paper, or in fiberboard trays or plastic trays placed in wooden boxes.

On the plate. The outside of the package should be covered with a perforated film or a plastic stretch film to prevent water loss. The packaging material should be new, clean, and the material is not it will have any effect on the mushrooms.

3.1 General

Mushrooms are the most durable of all horticultural products, should be consumed as soon as possible after harvest, and only stored under special circumstances. In case Store or transport mushrooms, should be pre-cooled to a suitable temperature immediately after harvesting and before packaging, should not be lower than 2 °C.