

SJ

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

SJ/T 11891-2023

**Energy efficiency measurement method for LED displays
(English Translation)**

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1 Scope

This part of SN/T 0800 specifies the inspection methods for imperfect kernel of cereals, oil bearing materials and feedstuffs for import and export.

This section applies to the inspection of imperfect kernel of cereals, oil bearing materials and feedstuffs for import and export.

2 Normative references

The following documents are essential to the application of this document. For the dated documents, only the versions with the dates indicated are applicable to this document; for the undated documents, only the latest version (including all the amendments) is applicable to this standard.

GB 1351 Wheat

GB 1352 Soybean

GB 1353 Maize

GB 1354 Rice

GB/T 8231 Sorghum

GB/T 10458 Buckwheat

GB/T 10459 Broad bean

GB/T 10460 Peas

GB/T 10461 Small beans

GB/T 10462 Mung bean

GB/T 11761 Sesame seed

GB/T 11762 Rapeseed

GB/T 11766 Millet

GB/T 13356 Milled glutinous broomcorn millet

GB/T 13358 Milled non-glutinous broomcorn millet

SN/T 0798 Inspection of cereals oils and feedstuffs for import and export -

Terminology for inspection

SN/T 0799 Inspection of cereals oils and feedstuffs for import and export -

General rules for the inspection

SN/T 0800.1 Inspection of cereals, oils and feedstuffs for import and export

- Methods of sampling and preparation of samples

SN/T 0800.18 Cereals and feedstuffs for import and export - Method for the inspection of admixture

SN/T 0803.6 Oil bearing materials for import and export - Method for the inspection of impurities

3 Terms and definitions

The terms and definitions defined by SN/T 0798 apply to this document.

4 Sampling and sample preparation

See SN/T 0800.1 for sampling and sample preparation methods.

5.1 Instruments and utensils

5.1.1

Electronic balance

Sensitivity 0.1 g and 0.01 g.

5.1.2

Sample tray.

5.1.3

Small dishes.

5.1.4

Hand-held magnifying lens.

5.1.5

Tweezers.

5.1.6

Scalpel.

5.2.1 Cereal and feedstuff

(when necessary, large and medium grain samples shall be cut or peeled off for identification). Then place them in a small dish; weigh them on a balance which has a sensitivity of 0.01 g. Record the weighing results.

5.2.1.2.2

Result calculation

The percentage of total imperfect kernels of other cereals and feedstuffs is calculated according to formula (2).

Where:

b' - Percentage of total amount of imperfect kernels, %;

t1 - The percentage of large impurity content, %;

t2 - The percentage of harmful and toxic impurities, %;

m'n - The mass of each sub-item of the imperfect kernel, in grams (g);

m1 - The mass of the imperfect kernel specimen, in grams (g).

For the inspection result of the total amount of imperfect kernels, it takes one decimal place.

For the inspection result of the sub-item of imperfect kernels, it takes two decimal places.

The attribution of the shared items of the sub-item of imperfect kernels is based on the attribution rules of the sub-item shared item in SN/T 0799.

5.2.2.1 Inspection steps

Prepare specimens according to the sample preparation method specified in

SN/T 0800.1. Calculate the percentage of impurity content in large-sized samples (t3) according to the method in SN/T 0803.6. The amount of imperfect kernels is determined in accordance with Appendix A. In accordance with

Appendix B and SN/T 0798, combined with the definitions in GB 1352, GB/T

11761, GB/T 11762, select various imperfect kernels that have been identified by naked eyes or with a magnifying lens (the large and medium grain samples shall be cut or stripped for identification if necessary). Then place them in a small dish. Weigh them on a balance

which has a sensitivity of 0.01 g. Record the weighing results.

5.2.2.2 Result calculation

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