

# INTERNATIONAL STANDARD



# 1114

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION • МЕЖДУНАРОДНАЯ ОРГАНИЗАЦИЯ ПО СТАНДАРТИЗАЦИИ • ORGANISATION INTERNATIONALE DE NORMALISATION

## Cocoa beans — Cut test

*Fèves de cacao — Épreuve à la coupe*

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## FOREWORD

ISO (the International Organization for Standardization) is a worldwide federation of national standards institutes (ISO member bodies). The work of developing International Standards is carried out through ISO technical committees. Every member body interested in a subject for which a technical committee has been set up has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work.

Draft International Standards adopted by the technical committees are circulated to the member bodies for approval before their acceptance as International Standards by the ISO Council.

International Standard ISO 1114 was developed by Technical Committee ISO/TC 34, *Agricultural food products*.

It was submitted directly to the ISO Council, in accordance with clause 6.12.1 of the Directives for the technical work of ISO. It cancels and replaces ISO Recommendation R 1114-1969, which had been approved by the member bodies of the following countries :

|                |                |                       |
|----------------|----------------|-----------------------|
| Brazil         | Iran           | Romania               |
| Canada         | Israel         | South Africa, Rep. of |
| Chile          | Korea, Rep. of | Spain                 |
| Czechoslovakia | Netherlands    | Turkey                |
| France         | Norway         | United Kingdom        |
| Hungary        | Poland         | U.S.S.R.              |
| India          | Portugal       |                       |

No member body had expressed disapproval of the document.

## Cocoa beans — Cut test

### 1 SCOPE AND FIELD OF APPLICATION

This International Standard specifies the "cut test" for cocoa beans.

### 2 REFERENCES

ISO 2292, *Cocoa beans — Sampling*.

ISO 2451, *Cocoa beans — Specification*.

### 3 PROCEDURE

#### 3.1 Preparation of the test sample

Thoroughly mix the final lot sample (laboratory sample) obtained by the method specified in ISO 2292. Reduce the laboratory sample by quartering, or by means of suitable dividing apparatus, to just over 300 beans.

#### 3.2 Test portion

Take 300 whole beans from the test sample.

#### 3.3 Determination

Open or cut these 300 beans lengthwise through the middle, so as to expose the maximum cut surface of

cotyledons. Visually examine both halves of each bean in full daylight or equivalent artificial light. Count separately each defective type of bean, i.e. those which are mouldy, slaty, insect-damaged, germinated, flat (see definitions in 3.3 of ISO 2451) or otherwise defective.

When a bean is defective in more than one respect, count only the defect which appears first in the list of defects expressed in their decreasing order of gravity in 5.2.1 of ISO 2451.

### 4 EXPRESSION OF RESULTS

Express the result for each kind of defect as a percentage of the 300 beans examined.

### 5 TEST REPORT

The test report shall show the method used and the result obtained. It shall also mention any details of procedure not specified in this International Standard, or regarded as optional, and any circumstances that may have influenced the result.

The report shall include all details required for complete identification of the sample.