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Dried sour cherries — Specification

Griottes déshydratées — Spécifications

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Foreword

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International Standards are drafted in accordance with the rules given in the ISO/IEC Directives, Part 3.

Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

Attention is drawn to the possibility that some of the elements of this International Standard may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

International Standard ISO 6755 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 14, *Fresh, dry and dried fruits and vegetables*.

This second edition cancels and replaces the first edition (ISO 6755:1984), which has been technically revised.

Annexes A and B form a normative part of this International Standard.

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Dried sour cherries — Specification

1 Scope

This International Standard specifies requirements for dried sour cherries, obtained from fruits of the sour cherry tree (*Prunus cerasus* L.) for human consumption.

2 Terms and definitions

For the purposes of this International Standard, the following terms and definitions apply.

2.1

pest-infested dried sour cherries

dried sour cherries damaged by insect and/or mite infestation

2.2

spoiled dried sour cherries

dried sour cherries which are unsound, discoloured or sun-scalded

2.3

moisture content

(of dried sour cherries) quantity of water, expressed as a percentage by mass, distilled and collected in accordance with the method specified in annex B of this International Standard

3 Description and grading

Dried sour cherries are sun- or artificially dried, ripe and sound fruits of *Prunus cerasus* L. They should be whole, unpitted, sound and clean. They may be graded on the basis of the number of fruits per 100 g and the other criteria given in Table 1. If not graded, they should satisfy at least the criteria of the class II given in the table.

Table 1 — Requirements for grades of dried sour cherries

Grade designation	Number of fruits per 100 g	Pest-infested and spoiled fruits % max.	Extraneous matter content % (by mass) max.	Dried fruits other than sour cherry % max.
Extra	≤ 100	0,25	0,25	0
Class I	101 to 125	0,50	0,50	3
Class II	≥ 126	1,00	0,50	5

4 Requirements

4.1 Odour and taste

The odour and taste of the dried sour cherries shall be characteristic of the variety. The fruits shall be free from foreign odour and taste, including rancidity and mustiness.

4.2 Freedom from moulds, insects, etc.

The dried sour cherries shall be free from moulds, living insects or any other animal pests and shall be practically free from dead insects, insect fragments and rodent contamination visible to the naked eye (corrected, if necessary, for abnormal vision) or with such magnification as may be necessary in any particular case. If the magnification exceeds $\times 10$, this fact shall be stated in the test report.

4.3 Extraneous matter

The proportion of extraneous matter, such as dirt, stones, pieces of stem, pieces of leaf, dead insects or any other foreign matter among the dried sour cherries, shall not exceed the value given in Table 1 for the relevant grade.

4.4 Pest-infested and spoiled dried fruits (see clause 2)

The proportion of pest-infested and spoiled dried fruits shall not exceed the value given in Table 1 for the relevant grade.

4.5 Dried fruits other than sour cherries

The proportion of dried fruits other than sour cherries, such as sweet cherry, mahaleb cherry and other small fruits, shall not exceed the value given in Table 1 for the relevant grade.

4.6 Moisture content

The moisture content of dried sour cherries shall not exceed 25 % (by mass) for each grade.

5 Sampling

Methods of sampling dry and dried fruits and vegetable products will form the subject of a future International Standard.

6 Test methods

Samples of dried sour cherries shall be tested for conformity of the product to the requirements of this International Standard by the test methods specified in annexes A and B.

7 Packaging and marking

7.1 Packaging

Dried sour cherries shall be packed in clean and sound containers made of a material which does not affect the product. If wooden boxes are used, the insides shall be covered with a suitable paper. If packed for direct consumption, small consumer packages shall be used. The quantities packed in such packages may be 0,5 kg, 1,0 kg or 2,0 kg net mass and, if required, more or less. A suitable number of such packages shall be placed in large wooden or cardboard cases. The size of the cases and the number of packages packed in each case shall be agreed between the purchaser and the supplier, but the total mass of the cases shall not exceed 50 kg.

7.2 Marking

The following particulars shall be marked or labelled on each container or case:

- a) name of the material, and the trademark or brand name, if any;
- b) name and address of the manufacturer or packer;
- c) batch or code number;
- d) net mass;
- e) grade of the material (if graded), according to national standards;
- f) producing country;
- g) any other marking required by the purchaser, such as year of harvest and date of packing, if known;
- h) reference to this International Standard (optional).

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Annex A (normative)

Determination of contents of pest-infested and spoiled dried sour cherries and dried fruits other than sour cherry, and extraneous matter content

A.1 Spoiled dried sour cherries, dried fruits other than sour cherries, and extraneous matter

A.1.1 Procedure

Weigh, to the nearest 0,01 g, a test portion of about 200 g and count the number of fruits in the test portion. Examine the test portion visually and separate the spoiled dried sour cherries, dried fruits other than sour cherry, and extraneous matter carefully by hand or using tweezers. Count separately the number of spoiled dried sour cherries and dried fruits other than sour cherry and weigh the extraneous matter to the nearest 0,01 g.

A.1.2 Expression of results

A.1.2.1 Spoiled dried sour cherries and dried fruits other than sour cherry

The content of spoiled dried sour cherries, and of dried fruits other than sour cherry, expressed as a percentage, is equal to

$$\frac{n}{N} \times 100$$

where

n is the number of spoiled dried sour cherries, or dried fruits other than sour cherry, in the test portion;

N is the number of fruits in the test portion.

A.1.2.2 Extraneous matter content

The extraneous matter content, expressed as a percentage by mass, is equal to

$$\frac{m_1}{m_0} \times 100$$

where

m_0 is the mass, in grams, of the test portion;

m_1 is the mass, in grams, of extraneous matter.

A.2 Pest-infested fruits

A.2.1 Procedure

Reconstitute the test portion without the extraneous matter by mixing the spoiled dried sour cherries and dried fruits other than sour cherry separated in A.1 with the apparently sound fruits. Take about 10 % of the fruits and place them

in a conical flask. Add water until it covers the fruits entirely. Boil for 15 min, cool and examine each fruit visually for pest infestation. Count the number of such fruits.

A.2.2 Expression of results

The pest-infested fruits content, expressed as a percentage, is equal to

$$\frac{n}{N} \times 100$$

where

n is the number of pest-infested fruits;

N is the number of fruits taken for examination.

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