
International Standard



7922

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

Leeks — Guide to cold storage and refrigerated transport

Poireaux — Guide pour l'entreposage et le transport réfrigéré

First edition — 1985-07-15

STANDARDSISO.COM : Click to view the full PDF of ISO 7922:1985

Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established 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. They are approved in accordance with ISO procedures requiring at least 75 % approval by the member bodies voting.

International Standard ISO 7922 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*.

STANDARDSISO.COM : Click to view the full PDF of ISO 7922:1985

Leeks — Guide to cold storage and refrigerated transport

1 Scope and field of application

This International Standard describes methods for obtaining good conditions of cold storage and refrigerated transport of leeks (*Allium porrum*) intended for human consumption, for maintaining their quality and avoiding deterioration.

The limits of application of the methods are given in the annex.

2 Conditions of harvesting and putting into store

2.1 Harvesting

Leeks of good keeping varieties intended for cold storage and refrigerated transport should be of good commercial quality, of diameter greater than 2,5 cm and the length of the bulb should be greater than 10 cm measured from the base of the roots. They should be whole, free from abnormal external humidity, evidence of mechanical damage or injuries due to frost, and should be fresh and free from cryptogamic disorders and soil parasites.

It is recommended that only leeks intended for direct consumption be put into store.

2.2 Putting into store

Leeks should be put into the cold store as soon as possible after harvesting, and with minimal handling.

The cold stores should have been previously disinfected, made free of rats, aired and cooled.

2.3 Method of storage

Leeks intended for cold storage should be packed loosely in cases; if required, the leeks may be loosely tied in bundles of 10 to 12 leeks of the same variety and of approximately the same size.

The leeks should be packed for cold storage and refrigerated transport in cases ensuring adequate protection of the product and good air circulation in the package.

3 Optimum storage conditions

3.1 Temperature

The optimum temperature for the storage of leeks is between -1 and $+0,5$ °C.

3.2 Relative humidity

The relative humidity of the air should be 90 ± 5 %.

3.3 Storage life

The storage life is from 2 to 3 months. Under favorable storage conditions and provided that the quality of the leeks stored is good, it is possible to store them for up to 6 months.

Check the state of health of the leeks weekly or as often as necessary and adjust the storage conditions accordingly.

4 Operations at the end of storage

When removed from the cold store, the leeks should be packed by size and quality and the withered leaves as well as other undesirable elements on the bulb should be removed so that the white part remains clean.

When removing leeks from the store, account should be taken of the facilities available for conditioning¹⁾, in order to avoid storing leeks at ambient or high temperature when the leeks cannot be conditioned immediately.

5 Refrigerated transport

For the purpose of transportation, leeks should be packed in the types of standardized packages used in each country, to ensure the maintenance of their quality.

The conditions under which they are transported should be as described in 3.1 and 3.2.

1) The slow increase of temperature to avoid condensation on the surface of the cooled product.