

ISO

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION

Revised

ISO RECOMMENDATION R 1114

COCOA BEANS

CUT TEST

1st EDITION

September 1969

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BRIEF HISTORY

The ISO Recommendation R 1114, *Cocoa beans – Cut test*, was drawn up by Technical Committee ISO/TC 34, *Agricultural food products*, the Secretariat of which is held by the Magyar Szabványügyi Hivatal (MSZH).

Work on this question led to the adoption of a Draft ISO Recommendation.

In February 1968, this Draft ISO Recommendation (No. 1448) was circulated to all the ISO Member Bodies for enquiry. It was approved, subject to a few modifications of an editorial nature, by the following Member Bodies :

Brazil
Canada
Chile
Czechoslovakia
France
Hungary
India

Iran
Israel
Korea, Rep. of
Netherlands
Norway
Poland
Portugal

Romania
South Africa, Rep. of
Spain
Turkey
United Kingdom
U.S.S.R.

No Member Body opposed the approval of the Draft.

The Draft ISO Recommendation was then submitted by correspondence to the ISO Council, which decided, in September 1969, to accept it as an ISO RECOMMENDATION.

COCOA BEANS

CUT TEST

1. SCOPE

This ISO Recommendation describes the "cut test" for cocoa beans.

2. PROCEDURE

2.1 Preparation of the sample

Thoroughly mix the laboratory sample* obtained by the method described in ISO Recommendation R . . . **, *Cocoa beans – Sampling*.

2.2 Test portion

Reduce the laboratory sample by quartering, or by means of suitable dividing apparatus, to just over 300 beans and discard the remainder of the beans in the sample.

2.3 Determination

Open or cut these 300 beans lengthwise through the middle, so as to expose the maximum cut surface of cotyledons. Examine visually both halves of each bean in full daylight or equivalent artificial light. Count separately each defective type of bean, that is, those which are mouldy, insect-damaged, germinated, flat, slaty or otherwise defective.

When a bean is defective in more than one respect, only one defect should be counted, and this should be the defect which appears first in the list of defects expressed in their decreasing order of gravity in ISO Recommendation R . . . **, *Cocoa beans – Specification*.

3. EXPRESSION OF RESULT

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

4. TEST REPORT

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

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

* Pending the completion of the ISO Recommendation on sampling of cocoa beans, the term "laboratory sample" is used in the English text to denote the sample as delivered to the laboratory.

** In preparation.