

ISO

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION

ISO RECOMMENDATION R 949

CAULIFLOWERS

GUIDE TO COLD STORAGE

1st EDITION
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BRIEF HISTORY

The ISO Recommendation R 949, *Cauliflowers – Guide to cold storage*, 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 by the Technical Committee began in 1963 and led, in 1966, to the adoption of a Draft ISO Recommendation.

In April 1967, this Draft ISO Recommendation (No. 1229) 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 :

Australia	Iran	Romania
Bulgaria	Israel	Thailand
Colombia	Korea, Rep. of	U.A.R.
Czechoslovakia	Netherlands	United Kingdom
France	New Zealand	U.S.S.R.
Greece	Norway	Yugoslavia
Hungary	Poland	
India	Portugal	

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 January 1969, to accept it as an ISO RECOMMENDATION.

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INTRODUCTION

This ISO Recommendation gives guidance of a very general kind only. Because of the variability of the product according to the time and place of cultivation, local circumstances may make it necessary to specify other conditions of harvesting or other physical conditions for the store.

These recommendations do not apply unreservedly, therefore, to all varieties in all climates, and it will remain for each specialist to be the judge of any modifications to be made.

Moreover, the present ISO Recommendation does not take account of the role played by horticultural factors, and wastage during storage is not dealt with.

Subject to all possible restrictions arising from the fact that vegetables are living materials, the application of the guidance contained in this ISO Recommendation should enable much wastage in storage to be avoided and long-term storage to be achieved in most cases.

1. SCOPE

This ISO Recommendation describes methods which make it possible to obtain conditions for the successful storage of cauliflowers of the varieties derived from *Brassica oleracea* (Linnaeus) var. *botrytis* (Linnaeus).

2. CONDITIONS OF HARVESTING AND PUTTING INTO STORAGE

2.1 Harvesting

Cauliflowers intended for storage should be harvested before maximum development of the curds. They should preferably be harvested in the morning.

The date of harvesting should be determined according to the state of maturity of the curds. In hot weather a delay of even one day in harvesting may cause yellowing, splitting and dispersion of the curds.

2.2 Quality characteristics for storage

The curds should be fresh in appearance, whole, sound and clean, free from defects such as evidence of attack by rodents or insects, and free from visible signs of disease, frost damage or bruising. Curds showing blemishes from any source should be excluded. As far as possible, the curds should be free from traces of water in the liquid state.