



SLOVENSKI STANDARD SIST ISO 7703:2002

01-november-2002

Gi ýYbYVfYg_j Y!GdYWZ_UWYU]b'dfYg_i gbY'a YfcXYžj_`f bc'g'hM b] b]a
dcdfUj_ca`%&\$%\$%

Dried peaches -- Specification and test methods

Pêches séchées -- Specifications et méthodes d'essai

ITeH STANDARD PREVIEW
(standards.iteh.ai)

Ta slovenski standard je istoveten z: ISO 7703:1995

<https://standards.iteh.ai/catalog/standards/sist/f45ce0d8-b624-4005-8a18-6e8b51814c81/sist-iso-7703-2002>

ICS:

67.080.10 Sadje in sadni proizvodi Fruits and derived products

SIST ISO 7703:2002

en

iTeh STANDARD PREVIEW
(standards.iteh.ai)

SIST ISO 7703:2002

<https://standards.iteh.ai/catalog/standards/sist/f45ce0d8-b624-4005-8a18-6e8b51814c81/sist-iso-7703-2002>

INTERNATIONAL STANDARD

**ISO
7703**

Second edition
1995-09-01

Dried peaches — Specification and test methods

iTeh STANDARD PREVIEW
Pêches séchées — Spécifications et méthodes d'essai
(standards.iteh.ai)

SIST ISO 7703:2002

<https://standards.iteh.ai/catalog/standards/sist/f45ce0d8-b624-4005-8a18-6e8b51814c81/sist-iso-7703-2002>



Reference number
ISO 7703:1995(E)

ISO 7703:1995(E)

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. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

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.

International Standard ISO 7703 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 13, *Dry and dried fruits and vegetables*.

This second edition cancels and replaces the first edition (ISO 7703:1986), which has been technically revised.

Annexes A, B and C form an integral part of this International Standard.

© ISO 1995

All rights reserved. Unless otherwise specified, no part of this publication may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilm, without permission in writing from the publisher.

International Organization for Standardization
Case Postale 56 • CH-1211 Genève 20 • Switzerland

Printed in Switzerland

Dried peaches — Specification and test methods

1 Scope

This International Standard specifies requirements and test methods for dried peaches obtained from the fruits of the peach tree *Prunus persica* (L.) Batsch destined for human consumption.

2 Definitions

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

2.1 pest-infested dried peach: Dried peach damaged by insect infestation and/or mite infestation.

2.2 spoiled dried peach: Dried peach damaged by bruises, or darkened in colour, or showing hard tissue or breakage, crushing or smears, or any other indications of disease.

2.3 immature dried peach: Dried peach obtained from an unripe peach, having poor colour and flavour, undesirable appearance and high shrinkage ratio.

2.4 halved peach: A peach that has been cut longitudinally into approximately equal halves.

2.5 sliced peach: A peach that has been cut longitudinally into several slices.

2.6 fermentation: A piece of dried peach damaged by fermentation to the extent that the characteristic appearance and/or flavour is substantially affected.

2.7 residual sulfur dioxide (SO₂) content: The quantity of sulfur dioxide determined in accordance with the method specified in annex B.

It is expressed in milligrams per kilogram.

2.8 moisture content: Conventionally, the loss in mass determined under the operating conditions specified in annex C.

3 Requirements

3.1 Description

Dried peaches are the sun-dried, tree-ripened fruits of *Prunus persica* (L.) Batsch. Dried peaches are prepared from sufficiently ripe fruits that have been peeled or left with the skin on, and cut into halves or segments. They shall be sound and clean.

3.2 Classification

Dried peaches shall be classified on the basis of colour, according to whether they are peeled, and the presence of defects and extraneous matter as specified in table 1. They may also be graded into various sizes according to their diameter (in the case of halves) and width or length (in the case of segments).

3.3 Odour and taste

Dried peaches shall have an odour and taste characteristic of the variety. They shall be free from foreign odour and odour traces coming from abnormal fermented peaches.

3.4 Freedom from insects, moulds, etc.

Dried peaches shall be free from living insects, mites or other parasites and moulds, 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.

3.5 Extraneous matter

The proportion of extraneous matter, such as dirt, pieces of skin (only for peeled dried peaches), stem,

leaf, pieces of pit and other foreign matter, adhering to the flesh or not, shall not exceed the values given in table 1 according to the class.

3.6 Pest-infested and spoiled dried peaches

The proportion of pest-infested and spoiled dried peaches shall not exceed the values given in table 1 according to the class.

3.7 Colour

The colour of dried peaches shall be light sufficiently attractive and characteristic of the variety, with slight browning of the cut edges, or light brown.

3.8 Moisture content

The moisture content of dried peaches shall not exceed 20 % (*m/m*).

3.9 Sulfur dioxide content

The content of residual sulfur dioxide shall not exceed the values given in table 1, according to the class.

3.10 Mineral impurities

The acid-insoluble ash yield shall not exceed 1 g/kg.

4 Classification

4.1 Classes

Dried peaches are classified into three classes defined in 4.1.1 to 4.1.3.

4.1.1 Extra class

Dried peaches in this class shall be of superior quality. They shall be characteristic of the variety and/or commercial type. They shall have a uniform colour. They shall be practically free from defects, provided that these do not affect the general appearance of the product, the quality, or its presentation in the package. Peaches in this class shall not exceed the allowable percentages for the various defects given in table 1.

4.1.2 Class I

Dried peaches in this class shall be characteristic of the variety and/or commercial type. They shall satisfy the requirements given in table 1.

The following slight defects are allowed, provided that these do not affect the general appearance of the product, the quality, the keeping quality, or presentation in the package:

- skin defects;
- coloration defects.

4.1.3 Class II

This class includes dried peaches which do not qualify for inclusion in the higher classes but which satisfy the requirements specified in table 1.

The following defects are allowed, provided that the dried peaches retain their essential characteristics as regards general appearance, quality and presentation:

- skin defects;
- coloration defects.

4.2 Tolerances

Subject to agreement between the interested parties, tolerances with respect to characteristics and size may be allowed in each package (or in each lot for product transported in bulk) for product not satisfying the requirements of the class indicated.

5 Sampling

It is important that the laboratory receive a sample which is truly representative and has not been damaged or changed during transport or storage.

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 peaches shall be tested for conformity of the product to the requirements of table 1 by the test method specified in annex A.

The residual sulfur dioxide content (3.9) shall be tested in accordance with annex B, and the moisture content (3.8) in accordance with annex C.

NOTE 1 An example of the method for the determination of acid-insoluble ash is given in ISO 930¹⁾.

1) ISO 930:1980, *Spices and condiments — Determination of acid-insoluble ash*.

7 Packing and marking

7.1 Packing

Dried peaches shall be packed in clean, sound and dry containers made of materials which do not affect the product. If wooden boxes are used, they shall be lined with a suitable paper.

For direct consumption, small consumer packages may be used. The quantities packed in such packages are usually 0,5 kg, 1,0 kg or 2,5 kg net mass but, if required, other quantities may be used. A suitable number of such small packages shall be placed in large wooden or cardboard cases.

The size of the packages and the number of small packages packed in a case shall be subject to agreement between the purchaser and vendor. However, the mass of the large containers or cases shall not be more than 25 kg.

7.2 Marking

The container and case shall be marked or labelled with the following particulars:

- a) name of the product or variety, and the trademark or brand name, if any;
- b) name and address of the producer or packer;
- c) code or batch number;
- d) net mass or gross mass (according to the request of the importing country);
- e) class of product;
- f) producing country;
- g) expiry date;
- h) any other marking required by the purchaser, such as year of harvest and date of packing (if known);
- i) reference to this International Standard (optional).

iTeh STANDARD PREVIEW
(standards.iteh.ai)

SIST ISO 7703:2002

<https://standards.iteh.ai/catalog/standards/sist/f45ce0d8-b624-4005-8a18-6e8b51814c81/sist-iso-7703-2002>

SIST ISO 7703:2002
<https://standards.iteh.ai/catalog/standards/sist/45ce0d8-b624-4005-8a18-6e8b51814e01/sist-iso-7703-2002>

Table 1 — Requirements by class

Class	Pest-infested % (m/m) max.	Spoiled % (m/m) max.	Immature fruits % (m/m) max.	Extraneous matter % (m/m) max.	Colour	Deviation from the main colour % (m/m) max.	Residual SO ₂ % (m/m) max.	Fermentation % (m/m) max.
Extra	1	2	1	0,5	Light, characteristic of the variety with slight browning of cut edges	2	0,10	0,5
Class I	2	3	2	1,0	Light, characteristic of the variety with slight browning of cut edges	5	0,14	1,0
Class II	3	4	4	1,5	Light brown	10	0,20	2,0

SIST ISO 7703:2002

Annex A

(normative)

Determination of the content of pest-infested and spoiled dried peaches, immature fruits, extraneous matter and deviations from main colour

A.1 Principle

Visual inspection of a test portion of dried peaches. Physical separation of pest-infested and spoiled dried peaches, immature fruits, extraneous matter and dried peaches which show deviations from the main colour.

where

m_0 is the mass, in grams, of the test portion;
 m_1 is the mass, in grams, of the relevant category (see A.2).

A.2 Procedure

Weigh, to the nearest 0,02 g, a test portion of about 500 g. Separate carefully, by hand or using tweezers, the pest-infested and spoiled dried peaches, extraneous matter and the dried peaches which show deviations from the main colour.

Weigh, to the nearest 0,02 g, each of the categories separately.

A.3 Expression of results

The proportion, expressed as a percentage by mass, of each category separately is equal to

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

A.4 Test report

The test report shall specify

- the method in accordance with which sampling was carried out, if known,
- the method used,
- the test result obtained, and
- if the repeatability has been checked, the final quoted result obtained.

It shall also mention all operating details not specified in this International Standard, or regarded as optional, together with details of any incidents which may have influenced the test result.

The test report shall include all information necessary for the complete identification of the sample.