SLOVENSKI STANDARD
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Sušene češnje - Specifikacija

Dried sweet cherries -- Specification

Cerises séchées -- Spécifications

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INTERNATIONAL STANDARD

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Cerises séchées — Spécifications

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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 7908 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*.

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

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Dried sweet cherries — Specification

1 Scope

This International Standard specifies requirements for dried sweet cherries, obtained from fruits of the sweet cherry tree (*Prunus avium* Linnaeus), for human consumption.

2 Definitions

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

2.1 pest-infested dried sweet cherries: Fruits damaged by insect and/or mite infestation.

2.2 spoiled dried sweet cherries: Fruits that are unsound, discoloured or sun-scalded, other than those that are mouldy, rotten or fermented, and fruits having unhealed cracks longer than half the circumference or half the length of the fruit.

2.3 mouldy dried sweet cherries: Fruits damaged by moulds and those having characteristic fluffy mould spots of velvet-like appearance on the surface.

2.4 rotten dried sweet cherries: Fruits damaged by bacteria and/or fungi and made unfit for human consumption.

2.5 fermented dried sweet cherries: Fruits having an unpleasant odour and an abnormal very dark colour due to fermentation.

2.6 moisture content of dried sweet cherries: Conventionally, the loss in mass determined under the operating conditions specified in annex C.

3 Description

Dried sweet cherries are the artificially dried or sun-dried ripe fruits of *Prunus avium* Linnaeus. The dried sweet cherries shall be whole, sound and clean.

4 Requirements

4.1 Grading

Dried sweet cherries may be graded on the basis of the number of fruits per 100 g and the other criteria given in table 1.

4.2 Odour and taste

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

4.3 Freedom from moulds, insects, etc.

The dried sweet cherries shall be free from living insects and from mouldy, rotten or fermented fruit, 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 ×10, this fact shall be stated in the test report.

4.4 Extraneous matter

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

4.5 Dried fruits other than sweet cherries

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

Table 1 — Requirements according to grade

Grade[1)]	Number of fruits per 100 g	Pest-infested and spoiled fruits % (*m*/*m*), max.	Dried fruits other than sweet cherry % (*m*/*m*), max.	Extraneous matter content % (*m*/*m*), max.	Different coloured dried sweet cherries % (*m*/*m*), max.
Extra	⩽ 80	0,25	2	0,25	2
I	81 to 110	0,50	3	0,50	5
II	⩾ 111	1,00	5	0,50	10

1) In each grade, 10 % (*m*/*m*) of dried fruits from other grades is permitted.

4.6 Different coloured dried sweet cherries

The proportion of different coloured dried sweet cherries due to ripeness or variety characteristics (such as yellow, red, dark red) shall not exceed the value given in table 1 for the relevant grade.

4.7 Moisture content

The moisture content of dried sweet cherries shall not exceed 25 % (*m*/*m*) for each grade.

5 Test methods

Samples of dried sweet cherries shall be tested for conformity of the product to the requirements of this International Standard using the test methods specified in annex A, annex B and annex C.

6 Packing and marking

6.1 Packing

Dried sweet cherries shall be packed in clean, 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 are usually of 0,5 kg or 2,0 kg net mass, but may be of any other net mass if required.

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 mass of the cases shall not exceed 50 kg.

6.2 Marking

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

a) name of the product, and the trade-mark or brand-name, if any;

b) name and address of the manufacturer or packer;

c) batch or code number;

d) net mass (or gross mass), at the request of the importing country;

e) grade of the product (if graded);

f) producing country;

g) any other marking required by the purchaser, such as the year of harvest and date of packing (if known);

h) possible reference to this International Standard.

Annex A
(normative)

Determination of different coloured dried sweet cherries

A.1 Principle

Visual inspection of a test portion of dried sweet cherries and physical separation of the different coloured fruits.

A.2 Procedure

Weigh, to the nearest 0,1 g, a test portion of about 200 g and spread it out on a clean white surface. Separate carefully the different coloured dried sweet cherries by hand or by using tweezers.

Weigh, to the nearest 0,1 g, the group(s) of different coloured dried sweet cherries.

A.3 Expression of results

The content, expressed as a percentage by mass, of different coloured dried sweet cherries 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 a particular group of the different coloured dried sweet cherries.

Annex B
(normative)

Determination of pest-infested and spoiled dried sweet cherries, and of extraneous matter

B.1 Principle

Visual inspection of a test portion of dried sweet cherries and physical separation of the pest-infested and spoiled dried sweet cherries, and of extraneous matter.

B.2 Procedure

Weigh, to the nearest 0,01 g, a test portion of about 500 g. Separate carefully the pest-infested and spoiled dried sweet cherries and extraneous matter by hand or by using tweezers.

Weigh, to the nearest 0,01 g, each of the categories separately.

B.3 Expression of results

The content, expressed as a percentage by mass, of each category 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 the relevant category (i.e. pest-infected and spoiled dried sweet cherries, or extraneous matter).

Annex C
(normative)

Determination of moisture content

C.1 Principle

Heating and drying of a test portion of dried sweet cherries at a temperature of 70 °C ± 1 °C under a pressure not exceeding 13,3 kPa.

C.2 Apparatus

Usual laboratory apparatus and, in particular, the following.

C.2.1 Electric oven, capable of operating at 70 °C ± 1 °C at a pressure of 13,3 kPa.

C.2.2 Dish with a well-fitting lid, made of corrosion-resistant metal, of about 85 mm diameter.

C.2.3 Mincer, either hand or mechanically driven, made of material which does not absorb moisture.

C.2.4 Desiccator, containing an effective desiccant.

C.2.5 Steam-bath.

C.2.6 Analytical balance.

C.3 Preparation of the test sample

Take approximately 50 g of dried sweet cherries and pass them twice through a mincer (C.2.3).

C.4 Procedure

C.4.1 Test portion

Weigh, to the nearest 0,01 g, about 5 g of the test sample (clause C.3). Ensure that the dish and lid (C.2.2) are dry. Put about 2 g of dry sand, previously washed in acid and rinsed using distilled water, into the dish. Tare the dish with its lid and contents. Spread the weighed test portion as evenly as possible over the bottom of the dish containing the sand.

C.4.2 Determination

Moisten the test portion and the sand thoroughly with a few millilitres of hot water. Mix the test portion and sand with a spatula. Wash the spatula with hot water to clean the sample residues from it into the dish. Heat the open dish on a steam-bath (C.2.5) to evaporate the water to dryness. Then put the dish, with the lid alongside, in the oven (C.2.1) and continue drying for 6 h at 70 °C ± 1 °C under a pressure not exceeding 13,3 kPa. Do not open the oven during this period. During drying admit to the oven a slow current of air which has been dried by passing it through sulfuric acid (about two bubbles per second). The metal dish shall be in direct contact with the metal shelf of the oven. After drying, remove the dish, cover it immediately with its lid and place it in the desiccator (C.2.4). After cooling to ambient temperature, weigh it, still covered, to the nearest 0,01 g.

Disregard any temporary drop in oven temperature owing to rapid evaporation of water during the early part of the drying period.

C.4.3 Number of determinations

Carry out two determinations on the same test sample.

C.5 Expression of results

C.5.1 Calculation

The moisture content, expressed as a percentage by mass, of the test portion is equal to

$$\frac{m_1 - m_2}{m_1 - m_0} \times 100$$

where

m_0 is the mass, in grams, of the empty dish with its lid and the sand;

m_1 is the mass, in grams, of the dish, its lid, the sand and the test portion before oven drying;

m_2 is the mass, in grams, of the dish, its lid, the sand and the test portion after oven drying.

Take as the result the arithmetic mean of the two determinations, expressed to one decimal place.