

# INTERNATIONAL STANDARD

**ISO  
7908**

First edition  
1991-07-01

---

---

## **Dried sweet cherries — Specification**

*Cerises séchées — Spécifications*

**iTeh Standards**  
**(<https://standards.iteh.ai>)**  
**Document Preview**

[ISO 7908:1991](#)

<https://standards.iteh.ai/catalog/standards/iso/cac46808-3201-4121-a33f-9ddc97991a34/iso-7908-1991>



Reference number  
ISO 7908:1991(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 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.

ISO 7908:1991

<https://standards.iteh.ai/catalog/standards/iso/cac46808-3201-4121-a33f-9ddc97991a34/iso-7908-1991>

© ISO 1991

All rights reserved. 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 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  $\times 10$ , 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 <sup>1)</sup>	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:

- name of the product, and the trade-mark or brand-name, if any;
- name and address of the manufacturer or packer;
- batch or code number;
- net mass (or gross mass), at the request of the importing country;
- grade of the product (if graded);
- producing country;
- any other marking required by the purchaser, such as the year of harvest and date of packing (if known);
- 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.

iTeh Standards  
(<https://standards.itih.ai>)  
Document Preview

[ISO 7908:1991](https://standards.itih.ai/catalog/standards/iso/cac46808-3201-4121-a33f9ddc97991a34/iso-7908-1991)

<https://standards.itih.ai/catalog/standards/iso/cac46808-3201-4121-a33f9ddc97991a34/iso-7908-1991>

**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-infested and spoiled dried sweet cherries, or extraneous matter).

iTeh Standards  
(<https://standards.itih.ai>)  
Document Preview

ISO 7908:1991

<https://standards.itih.ai/catalog/standards/iso/cac46808-3201-4121-a33f-9ddc97991a34/iso-7908-1991>