

# INTERNATIONAL STANDARD

**ISO**  
**7910**

First edition  
1991-07-01

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## Dried mulberries — Specification

*Mûres blanches séchées — Spécifications*

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ISO 7910:1991

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Reference number  
ISO 7910:1991(E)

## Foreword

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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 7910 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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International Organization for Standardization  
Case Postale 56 • CH-1211 Genève 20 • Switzerland

Printed in Switzerland

## Dried mulberries — Specification

### 1 Scope

This International Standard specifies requirements for dried mulberries, obtained from seedless fruits of the mulberry tree, *Morus alba* Linnaeus (White Mulberry), for human consumption.

### 2 Definitions

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

**2.1 pest-infested dried mulberries:** Berries damaged by insect and/or mite infestation.

**2.2 spoiled dried mulberries:** Crushed, rotten or mouldy berries.

**2.3 broken dried mulberries:** Incomplete berries of which some parts (less than half of the berry) are missing.

**2.4 pieces of dried mulberries:** Broken pieces smaller than half of a berry.

**2.5 lumped dried mulberries:** Berries stuck together in a roundish lump which cannot be separated easily.

**2.6 brownish dried mulberries:** Sun-dried berries, the colour of which has turned brown due to the drying method and climatic conditions.

**2.7 moisture content of dried mulberries:** Conventionally, the loss in mass determined under the operating conditions specified in annex C.

### 3 Description

Dried sweet mulberries are the tree-ripened and sun-dried or artificially dried seedless fruits of the cultivars of *Morus alba* Linnaeus which produce

parthenocarpic fruits suitable for eating fresh. They shall be sound, clean and have a pliable texture.

### 4 Requirements

#### 4.1 Grading

Dried mulberries may be graded on the basis of colour, percentage of broken fruits, fruit pieces, lumped fruits and the presence of defects and extraneous matter as shown in table 1.

#### 4.2 Odour and taste

The odour and taste of the dried mulberries shall be characteristic of the fruits. The fruits shall be free from foreign odour and taste.

#### 4.3 Freedom from moulds, insects, etc.

The dried mulberries shall be free from moulds and living insects 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 or any other foreign matter adhering to the berries or among the berries shall not exceed the value given in table 1 for the relevant grade.

#### 4.5 Colour

The colour of the dried mulberries shall be creamy white to light brown. The minimum proportion of berries of a colour appropriate to the grade is given in table 1.

Table 1 — Requirements according to grade

Grade	Colour % (m/m), min.	Broken berries % (m/m), max.	Pieces of berries % (m/m), max.	Lumped berries % (m/m), max.	Pest-infested and spoiled berries % (m/m), max.	Extraneous matter % (m/m), max.
I	80 creamy white	10	10	2	1	0,25
II	80 light brown	15	15	4	2	0,50

#### 4.6 Other requirements

The proportions of broken berries, pieces of berries, lumped berries, pest-infested berries and spoiled berries shall not exceed the value given in table 1 for the relevant grade.

#### 4.7 Moisture content

The moisture content of dried mulberries shall not exceed 6 % (m/m) for each grade.

### 5 Test methods

Samples of dried mulberries 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 mulberries 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 0,25 kg, 0,5 kg or 1,0 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 10 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 berries

#### A.1 Principle

Visual inspection of a test portion of dried mulberries and physical separation of the different coloured berries.

#### 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 creamy white or light-brown berries, according to the category, from the brownish coloured berries by hand or by using tweezers.

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

#### A.3 Expression of results

The content, expressed as a percentage by mass, of creamy white or light-brown coloured dried mulberries 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 creamy white or light-brown coloured berries.

The content, expressed as a percentage by mass, of different coloured berries is equal to

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

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**Annex B**  
(normative)

**Determination of pest-infested and spoiled berries, broken berries, pieces of berries, lumped berries and extraneous matter**

**B.1 Principle**

Visual inspection of a test portion of dried mulberries and physical separation of pest-infested and spoiled berries, broken berries, pieces of berries, lumped berries and 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 berries, broken berries, pieces of berries, lumped berries 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 berries, broken berries, pieces of berries, lumped berries, or extraneous matter).

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