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## Cornelian cherry — Specification and test methods

*Cournouiller mâle — Spécifications et méthodes d'essai*

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## Foreword

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The procedures used to develop this document and those intended for its further maintenance are described in the ISO/IEC Directives, Part 1. In particular, the different approval criteria needed for the different types of ISO documents should be noted. This document was drafted in accordance with the editorial rules of the ISO/IEC Directives, Part 2 (see [www.iso.org/directives](http://www.iso.org/directives)).

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 3, *Fruits and vegetables and their derived products*.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at [www.iso.org/members.html](http://www.iso.org/members.html).

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## Introduction

Cornelian cherry (*Cornus mas* L.) is the most important of the 40 species of the family *Cornaceae*. These species grow in the temperate zone, except one that is native to Peru (*Cornus peruviana* L.).

Cornelian cherry is a deciduous tree or shrub, of a height reaching 3 m to 6 m, with brilliant leaves and greenish or grayish branches.

The fruit is olive-shaped, 1 cm to 2 cm long, and sweet-sour in taste. It originates from the inferior ovary with one seed. The colour of the fruit is generally red, but yellow fruit has also been found. The fruit is edible during August to September.

The most common uses of Cornelian cherry fruit are to eat and to produce different drinks and sweets. The fruit is also used for the preparation of gels and jams and in cookery. Cornelian cherry was an important medicinal plant in the past.

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