



**International  
Standard**

**ISO 6900**

**Dried red jujubes — Specification  
and test methods**

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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.

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 document 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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For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see [www.iso.org/iso/foreword.html](http://www.iso.org/iso/foreword.html).

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

The planting and processing of red jujubes has a history of more than 8 000 years. Red jujubes are rich in dietary fibres, vitamins, amino acids and other trace elements. They can be used directly or deeply processed to make candied jujube, jujube paste and jujube juice. The most prominent feature of red jujubes is that they have a high vitamin content and are therefore beneficial for human health. As a result, red jujubes are very popular worldwide.

Jujube trees are native to the middle and lower reaches of the Yellow River in China, and have spread to more than 30 countries and regions including Asia, Europe, Africa, North America and Oceania, mainly in the Republic of Korea, the Democratic People's Republic of Korea, Japan, the Russian Federation, Afghanistan, India, Pakistan, the Islamic Republic of Iran, the United States of America, the United Kingdom, Italy, etc. In recent years, the planting area and output of jujube trees around the world have grown rapidly. However, the lack of unified and clear global product quality and specification grade requirements has limited the international trade and circulation of red jujubes.

This document specifies the properties of dried red jujubes. It aims to help prevent barriers to trade and communication.

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# Dried red jujubes — Specification and test methods

## 1 Scope

This document specifies requirements and test methods for dried red jujubes.

It is applicable to dried red jujubes (*Ziziphus jujuba* Mill.).

## 2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 874, *Fresh fruits and vegetables — Sampling*

ISO 2859-1, *Sampling procedures for inspection by attributes — Part 1: Sampling schemes indexed by acceptance quality limit (AQL) for lot-by-lot inspection*

ISO 5522, *Fruits, vegetables and derived products — Determination of total sulphur dioxide content*

CXS 1-1985, *General Standard for the Labelling of Prepacked Foods*

## 3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

ISO and IEC maintain terminology databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at <https://www.iso.org/obp>
- IEC Electropedia: available at <https://www.electropedia.org/>

### 3.1

#### **dried immature fruit**

dried red jujubes produced by immature fresh red jujubes, which are small, do not have plump flesh, and have a hard texture, light yellow skin colour and no lustre

### 3.2

#### **dark or oiled skin spot fruit**

dried red jujubes whose peel and flesh turns black due to the uneven distribution of heat during the drying process

### 3.3

#### **diseased fruit**

dried red jujubes with disease spots

### 3.4

#### **wormy fruit**

fruit which has been damaged by pests

**3.5**

**moisture content**

quantity of water that has been distilled and collected

Note 1 to entry: It is expressed as a percentage by mass.

**3.6**

**sugar content**

quantity of sugar in dried red jujubes

Note 1 to entry: It is expressed as a percentage by mass.

**4 Description**

Dried red jujubes are prepared from fully mature fresh jujubes by using different kinds of drying processes such as shade drying, sun drying and industrial drying. The peel colour of dried red jujubes is red to purplish red.

Dried red jujubes come in a great many varieties. The size of different varieties varies a lot. A size classification of the main dried jujube varieties is given in [Annex A](#) for reference.

**5 Classification and requirements**

**5.1 Classification**

Dried red jujubes are divided into the following four classes according to their quality characteristics:

- Extra class;
- Class I;
- Class II.
- Class III.

**5.2 Requirements**

**5.2.1 General requirements**

The general quality requirements of dried red jujubes given in [Table 1](#) shall apply.

The dried red jujubes shall be whole, sound and of a natural colour. The odour and taste of the dried red jujubes shall be characteristic of the variety. The fruits shall be free from foreign odour and taste.

**Table 1 — General requirements**

Characteristic	Requirement
Living insects or mites	Free
Extraneous matter	Free
Moisture content	≤ 20 %

**5.2.2 Class requirements**

**5.2.2.1 Extra class**

Dried red jujubes of this class shall be of superior quality. The peel colour shall be unique and uniform. The size of fruit shall be even. They shall be free from insects and insect damage. They shall be free from rots, mould and immaturity. The class requirements given in [Table 2](#) shall apply.



**Table 2 — Extra class requirements**

Characteristic	Requirement
Shape of fruit	Very plump
Sugar content	≥ 75 %
Impurity content	≤ 0,1 %

**5.2.2.2 Class I**

Dried red jujubes of this class shall be of good quality. The peel colour shall be unique and uniform. The size of fruit shall be even. They shall be free from rots, mould, immaturity and disease. The class requirements given in [Table 3](#) shall apply.

**Table 3 — Class I requirements**

Characteristic	Requirement
Shape of fruit	Plump
Sugar content	≥ 70 %
Impurity content	≤ 0,3 %

**5.2.2.3 Class II**

Dried red jujubes of this class shall be free of rots and mould. The peel colour shall be unique and uniform. The size of fruit shall be even. The class requirements given in [Table 4](#) shall apply.

**Table 4 — Class II requirements**

Characteristic	Requirement
Shape of fruit	Plump
Sugar content	≥ 65 %
Impurity content	≤ 0,5 %

**5.2.2.4 Class III**

Dried red jujubes of this class shall be free of mould. The peel colour shall be unique. The class requirements given in [Table 5](#) shall apply.

**Table 5 — Class III requirements**

Characteristic	Requirement
Shape of fruit	Not plump
Sugar content	≥ 60 %
Impurity content	≤ 0,5 %

**5.2.3 Insects, moulds, mites, etc.**

Dried red jujubes shall be free from living insects, mites or other parasites and moulds. They 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.

**5.2.4 Sulfur dioxide content**

The content of residual sulfur dioxide shall not exceed 1 000 mg/kg.

## 6 Tolerances

### 6.1 Extra class

The number of skin crack fruit and dark or oiled skin spot fruit shall be no more than 3 % of the total. The total defects not satisfying the requirements of the class shall not exceed 3 %.

### 6.2 Class I

The number of skin crack fruit, dark or oiled skin spot fruit and wormy fruit shall be no more than 5 % of the total. The total defects not satisfying the requirements of the class shall not exceed 5 %.

### 6.3 Class II

The number of skin crack fruit, dark or oiled skin spot fruit, wormy fruit, diseased fruit and dried immature fruit shall be no more than 10 % of the total (wormy fruit and diseased fruit shall be no more than 5 %). The total defects not satisfying the requirements of the class shall not exceed 10 %.

### 6.4 Class III

The number of skin crack fruit, dark or oiled skin spot fruit, wormy fruit, diseased fruit and dried immature fruit shall be no more than 15 % of the total (wormy fruit and diseased fruit shall be no more than 5 %). The total defects not satisfying the requirements of the class shall not exceed 15 %.

## 7 Hygiene contaminants and pesticides residues

Dried red jujubes should be prepared in accordance with the appropriate sections of CXC 1-1969<sup>[1]</sup>.

For contaminants and pesticides residues, it is recommended to refer to CXC 193-1995<sup>[2]</sup> and the pesticides residues database<sup>[3]</sup> as applicable to the product.

## 8 Sampling and test method

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### 8.1 Sampling

Samples are taken from the lot. Dried red jujubes with the same group, class, size, packaging and inspection time are considered as a lot. Sampling shall be done in accordance with ISO 874 and ISO 2859-1.

### 8.2 Sensory inspection

Take a moderate amount of samples, place them in clean white disks, observe their colour, texture and impurities with the naked eye under sufficient natural light, and finally smell their odour and taste them.

### 8.3 Determination of moisture content

The moisture content value of the samples shall be determined in accordance with [Annex C](#).

### 8.4 Determination of sugar content

The sugar content value of the samples shall be determined in accordance with [Annex B](#).

### 8.5 Determination of sulfur dioxide content

The sulfur dioxide content value of the samples shall be determined in accordance with ISO 5522.