

INTERNATIONAL STANDARD

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Round-headed cabbage — Guide to cold storage and refrigerated transport

Choux pommés — Guide pour l'entreposage et le transport réfrigérés

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ISO 2167:1991(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 2167 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*.

This second edition cancels and replaces the first edition (ISO 2167:1981), the scope of which has been technically revised to include recommendations for refrigerated transport.

Annex A of this International Standard is for information only.

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Introduction

This International Standard gives general recommendations for the cold storage and refrigerated transport of round-headed cabbages.

These recommendations may need to be modified to suit particular cultivars of round-headed cabbage, local climatic conditions, cultivation practices and market requirements, distances of transportation, etc. Experts will be able to establish those recommendations most appropriate for particular market requirements, and ecological and agrotechnical factors. In addition, the quality of the harvest and the storage conditions attainable in particular transport vehicles and cold stores may necessitate modifications to these recommendations.

Subject to local conditions and the fact that cabbages are living matter, the application of the recommendations made in this International Standard should enable much wastage during refrigerated transport and cold storage to be avoided.

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