



**International
Standard**

ISO 25166

**Zhacai (pickled and squeezed
vegetables) — Specification and test
methods**

*Zhacai (légumes marinés et pressés) — Spécification et méthodes
d'essai*

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Foreword

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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*.

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Introduction

Zhacai has a long history of production and consumption in the world. Its texture is crunchy and tender, and it has delicious flavour and special sour and salty taste. It contains essential proteins, carotene, dietary fibre and minerals. It has been exported to more than 80 countries or regions, such as the United States of America, Canada, Japan, the Republic of Singapore, the Republic of Korea and the Republic of Indonesia.

This document specifies relevant terminology, product quality, specification and test methods of Zhacai and promotes the improvement of technical production and international trade for stakeholders in this field.

This document has been developed to help prevent trade barriers and enhance communication.

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