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# INTERNATIONAL STANDARD



# 2826

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INTERNATIONAL ORGANIZATION FOR STANDARDIZATION • МЕЖДУНАРОДНАЯ ОРГАНИЗАЦИЯ ПО СТАНДАРТИЗАЦИИ • ORGANISATION INTERNATIONALE DE NORMALISATION

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## Apricots — Guide to cold storage

*Abricots — Guide pour l'entreposage réfrigéré*

First edition — 1974-04-01

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## FOREWORD

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Draft International Standards adopted by the Technical Committees are circulated to the Member Bodies for approval before their acceptance as International Standards by the ISO Council.

International Standard ISO 2826 was drawn up by Technical Committee ISO/TC 34, *Agricultural food products*, and circulated to the Member Bodies in June 1972.

It has been approved by the Member Bodies of the following countries :

|                     |             |                       |
|---------------------|-------------|-----------------------|
| Austria             | Iran        | South Africa, Rep. of |
| Brazil              | Israel      | Sweden                |
| Egypt, Arab Rep. of | Netherlands | Turkey                |
| France              | New Zealand | United Kingdom        |
| Germany             | Pakistan    | U.S.S.R.              |
| Hungary             | Poland      |                       |
| India               | Romania     |                       |

No Member Body expressed disapproval of the document.

# Apricots — Guide to cold storage

## 1 SCOPE AND FIELD OF APPLICATION

This International Standard describes methods for obtaining conditions for the more or less prolonged keeping of apricots by means of cold storage.

The limits of application of this guide are given in the annex.

## 2 REFERENCE

ISO 2169, *Fruits and vegetables — Physical conditions in cold stores — Definitions and measurement*.<sup>1)</sup>

## 3 CONDITIONS OF HARVESTING AND PUTTING INTO STORE

### 3.1 Varieties

Generally the later ripening varieties, with large fruits, are suited for storage (prolongation of the season can only be justified economically for these varieties), while for the early varieties, with small fruits, temporary storage for, at most, a few days is recommended.

(A list of varieties suitable for storage cannot be given because of the indefinable character of the apricot varieties.)

### 3.2 Harvesting

Determination of the degree of maturity is difficult, principally on account of the different characteristics of the varieties. The means most frequently applied for establishing the optimum state of ripeness for harvesting are as follows :

- the basic colour of the fruit skin (to be distinguished from the red anthocyanin pigmentation, the intensity of which varies depending on the variety and, to some extent, the exposure to sunlight);
- the firmness of the flesh, which is assessed by sensory examination or with a spring penetrometer;
- the age of fruit, in days, reckoned from the date of full flowering. This reckoning, however, may involve several day's difference in ripeness between fruits of the same age.

These criteria are not universally valid : for a given variety they vary from one region to another and it is for the grower to choose, according to his experience, his own criteria for picking.

At the moment of picking, the flesh of the fruit should still be firm but sufficiently juicy, with an aroma and, according to the variety, have a slightly acid taste. The harvested fruit shall be rapidly cooled.

### 3.3 Quality characteristics for storage

Apricots intended for cold storage should be sound, free from bruises or visible signs of deterioration of bacterial, fungal or physiological origin and from any sign of mould or microbiological attack. They shall be clean and free from any trace of liquid water. However, when water cooling has been applied, it is not possible to avoid the presence of water on the fruit.

### 3.4 Various treatments before storage

Disinfection of storage rooms and packaging materials is recommended.

In the same way, the development of fungal deterioration and the appearance of degradation through age can be retarded by a preliminary fumigation treatment or by preliminary cooling of the fruit in ice-water, with or without the use of fungicides, taking into account any restrictions in national legislation (see clause 5).

### 3.5 Putting into store

The fruit should be put into cold storage as soon as possible — if possible, within 24 h.

### 3.6 Method of storage

Apricots should be handled with care during transportation and putting into store. If possible, packages should not contain more than two layers of fruit. The density of storage when the fruit is stored on pallets may be of the order of 100 kg/m<sup>3</sup>.

1) At present at the stage of draft.