
Citrus fruits — Guidelines for storage

Agrumes — Lignes directrices pour l'entreposage

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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).

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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*.

This second edition cancels and replaces the first edition (ISO 3631:1978), which has been technically revised. The main changes compared with the previous edition relate to storage temperatures, durations and cultivars.

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.