INTERNATIONAL STANDARD

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Dried sour cherries — Specification

Griottes déshydratées — Spécifications

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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.

Attention is drawn to the possibility that some of the elements of this International Standard may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

International Standard ISO 6755 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 14, *Fresh, dry and dried fruits and vegetables*.

This second edition cancels and replaces the first edition (ISO 6755:1984), which has been technically revised.

Annexes A and B form a normative part of this International Standard.

Dried sour cherries — Specification

1 Scope

This International Standard specifies requirements for dried sour cherries, obtained from fruits of the sour cherry tree (*Prunus cerasus* L.) for human consumption.

2 Terms and definitions

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

2.1
pest-infested dried sour cherries
dried sour cherries damaged by insect and/or mite infestation

2.2
spoiled dried sour cherries
dried sour cherries which are unsound, discoloured or sun-scalded

2.3
moisture content
⟨of dried sour cherries⟩ quantity of water, expressed as a percentage by mass, distilled and collected in accordance with the method specified in annex B of this International Standard

3 Description and grading

Dried sour cherries are sun- or artificially dried, ripe and sound fruits of *Prunus cerasus* L. They should be whole, unpitted, sound and clean. They may be graded on the basis of the number of fruits per 100 g and the other criteria given in Table 1. If not graded, they should satisfy at least the criteria of the class II given in the table.

Table 1 — Requirements for grades of dried sour cherries

Grade designation	Number of fruits per 100 g	Pest-infested and spoiled fruits % max.	Extraneous matter content % (by mass) max.	Dried fruits other than sour cherry % max.
Extra	⩽ 100	0,25	0,25	0
Class I	101 to 125	0,50	0,50	3
Class II	⩾ 126	1,00	0,50	5

4 Requirements

4.1 Odour and taste

The odour and taste of the dried sour cherries shall be characteristic of the variety. The fruits shall be free from foreign odour and taste, including rancidity and mustiness.

4.2 Freedom from moulds, insects, etc.

The dried sour cherries shall be free from moulds, living insects or any other animal pests and 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 $\times 10$, this fact shall be stated in the test report.

4.3 Extraneous matter

The proportion of extraneous matter, such as dirt, stones, pieces of stem, pieces of leaf, dead insects or any other foreign matter among the dried sour cherries, shall not exceed the value given in Table 1 for the relevant grade.

4.4 Pest-infested and spoiled dried fruits (see clause 2)

The proportion of pest-infested and spoiled dried fruits shall not exceed the value given in Table 1 for the relevant grade.

4.5 Dried fruits other than sour cherries

The proportion of dried fruits other than sour cherries, such as sweet cherry, mahaleb cherry and other small fruits, shall not exceed the value given in Table 1 for the relevant grade.

4.6 Moisture content

The moisture content of dried sour cherries shall not exceed 25 % (by mass) for each grade.

5 Sampling

Methods of sampling dry and dried fruits and vegetable products will form the subject of a future International Standard.

6 Test methods

Samples of dried sour cherries shall be tested for conformity of the product to the requirements of this International Standard by the test methods specified in annexes A and B.

7 Packaging and marking

7.1 Packaging

Dried sour cherries shall be packed in clean and sound containers made of a material which does not affect the product. If wooden boxes are used, the insides shall be covered with a suitable paper. If packed for direct consumption, small consumer packages shall be used. The quantities packed in such packages may be 0,5 kg, 1,0 kg or 2,0 kg net mass and, if required, more or less. A suitable number of such packages shall be placed in large wooden or cardboard cases. The size of the cases and the number of packages packed in each case shall be agreed between the purchaser and the supplier, but the total mass of the cases shall not exceed 50 kg.

7.2 Marking

The following particulars shall be marked or labelled on each container or case:

a) name of the material, and the trademark or brand name, if any;

b) name and address of the manufacturer or packer;

c) batch or code number;

d) net mass;

e) grade of the material (if graded), according to national standards;

f) producing country;

g) any other marking required by the purchaser, such as year of harvest and date of packing, if known;

h) reference to this International Standard (optional).

Annex A
(normative)

Determination of contents of pest-infested and spoiled dried sour cherries and dried fruits other than sour cherry, and extraneous matter content

A.1 Spoiled dried sour cherries, dried fruits other than sour cherries, and extraneous matter

A.1.1 Procedure

Weigh, to the nearest 0,01 g, a test portion of about 200 g and count the number of fruits in the test portion. Examine the test portion visually and separate the spoiled dried sour cherries, dried fruits other than sour cherry, and extraneous matter carefully by hand or using tweezers. Count separately the number of spoiled dried sour cherries and dried fruits other than sour cherry and weigh the extraneous matter to the nearest 0,01 g.

A.1.2 Expression of results

A.1.2.1 Spoiled dried sour cherries and dried fruits other than sour cherry

The content of spoiled dried sour cherries, and of dried fruits other than sour cherry, expressed as a percentage, is equal to

$$\frac{n}{N} \times 100$$

where

n is the number of spoiled dried sour cherries, or dried fruits other than sour cherry, in the test portion;

N is the number of fruits in the test portion.

A.1.2.2 Extraneous matter content

The extraneous matter content, expressed as a percentage by mass, is equal to

$$\frac{m_1}{m_0} \times 100$$

where

m_0 is the mass, in grams, of the test portion;

m_1 is the mass, in grams, of extraneous matter.

A.2 Pest-infested fruits

A.2.1 Procedure

Reconstitute the test portion without the extraneous matter by mixing the spoiled dried sour cherries and dried fruits other than sour cherry separated in A.1 with the apparently sound fruits. Take about 10 % of the fruits and place them

in a conical flask. Add water until it covers the fruits entirely. Boil for 15 min, cool and examine each fruit visually for pest infestation. Count the number of such fruits.

A.2.2 Expression of results

The pest-infested fruits content, expressed as a percentage, is equal to

$$\frac{n}{N} \times 100$$

where

n is the number of pest-infested fruits;

N is the number of fruits taken for examination.

Annex B
(normative)

Determination of moisture content (Entrainment method)

B.1 Principle

Entrainment of the water present in a test portion, by azeotropic distillation with the aid of an organic liquid not miscible with water, and measurement of the water collected.

B.2 Reagents

All reagents shall be of recognized analytical grade. The water used shall be distilled water or water of at least equivalent purity.

B.2.1 Toluene, saturated by shaking with a small quantity of water, and distilled.

Use the distillate for the determination.

B.2.2 Cleaning solution: potassium dichromate-sulfuric acid solution.

Dissolve 50 g of potassium dichromate in 50 ml of water and add, slowly and while stirring, 400 ml of sulfuric acid $(\varrho_{20} = 1{,}84$ g/ml$)$.

B.3 Apparatus

Usual laboratory equipment and, in particular, the following.

B.3.1 Distillation apparatus, comprising the following components, fitted together by means of ground glass joints.

B.3.1.1 Flask, short-necked, of capacity at least 500 ml.

B.3.1.2 Reflux condenser.

B.3.1.3 Receiver, with a tube of capacity 4 ml to 5 ml, graduated in 0,1 ml divisions, interposed between the flask and the condenser.

B.3.2 Analytical balance.

B.4 Procedure

B.4.1 Preparation of apparatus

Clean the entire apparatus with the cleaning solution (B.2.2) to minimize the adherence of water droplets to the sides of the condenser and receiver. Rinse thoroughly with water and dry completely before use.

B.4.2 Preparation of test sample

Take about 200 g of sample and mince it twice.

B.4.3 Test portion

Weigh, to the nearest 0,01 g, about 15 g to 17 g of the test sample, such that the quantity of water entrained will not exceed 4,5 ml.

B.4.4 Determination

Transfer the test portion quantitatively to the distillation flask (B.3.1.1). Add sufficient toluene (B.2.1) (about 75 ml) to cover the test portion completely and swirl to mix. Assemble the apparatus and fill the receiver (B.3.1.3) with the toluene, pouring it through the condenser (B.3.1.2) until it begins to overflow into the distillation flask. Start the flow of cold water.

Heat the flask until all the water has been entrained and has collected in the graduated bottom part of the receiver (B.3.1.3). Purge the reflux condenser occasionally during the distillation, using 5 ml portions of the toluene to wash down any moisture adhering to the walls of the condenser or receiver. The water in the receiver may be made to separate from the toluene by occasionally moving a spiral copper wire up and down in the condenser and receiver, thus causing the water to settle at the bottom of the receiver.

Continue the distillation until the water level in the receiver remains unchanged for 30 min and then stop heating. Immerse the receiver in water at room temperature for at least 15 min or until the toluene layer is clear, and then read the volume of water, to the nearest 0,1 ml.

B.5 Expression of results

The moisture content, expressed as a percentage by mass, is equal to

$$\frac{100\,V}{m}$$

where

m is the mass, in grams, of the test portion;

V is the volume, in millilitres, of water collected.

NOTE It is assumed that the density of water is exactly 1 g/ml.

B.6 Test report

The test report shall show the method used and the result obtained. It shall also mention any operating conditions not specified in this International Standard, or regarded as optional, as well as any incidents that may have influenced the result.

The test report shall include all the information necessary for the complete identification of the sample.

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