
Artichokes — Specification and test methods

Artichauts — Spécifications et méthodes d'essai



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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established has the right to be represented on that committee. International organizations, governmental and non-governmental, in liaison with ISO, also take part in the work. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

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).

Attention is drawn to the possibility that some of the elements of this document may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights. Details of any patent rights identified during the development of the document will be in the Introduction and/or on the ISO list of patent declarations received (see www.iso.org/patents).

Any trade name used in this document is information given for the convenience of users and does not constitute an endorsement.

For an explanation of the voluntary nature of standards, the meaning of ISO specific terms and expressions related to conformity assessment, as well as information about ISO's adherence to the World Trade Organization (WTO) principles in the Technical Barriers to Trade (TBT), see www.iso.org/iso/foreword.html.

This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 3, *Fruits and vegetables and their derived products*.

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.

Introduction

Artichoke plants are herbaceous perennial plants, members of the *Asteraceae* family of plants, a group that includes thistles, dandelions and sunflowers. They are short-lived perennials in warmer climates but are normally grown as annuals in cooler regions. Artichokes are usually grown for the edible flower buds, which are harvested before the flowers open. The unopened bud has overlapping rows of spine-tipped green bracts enclosing the actual flower parts. At the base of the bud is the tender, flavourful artichoke “heart,” which is the part that is cooked and eaten.

Artichokes — Specification and test methods

1 Scope

This document specifies requirements and test methods for fresh artichokes, including their hearts and bottoms, of the following groups:

- *cynara cardunculus* Scolymus Group;
- *cynara cardunculus* Cardoon Group, syn. *C. cardunculus* var. *altilis* DC.

It does not apply to processed artichokes.

2 Normative references

The following documents are referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 750, *Fruit and vegetable products — Determination of titratable acidity*

ISO 751, *Fruit and vegetable products — Determination of water-insoluble solids*

ISO 762, *Fruit and vegetable products — Determination of mineral impurities content*

ISO 874, *Fresh fruits and vegetables — Sampling*

ISO 1842, *Fruit and vegetable products — Determination of pH*

ISO 2173, *Fruit and vegetable products — Determination of soluble solids — Refractometric method*

ISO 2859-1, *Sampling procedures for inspection by attributes — Part 1: Sampling schemes indexed by acceptance quality limit (AQL) for lot-by-lot inspection*

3 Terms and definitions

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

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

- ISO Online browsing platform: available at <https://www.iso.org/obp>
- IEC Electropedia: available at <http://www.electropedia.org/>

3.1

artichoke

edible portion of the vegetables included in the *Cynara cardunculus* Scolymus Group and *Cynara cardunculus* Cardoon Group, syn. *C. cardunculus* var. *altilis* DC

3.2

bract

modified or specialized leaf, especially associated with a reproductive structure such as a flower, inflorescence axis or cone scale