
**Dried barberry — Specification and
test methods**

Épine-vinette séchée — Spécification et méthodes d'essai

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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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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

Barberries are found in temperate and subtropical regions around the world. Native species can be found in Europe and North America whereas a greater diversity of species can be found in Africa, Asia and South America. The flowers are either orange or yellow, about 3 mm to 6mm long with both sepals and petals, six each in alternating whirls of three. The fruit is a small berry about 5 mm to 15 mm long, coloured deep red or dark blue. They have waxy surface in either pink or violet and sometimes appear long but are mostly spherical in shape.

Dried barberry — Specification and test methods

1 Scope

This document specifies requirements and test methods for the dried barberry fruit of the *Berberis vulgaris* L. tree.

It is applicable to dried red barberries only.

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 763, *Fruit and vegetable products — Determination of ash insoluble in hydrochloric acid*

ISO 1026, *Fruit and vegetable products — Determination of dry matter content by drying under reduced pressure and of water content by azeotropic distillation*

ISO 5520, *Fruits, vegetables and derived products — Determination of alkalinity of total ash and of water-soluble ash*

OECD Scheme for the Application of International Standards for Fruit and Vegetables, 2012

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

extraneous matter

matter visible to the naked eye that is species waste belonging to the plant to which the product belongs

EXAMPLE Floral waste; crushed stalks and buds.

3.2

foreign matter

matter visible to the naked eye that is not part of the plant to which the product belongs

Note 1 to entry: The origin of macro foreign matter can be non-animal (e.g. stems, stones, straw, visible moulds) or animal (e.g. excreta, insects, insect-defiled product) foreign matter.

3.3

pest infestation

fruit damaged by insect and/or mite infestation

3.4

tailed barberry/cap-stem

piece of wood stuck to end of dried barberry fruit