# INTERNATIONAL STANDARD



Second edition 1993-08-01

## Fresh pineapples — Storage and transport

Ananas frais — Entreposage et transport



### Foreword

ISO (the International Organization for Standardization) is a worldwide 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.

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.

International Standard ISO 1838 was prepared by Technical Committee ISO/TC 34, Agricultural food products, Sub-Committee SC 44, Fresh fruits and vegetables.

first edition

This second edition cancels replaces the and (ISO 1838:1975), which has been technically revised.

Concreted by the Annex A of this International Standard is for information only.

© ISO 1993

All rights reserved. No part of this publication may be reproduced or utilized in any form or by any means, electronic or mechanical, including photocopying and microfilm, without permission in writing from the publisher.

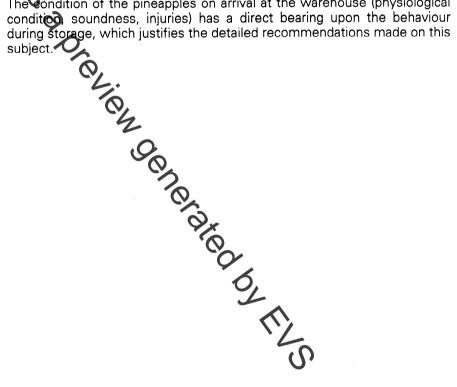
International Organization for Standardization

Case Postale 56 • CH-1211 Genève 20 • Switzerland

Printed in Switzerland



Fresh pineapples ... should be stored in the colu. The degree of maturity at harvest time, which storage, should be chosen according to the out-marketing operations. This duration varies considerably, me... dealing with the ripeness of the pineapples cannot have a general cation. The external coloration of the pineapples is not a safe criterion for maturity and it is necessary to give a criterion for actual ripeness. Indition of the pineapples on arrival at the warehouse (physiological mathematics, injuries) has a direct bearing upon the behaviour instifies the detailed recommendations made on this



This to current is a property of blank This page (contionally left blank this manna the transmission of th

## Fresh pineapples — Storage and transport

#### 1 Scope

This International Standard gives guidance on conditions for the successful keeping, with or without the aid of artificial cooling, of fresh bineapples, *Ananas comosus* (L.) *Merrill*, during storage between the place of production and the place of consumption and during maritime transport.

#### 2 Normative reference

The following standard contains provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the edition indicated was valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent edition of the standard indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 2169:1981, Fruits and vegetables — Physical conditions in cold stores — Definitions and measurement.

### 3 Definitions

For the purposes of this International Standard, the definitions given in ISO 2169 apply.

### 4 Conditions for harvesting and storage

#### 4.1 Varieties

The products covered by this International Standard are fresh fruits, intended for storage and belonging to the following cultivars:

- Cayenne lisse (type and Hilo)

- Baronne de Rothschild

- Queen (Natal Queen, Ripley Queen, MacGregor, Comte de Paris, Alexandra)
- Abacaxi (Sugarloaf, Eleuthera, Pernambuco)
- Red Spanish (Singapore, Spanish, Cabezona)

This list is not restrictive.

#### 4.2 Harvesting

The degree of maturity of fresh pineapples should be determined in terms of their physiological condition<sup>1)</sup> and the number of days which will elapse between harvesting and sale to the retailer.

Harvest time is determined when the base of the fruit his changed in colour from green to yellow or light brown. Fruits may be harvested to be sold fresh before striking colour changes have occurred.

They are two degrees of maturity for the harvesting of pineappear.

degree of **Gaturity 1: green;** 

degree of maturity 2: ripe.

### 4.3 Characteristics for storage

The pineapples should be whole, clean and firm, with a crown and a portion of the stem without bracts, well set, with well-developed eyes.

They should not show signs of over-exposure to the sun, or deep cracks even if healed, or unhealed shallow cracks.

They should be free from apparent physiological disorders or apparent cryptogamic disorders, and from visible insects (ants, etc.). However, scale insects (Dysmicoccus brevipes) which are not damaging to

<sup>1)</sup> The physiological condition of the fruit is defined by its suitability at the time of harvest for reaching the required state of ripeness for consumption, at the point of retail sale, after normal storage or transport.