

INTERNATIONAL STANDARD

ISO
1838

Second edition
1993-08-01

Fresh pineapples — Storage and transport

Ananas frais — Entreposage et transport



Reference number
ISO 1838:1993(E)

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.

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 14, *Fresh fruits and vegetables*.

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

Annex A of this International Standard is for information only.

Introduction

Fresh pineapples produced in regions far from places of consumption should be stored in the cold.

The degree of maturity at harvest time, which determines the duration of storage, should be chosen according to the duration of transport and marketing operations. This duration varies considerably, hence the clause dealing with the ripeness of the pineapples cannot have a general application.

The external coloration of the pineapples is not a safe criterion for maturity and it is necessary to give a criterion for actual ripeness.

The condition of the pineapples on arrival at the warehouse (physiological condition, soundness, injuries) has a direct bearing upon the behaviour during storage, which justifies the detailed recommendations made on this subject.

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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 pineapples, *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 condition¹⁾ 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 has 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 pineapples:

degree of maturity 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

1) 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.