INTERNATIONAL STANDARD 5703

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION•МЕЖДУНАРОДНАЯ ОРГАНИЗАЦИЯ ПО СТАНДАРТИЗАЦИИ•ORGANISATION INTERNATIONALE DE NORMALISATION

Equipment for vine cultivation and wine making — Grape presses — Methods of test

Matériel viti-vinicole — Pressoirs à raisin — Méthodes d'essai

First edition — 1979-02-01

UDC 663.255.4 : 620.1 **Ref. No. ISO 5703-1979 (E)**

Descriptors : agricultural machinery, viticultural and wine making equipment, presses, equipment specifications, tests.

Price based on 10 pages

FOREWORD

ISO (the International Organization for Standardization) is a worldwide federation of national standards institutes (ISO member bodies). The work of developing International Standards is carried out through ISO technical committees. Every member body interested in a subject for which a technical committee has been set up 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.

Draft International Standards adopted by the technical committees are circulated to the member bodies for approval before their acceptance as International Standards by the ISO Council.

International Standard ISO 5703 was developed by Technical Committee ISO/TC 23, *Tractors and machinery for agriculture and forestry*, and was circulated to the member bodies in March 1977.

It has been approved by the member bodies of the following countries :

Australia	India	Romania
Austria	Iran	South Africa, Rep. of
Chile	Italy	Switzerland
Czechoslovakia	Korea, Rep. of	Turkey
France	New Zealand	United Kingdom
Germany, F.R.	Portugal	U.S.S.R.

The member body of the following country expressed disapproval of the document on technical grounds :

Spain

Printed in Switzerland

Equipment for vine cultivation and wine making — Grape presses — Methods of test

0 INTRODUCTION

The main operations characterizing a press are :

- feeding-in the grapes;
- compression of the grapes;
- extraction of the must or the wine;
- removal of the pomace.

These operations may be continuous or discontinuous, depending on the type of press.

These main operations may be accompanied by an auxiliary operation such as the disintegration of the grapes, which are compressed during the pressing operation.

The presses may be fed with grapes having the following characteristics :

a) *physical*

- whole, pumped or not
- crushed
- destalked
- destalked and crushed before or after destalking
- drained or not
- etc.

b) *technological*

- fermented
- heated
- submitted to carbonic maceration
- enzyme-treated
- etc.

1 SCOPE AND FIELD OF APPLICATION

This International Standard specifies technical test methods for grape presses.

It applies to continuous and discontinuous presses.

2 REFERENCES

ISO 3835/II, *Equipment for vine cultivation and wine making — Vocabulary — Part II.*

ISO 3835/III, *Equipment for vine cultivation and wine making — Vocabulary — Part III.*[1)]

3 DEFINITIONS

In addition to the definitions given in ISO 3835/II and ISO 3835/III and, in particular,

"**load** : The mass of fresh or fermented grapes supplied to the press",

the following definitions apply :

3.1 yield :

— For discontinuous press : The ratio of the load to the pressing time between the commencement of loading and the end of unloading.

— For continuous press : The ratio of the load supplied to the time of continuous operation.

3.2 overall yield (for discontinuous acting press) : The ratio between the load and the time of pressing from the commencement of loading to the end of evacuation of marc.

3.3 gross output : Relationship between the total mass of crude liquid extracted and the load applied.

3.4 net output : Relationship between the total mass of the clear must or clear wine extracted and the load applied.

3.5 overall evaluation : Percentage assessment, from the load supplied, of the clear must or the clear wine, the insoluble particles and dried pomace.

3.6 specific energy consumption : Quantity of energy absorbed (work) per unit of mass of the load applied during the time used for calculation of yield.

1) At present at the stage of draft.