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# International Standard



# 6479

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

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## Shelled sweet kernels of apricots — Specification

*Amandes douces d'abricots décortiquées — Spécifications*

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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 developing International Standards is carried out through ISO technical committees. Every member body interested in a subject for which a technical committee has been authorized 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 6479 was developed by Technical Committee ISO/TC 34, *Agricultural food products*, and was circulated to the member bodies in February 1983.

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

Austria	Korea, Dem. P. Rep. of	Romania
Czechoslovakia	Korea, Rep. of	South Africa, Rep. of
Hungary	New Zealand	Tanzania
India	Philippines	Turkey
Iran	Poland	USSR
Iraq	Portugal	Yugoslavia

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

USA

# Shelled sweet kernels of apricots — Specification

## 1 Scope and field of application

This International Standard specifies requirements for sweet kernels, obtained from fruits of the apricot tree (*Prunus armeniaca* Linnaeus), shelled for human consumption.

## 2 Definitions

For the purpose of this International Standard, the following definitions apply.

**2.1 pest-infested kernels** : Kernels damaged by insect and/or mite infestation.

**2.2 shrivelled and immature kernels** : Hollow or shrunken<sup>1)</sup> kernels (such kernels are usually smaller in size and lighter in mass than normal kernels).

**2.3 spoiled kernels** : Kernels that are unsound, brown, discoloured and/or stained and such kernels that are glassy in the inner part.

**2.4 broken pieces** : Pieces of kernels which are smaller than two-thirds of the size of whole kernels.

**2.5 moisture content** (of shelled sweet kernels of apricots) : Conventionally, the loss in mass of the product, determined under the operating conditions specified in annex B of this International Standard, and expressed as a percentage by mass.

**2.6 sulfur dioxide content** (of shelled sweet kernels of apricots) : The quantity of sulfur dioxide determined by the method specified in annex C of this International Standard, and expressed in parts per million by mass.

## 3 Grading

Shelled sweet kernels of apricots shall be graded according to the number of kernels per 100 g and the other criteria given in the table.

Table — Requirements for grades of shelled sweet kernels of apricots

Grade designation	Number of kernels per 100 g	Extraneous matter content % (m/m) max.	Spoiled and pest-infested kernels % (m/m) max.	Shrivelled and immature kernels % (m/m) max.	Broken pieces % (m/m) max.	Bitter kernels % max.	Sound kernels % (m/m) min.	Sulfur dioxide content mg/kg max.
1	< 220	0,5	1	0,5	2	2	95	2 000
2	221 to 320	1	2	1	4	4	88	2 000
3	> 321	1,5	4	2	6	7	79	2 000

1) Shrinkage is a sign of immaturity.