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Dried sour cherries — Specification

Griottes déshydratées — Spécifications



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ISO copyright office
Case postale 56 • CH-1211 Geneva 20
Tel. + 41 22 749 01 11
Fax + 41 22 749 09 47
E-mail copyright@iso.ch
Web www.iso.ch

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Foreword

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Attention is drawn to the possibility that some of the elements of this International Standard may be the subject of patent rights. ISO shall not be held responsible for identifying any or all such patent rights.

International Standard ISO 6755 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 14, *Fresh, dry and dried fruits and vegetables*.

This second edition cancels and replaces the first edition (ISO 6755:1984), which has been technically revised.

Annexes A and B form a normative part of this International Standard.

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Dried sour cherries — Specification

1 Scope

This International Standard specifies requirements for dried sour cherries, obtained from fruits of the sour cherry tree (*Prunus cerasus* L.) for human consumption.

2 Terms and definitions

For the purposes of this International Standard, the following terms and definitions apply.

2.1

pest-infested dried sour cherries

dried sour cherries damaged by insect and/or mite infestation

2.2

spoiled dried sour cherries

dried sour cherries which are unsound, discoloured or sun-scalded

2.3

moisture content

(of dried sour cherries) quantity of water, expressed as a percentage by mass, distilled and collected in accordance with the method specified in annex B of this International Standard

3 Description and grading

Dried sour cherries are sun- or artificially dried, ripe and sound fruits of *Prunus cerasus* L. They should be whole, unpitted, sound and clean. They may be graded on the basis of the number of fruits per 100 g and the other criteria given in Table 1. If not graded, they should satisfy at least the criteria of the Class II given in the table.

Table 1 — Requirements for grades of dried sour cherries

Grade designation	Number of fruits per 100 g	Pest-infested and spoiled fruits % max.	Extraneous matter content % (by mass) max.	Dried fruits other than sour cherry % max.
Extra	≤ 100	0,25	0,25	0
Class I	101 to 125	0,50	0,50	3
Class II	≥ 126	1,00	0,50	5

4 Requirements

4.1 Odour and taste

The odour and taste of the dried sour cherries shall be characteristic of the variety. The fruits shall be free from foreign odour and taste, including rancidity and mustiness.