
International Standard



6755

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Dried sour cherries — Specification

Griottes déshydratées — 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 authorised 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 6755 was developed by Technical Committee ISO/TC 34, *Agricultural food products*, and was circulated to the member bodies in January 1983.

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

Austria	Italy	South Africa, Rep. of
Canada	Korea, Dem. P. Rep. of	Turkey
Czechoslovakia	Korea, Rep. of	USSR
Hungary	Peru	Yugoslavia
India	Poland	
Iran	Romania	

No member body expressed disapproval of the document.

Dried sour cherries — Specification

1 Scope and field of application

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

2 Definitions

For the purpose of this International Standard, the following 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): The 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* Linnaeus. 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 the table. If not graded, they should satisfy at least the criteria of the class II given in the table.

Table — Requirements for grades of dried sour cherries

Grade designation	Number of fruits per 100 g	Pest-infested and spoiled fruits, % max.	Extraneous matter content, % (m/m) max.	Dried fruits other than sour cherry % max.
Extra	< 100	0,25	0,25	2
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.

4.2 Freedom from moulds, insects, etc.

The dried sour cherries shall be free from moulds, living insects or any other animal pests and shall be practically free from dead insects, insect fragments and rodent contamination visible to the naked eye (corrected, if necessary, for abnormal vision) or with such magnification as may be necessary in any particular case. If the magnification exceeds X10, this fact shall be stated in the test report.

4.3 Extraneous matter

The proportion of extraneous matter, such as dirt, stones, pieces of stem, pieces of leaf, dead insects or any other foreign matter among the dried sour cherries, shall not exceed the value given in the table for the relevant grade.

4.4 Pest-infested and spoiled dried fruits (see clause 2)

The proportion of pest-infested and spoiled dried fruits shall not exceed the value given in the table for the relevant grade.

4.5 Dried fruits other than sour cherries

The proportion of dried fruits other than sour cherries, such as sweet cherry, mahaleb cherry and other small fruits, shall not exceed the value given in the table for the relevant grade.

4.6 Moisture content

The moisture content of dried sour cherries shall not exceed 25 % (m/m) for each grade.