
International Standard



7702

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Dried pears — Specification

Poires séchées — Spécifications

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Foreword

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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. They are approved in accordance with ISO procedures requiring at least 75 % approval by the member bodies voting.

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Users should note that all International Standards undergo revision from time to time and that any reference made herein to any other International Standard implies its latest edition, unless otherwise stated.

Dried pears — Specification

1 Scope and field of application

This International Standard specifies requirements for dried pears obtained from fruits of the pear tree [*Pyrus communis* (Linnaeus)], for human consumption.

2 Definitions

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

2.1 pest-infested dried pears : Dried pears damaged by insect infestation and/or mite infestation.

2.2 spoiled dried pears : Dried pears damaged by bruises, or darkened in colour or showing mushy tissue, or any other indications of disease.

2.3 immature dried pears : Dried pears obtained from unripe green pears, having poor flavour, hard tissue and undesirable appearance.

3 General requirements

Dried pears are the sun-dried or artificially dried ripe fruits of *Pyrus communis* (Linnaeus). Dried pears are prepared from pear fruits having a suitable stage of ripeness that have been cut into halves lengthwise, the stems pulled or cut and the calyx ends taken out. They should be sound and clean.

It is not customary to peel pears, nor to remove the cores unless damaged. Only damaged areas should be trimmed.

4 Specific requirements

4.1 Grading

Dried pears may be graded on the basis of colour and the presence of defects and extraneous matter. They may also be separated into various sizes.

4.2 Odour and taste

Dried pears shall have an odour and taste characteristic of the variety. They shall be free from foreign odour and taste.

However, a slight odour of sulfur dioxide (SO₂) is not considered to be foreign.

4.3 Freedom from insects, moulds, etc.

Dried pears shall be free from living insects and moulds, 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 X 10, this fact shall be stated in the test report.

4.4 Extraneous matter

The proportion of extraneous matter such as dirt, pieces of stem and calyx (attached or separate), leaf and any other foreign matter, adhering to the flesh or not, shall not exceed the values given in the table, according to the grade.

Skin, cores and seeds are not considered to be extraneous matter.

4.5 Pest-infested and spoiled dried pears

The proportion of pest-infested and spoiled dried pears shall not exceed the values given in the table, according to the grade.

4.6 Immature dried pears

The proportion of immature dried pears shall not exceed the values given in the table, according to the grade.

4.7 Colour

The colour of dried pears shall be light and cream (yellowish white) with little browning of the cut edges, or light brown.