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**Dried pears — Specification and test  
methods**

*Poires séchées — Spécifications et méthodes d'essai*



Reference number  
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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 preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established 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. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

International Standard ISO 7702 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 13, *Dry and dried fruits and vegetables*.

This second edition cancels and replaces the first edition (ISO 7702:1986), which has been technically revised.

Annexes A, B and C form an integral part of this International Standard.

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# Dried pears — Specification and test methods

## 1 Scope

This International Standard specifies requirements and test methods for dried pears obtained from the fruits of the pear tree *Pyrus communis* (L.) destined for human consumption.

## 2 Definitions

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

**2.1 whole pear:** An entire pear.

**2.2 halved pear:** A pear that has been cut longitudinally into approximately equal halves.

**2.3 sliced pear:** A pear that has been cut longitudinally into several slices.

**2.4 diced pear:** A pear that has been cut into approximately equal-sized cubes.

**2.5 pest-infested dried pear:** Dried pear damaged by insect infestation and/or mite infestation.

**2.6 spoiled dried pear:** Dried pear damaged by bruises, or darkened in colour, or showing the presence of mushy tissue, visible decomposition caused by bacteria, fungi, visible mould hyphae or any other indications of disease.

**2.7 immature dried pear:** Dried pear obtained from an unripe green pear, having poor flavour, hard tissue and undesirable appearance.

**2.8 grittiness:** The presence of distinct particles in the fruit flesh.

**2.9 stem or seeds:** A piece of dried pear with stem and/or seeds attached.

**2.10 core carpel:** A piece of dried pear with attached core carpel which together have an area exceeding that of a circle 12 mm in diameter.

**2.11 fermentation:** A piece of dried pear damaged by fermentation to the extent that the characteristic appearance and/or flavour is substantially affected.

**2.12 residual sulfur dioxide (SO<sub>2</sub>) content:** The quantity of sulfur dioxide determined in accordance with the method specified in annex B.

It is expressed in milligrams per kilogram.

**2.13 moisture content:** Conventionally, the loss in mass determined under the operating conditions specified in annex C.

## 3 Requirements

### 3.1 Description

Dried pears are the sun-dried or artificially dried ripe fruits of *Pyrus communis* (L.). Dried pears are prepared from sufficiently ripe fruits that have been cut into halves lengthwise, sliced or diced. The stems shall be pulled or cut off and the calyx ends removed. The fruits shall be sound and clean.

NOTE 1 It is not customary to peel pears, nor to remove the cores unless damaged. Only damaged areas should be trimmed.

### 3.2 Classification

Dried pears shall be classified on the basis of colour and the presence of defects, extraneous matter and broken pieces, as specified in table 1. They may also be separated into sizes.