
International Standard



6757

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Decorticated kernels of mahaleb cherries — Specification

Noyaux décortiqués de cerises mahaleb — 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.

International Standard ISO 6757 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	Iran	Romania
Canada	Italy	South Africa, Rep. of
Czechoslovakia	Korea, Dem. P. Rep. of	Turkey
Hungary	Korea, Rep. of	USSR
India	Poland	Yugoslavia

No member body expressed disapproval of the document.

Decorticated kernels of mahaleb cherries — Specification

1 Scope and field of application

This International Standard specifies requirements for decorticated kernels of mahaleb cherries, obtained from fruits of the mahaleb cherry tree (*Prunus mahaleb* Linnaeus), 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 infestation and/or infestation by other animal pests.

2.2 rodent-damaged kernels: Kernels damaged by rodents.

2.3 spoiled kernels: Wet, mouldy, rotten, and gummy kernels.

2.4 broken kernels: Kernels which are not whole.

2.5 moisture content (of decorticated kernels of mahaleb cherry): 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.

3 Description

Decorticated kernels of mahaleb cherry are the edible inner part of stones of the fruits of *Prunus mahaleb* Linnaeus from which the ligneous endocarp has been removed. They should be intact, sound and clean. They should be light yellow to dark brown in colour.

NOTE — Decorticated kernels of mahaleb cherry are not graded.

4 Requirements

4.1 Odour and taste

The odour and taste of the decorticated kernels of mahaleb cherry shall be characteristic. The kernels shall be free from foreign odour and taste, including rancidity.

4.2 Freedom from moulds, insects, etc.

Decorticated kernels of mahaleb cherry shall be free from living insects and/or other animal pests, and shall be practically free from moulds, 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 dust, sand, stones, or pieces of cortex (shell) and any other foreign matter among the decorticated kernels of mahaleb cherry shall not exceed the value given in the table.

4.4 Pest-infested, rodent-damaged and spoiled kernels

The proportion of pest-infested, rodent-damaged and spoiled kernels shall not exceed the values given in the table.

4.5 Broken kernels

The proportion of broken kernels shall not exceed the value given in the table.

4.6 Moisture content

The moisture content of the decorticated kernels of mahaleb cherry shall not exceed 7 % (*m/m*).

Table — Requirements for decorticated kernels of mahaleb cherry

Characteristic	Requirement
Extraneous matter, including pieces of cortex, % (<i>m/m</i>) max.	1,5
Pest-infested and rodent-damaged kernels, % max.	1
Spoiled kernels, % (<i>m/m</i>) max.	0,5
Broken kernels, % (<i>m/m</i>) max.	5

5 Sampling

Methods of sampling dry and dried fruits and vegetable products will form the subject of a future International Standard.

6 Methods of test

Samples of decorticated kernels of mahaleb cherry shall be tested for conformity of the product to the requirements of this International Standard by the methods of test specified in annexes A and B.

7 Packing and marking

7.1 Packing

Decorticated kernels of mahaleb cherry shall be packed in clean and sound sacks or other types of containers made of a

material which does not affect the product. The mass of the containers shall not exceed 100 kg.

7.2 Marking

The following particulars shall be marked or labelled on each container and sack:

- a) name of the material, and the trademark or brand name, if any;
- b) name and address of the manufacturer or packer;
- c) batch or code number;
- d) net mass (or gross mass, at the request of the importing country);
- e) producing country;
- f) any other marking required by the purchaser.

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Annex A

Determination of contents of pest-infested and rodent-damaged kernels, spoiled kernels, broken kernels, and extraneous matter content

A.1 Spoiled kernels, broken kernels and extraneous matter

A.1.1 Procedure

Weigh, to the nearest 0,01 g, a test portion of about 200 g. Examine the test portion visually and carefully separate the spoiled kernels, broken kernels and extraneous matter by hand or using tweezers. Weigh each of the categories separately to the nearest 0,01 g.

A.1.2 Expression of results

The respective content of each category, expressed as a percentage by mass, is equal to

$$\frac{m_1}{m_0} \times 100$$

where

m_0 is the mass, in grams, of the test portion;

m_1 is the mass, in grams, of the category concerned.

A.2 Pest-infested and rodent-damaged kernels

A.2.1 Procedure

Reconstitute the test portion, minus the extraneous matter, taken in A.1.1 by mixing the spoiled kernels and broken kernels with the apparently sound kernels. Take about 10 % (by mass) of the test portion and count the number of kernels taken. Examine visually for rodent-damaged kernels and remove and count affected kernels (if present). Place the remainder in a conical flask, add water until it completely covers the kernels and boil for 15 min. Cool, remove the skin (integument), examine the kernels visually for pest-infestation and remove and count affected kernels.

A.2.2 Expression of results

The content of pest-infested and rodent-damaged kernels, expressed as a number percentage, is equal to

$$\frac{n_1 + n_2}{N} \times 100$$

where

n_1 is the number of rodent-damaged kernels;

n_2 is the number of pest-infested kernels;

N is the number of kernels taken for the examination.

Annex B

Determination of moisture content

B.1 Principle

Heating and drying a test portion at 103 ± 2 °C. Weighing, and determination of the loss in mass.

B.2 Apparatus

Usual laboratory equipment, and in particular

B.2.1 Electrically heated constant-temperature oven, with effective ventilation, capable of being maintained at 103 ± 2 °C.

B.2.2 Dish, with lid, of corrosion-resistant metal or glass, with an effective surface area of at least 18 cm² (for example, minimum diameter 50 mm) and of depth 25 to 30 mm.

B.2.3 Mortar and pestle, permitting the kernels to be crushed without generating heat.

B.2.4 Desiccator, containing an efficient desiccant.

B.2.5 Analytical balance.

B.3 Procedure¹⁾

B.3.1 Preparation of the test sample

Take approximately 10 g of sample and crush the kernels in the mortar (B.2.3) within 1 min, so that the greatest dimension of the particles does not exceed about 3 mm, avoiding the formation of a paste.

B.3.2 Test portion

Transfer about one-third of the crushed kernels (B.3.1) to the dish (B.2.2), which has been previously dried and weighed with its lid to the nearest 0,002 g.

B.3.3 Determination

Place the dish containing the test portion, with its lid alongside, in the oven (B.2.1), maintained at 103 ± 2 °C, and leave it for 6 h. At the end of this period, remove the dish, immediately cover it with its lid, and place it in the desiccator (B.2.4). Allow to cool to ambient temperature (about 30 to 40 min after placing in the desiccator), then weigh it, still covered, to the nearest 0,002 g.

Carry out two determinations, each on a quantity of kernels which has been treated individually (i.e. by repeating the crushing, taking of the test portion and drying).

B.4 Expression of results

The moisture content of the sample, expressed as a percentage by mass, is equal to

$$\frac{(m_1 - m_2)}{(m_1 - m_0)} \times 100$$

where

m_0 is the mass, in grams, of the empty dish with its lid;

m_1 is the mass, in grams, of the dish, lid and test portion before drying;

m_2 is the mass, in grams, of the dish, lid and test portion after drying.

Take as the result the arithmetic mean of the two determinations.

Report the result to one decimal place.

B.5 Test report

The test report shall show the method used and the result obtained. It shall also mention any operating conditions not specified in this International Standard, or regarded as optional, as well as any incidents that may have influenced the result.

The test report shall include all the information necessary for the complete identification of the sample.

1) The crushing and weighing operations for each determination should be carried out as rapidly as possible and, in any event, within 5 min. After weighing the test portion, the dish may be left if a series of weighings is being performed.