
International Standard



7560

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION • МЕЖДУНАРОДНАЯ ОРГАНИЗАЦИЯ ПО СТАНДАРТИЗАЦИИ • ORGANISATION INTERNATIONALE DE NORMALISATION

Cucumbers — Guide to storage and refrigerated transport

Concombres — Guide pour l'entreposage et le transport réfrigérés

First edition — 1983-10-15

STANDARDSISO.COM : Click to view the full PDF of ISO 7560:1983

UDC 635.63 : 664.8.037.1

Ref. No. ISO 7560-1983 (E)

Descriptors : agricultural products, vegetables, cucumbers, storage, packages, humidity, transportation.

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 authorized 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 7560 was developed by Technical Committee ISO/TC 34, *Agricultural food products*, and was circulated to the member bodies in July 1982.

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

Australia	Israel	Portugal
Austria	Kenya	Romania
Czechoslovakia	Korea, Dem. P. Rep. of	South Africa, Rep. of
Egypt, Arab Rep. of	Korea, Rep. of	Spain
Ethiopia	Malaysia	Tanzania
Hungary	Netherlands	Turkey
India	New Zealand	USSR
Iran	Peru	Yugoslavia
Iraq	Philippines	
Ireland	Poland	

No member body expressed disapproval of the document.

Cucumbers — Guide to storage and refrigerated transport

1 Scope and field of application

This International Standard describes methods for obtaining conditions for the successful storage and long distance transport of cucumbers (*Cucumis sativus* Linnaeus), intended either for direct consumption or for industrial processing.

2 References

ISO 2169, *Fruits and vegetables — Physical conditions in cold stores — Definitions and measurements.*

ISO 6661, *Fresh fruit and vegetables — Arrangement of parallelepipedic packages in land transport vehicles.*

UN-ECE Standard No. 23/Rev. 1, *Cucumber.*

3 Conditions of harvesting and packing

3.1 Harvesting

Cucumbers should be cut from the plant and should be handled carefully. Mechanical damage should be avoided, especially around the stalk of the fruits.

3.2 Quality requirements

Cucumbers intended either for consumption in the fresh state or for industrial processing should be harvested at a development stage corresponding to the quality requirements specified in the relevant product standard. They should be characteristic of the variety and suitable for the intended use; the seeds should be soft and undeveloped.

The cucumbers should not be withered, senescent, yellowish or yellow ripened.

Quality requirements for cucumbers produced under conditions of forced growth for transport for direct consumption are given in UN-ECE Standard No. 23/Rev. 1.

3.3 Packing

The methods of packing should be such as to maintain the quality of the cucumbers during storage, transportation and handling.

Medium-long salad cucumbers intended for consumption in the fresh state and pickling cucumbers for industrial processing, may be packed in wooden crates or perforated fibreboard boxes.

Very small pickling cucumbers (from 3 to 6 cm long) and salad cucumbers grown under conditions of forced growth should be packed in wooden crates or perforated fibreboard boxes, and the salad cucumbers should be packed in layers in the package, which should not contain more than 10 to 15 kg. Wrapping individually in film or cellophane or waxing the cucumbers is recommended.

4 Optimum conditions for storage and transport

4.1 Temperature

The optimum temperature for the storage and transport of cucumbers is between +7 and +10 °C. Because of the susceptibility of cucumbers to cold the temperature should only temporarily be allowed to fall below +7 °C. Above +10 °C, cucumbers turn yellow within 10 days, and at +15 °C, even sooner, depending on the stage of development of the cucumbers. Once yellowing has begun, the product is no longer suitable for storage and transport.

After harvest, cucumbers should be packed as soon as possible and put into cold store so that they are cooled to +7 to +10 °C until loading.

4.2 Relative humidity

The optimum relative humidity is from 90 to 95 %. Air with a lower relative humidity would favour wilting and loss in mass of the cucumbers. In the case of cucumbers for direct consumption, wrapping individually in film or cellophane, or waxing, serves to maintain this relative humidity.

4.3 Other conditions

During storage and transport, the circulation of air should be assured so that constant temperature and relative humidity are maintained.

Yellowing of the cucumbers will be hastened by ethylene; products producing ethylene, such as apples, pears, peaches, bananas, tomatoes, melons and citrus fruits should not be present in the same store or transport vehicle.