
International Standard



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Sweet cherries and sour cherries — Guide to cold storage and refrigerated transport

Cerises et griottes — Guide pour l'entreposage et le transport réfrigéré

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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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Sweet cherries and sour cherries — Guide to cold storage and refrigerated transport

1 Scope and field of application

This International Standard describes the optimum conditions for the cold storage and refrigerated transport of sweet cherries (*Prunus avium* L.) and sour cherries (*Prunus cerasus* L.) intended either for direct consumption or for industrial processing.

2 References

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

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

3 Conditions of harvesting and putting into store

3.1 Varieties

3.1.1 Sweet cherries

Varieties of sweet cherries having a dark colour and a crisp hard flesh are most suitable for cold storage and refrigerated transport. Varieties which ripen early and having soft flesh soon lose their commercial quality because they rapidly deteriorate and white varieties rapidly become discoloured. These types should, therefore, be used within a very short time of harvesting.

3.1.2 Sour cherries

Varieties ripening late and having a hard flesh are suitable for storage and transport over short periods. Varieties ripening early and having soft flesh are unsuitable for storage and should be processed quickly after harvesting.

3.2 Harvesting

Harvesting should not be carried out just after a period of rain.

The fruits should be harvested when they have attained the characteristic stage of development (maturity) for the variety. This can be determined by the colour, taste of the fruit and by measuring the soluble solids content.

Sweet cherries and sour cherries for direct consumption should be picked carefully, with their stems, by hand. However, in certain cases (nature of the variety, previous chemical treatment for example Ethrel), the stem dries out before harvest and it is possible to gather the fruit without its stem for industrial processing (subject to agreement between the interested parties). Such fruits are only suitable for storage or long distance transport if they do not exude juice from the point at which the stem was attached. Fruits may be packed directly when harvested to avoid loss of moisture after picking and to protect the fruits from wind, heat and sunshine during transport to the store.

3.3 Qualitative requirements for storage and transport

Fruits intended for cold storage and refrigerated transport should be whole, sound, clean, at the appropriate stage of development (maturity) for the variety, and free from mechanical injuries and injuries caused by insects. The colour of the fresh fruit should be bright, the skin should be smooth and tight, the fruit should be full and the stem should be a fresh green colour.

Fruits removed from the tree by shaking are unsuitable for storage and for long distance transport but should be cooled immediately to a minimum of 5 °C by immersion in chilled (iced) water and processed within a few hours of harvesting.

The appropriate standards of the trade and processing industry should be taken into consideration.

3.4 Packaging

The packages should protect the fruits against being crushed and bruised. Wooden boxes, in which 6 to 10 kg can be placed, either loose or in layers up to a maximum height of 10 cm, are most often used. To conserve the quality of the fruits, plastics boxes can also be used.

If fibreboard or wooden boxes are used, the use of a paper liner is appropriate. Care shall be taken, however, to ensure that the paper is not hygroscopic, as, otherwise, staining may occur on the surface of the fruits.

Boxes may be lined with polyethylene sheets which permit the accumulation of carbon dioxide, which is favourable to the maintenance of the quality.