



BSI Standards Publication

Dried barberry — Specification and test methods

National foreword

This British Standard is the UK implementation of [ISO 24090:2021](#).

The UK participation in its preparation was entrusted to Technical Committee AW/21, Fruit and vegetables juices.

A list of organizations represented on this committee can be obtained on request to its committee manager.

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Contents

Page

Foreword	iv
Introduction	v
1 Scope	1
2 Normative references	1
3 Terms and definitions	1
4 Description	2
5 Classification and requirements	2
5.1 Classification	2
5.1.1 Groups	2
5.1.2 Classes	2
5.2 Requirements	2
5.2.1 General requirements	2
5.3 Tolerances	3
5.3.1 Group tolerances	3
5.3.2 Size tolerances	3
6 Sampling	3
7 Test methods	3
7.1 General	3
7.2 Visual examination	3
7.3 Determination of total ash	4
7.4 Determination of ash insoluble in hydrochloric acid	4
7.5 Determination of moisture content	4
8 Packaging and labelling	4
8.1 Packaging	4
8.2 Labelling	4
9 Storage and transport	4