



BSI Standards Publication

Pao cai (salted fermented vegetables) — Specification and test methods

National foreword

This British Standard is the UK implementation of ISO 24220:2020.

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.

This publication does not purport to include all the necessary provisions of a contract. Users are responsible for its correct application.

© The British Standards Institution 2021
Published by BSI Standards Limited 2021

ISBN 978 0 539 06440 7

ICS 67.080.20

Compliance with a British Standard cannot confer immunity from legal obligations.

This British Standard was published under the authority of the Standards Policy and Strategy Committee on 31 January 2021.

Amendments/corrigenda issued since publication

Date	Text affected
------	---------------

Pao cai (salted fermented vegetables) — Specification and test methods

Pao cai (légumes fermentés salés) — Spécification et méthodes d'essais





COPYRIGHT PROTECTED DOCUMENT

© ISO 2020

All rights reserved. Unless otherwise specified, or required in the context of its implementation, no part of this publication may be reproduced or utilized otherwise in any form or by any means, electronic or mechanical, including photocopying, or posting on the internet or an intranet, without prior written permission. Permission can be requested from either ISO at the address below or ISO's member body in the country of the requester.

ISO copyright office
CP 401 • Ch. de Blandonnet 8
CH-1214 Vernier, Geneva
Phone: +41 22 749 01 11
Email: copyright@iso.org
Website: www.iso.org

Published in Switzerland

Contents

Page

Foreword	iv
Introduction	v
1 Scope	1
2 Normative references	1
3 Terms and definitions	2
4 Classification	2
5 Product requirements	2
5.1 Sensory requirements.....	2
5.1.1 Colour.....	2
5.1.2 Flavour.....	2
5.1.3 Texture.....	2
5.1.4 Appearance.....	2
5.1.5 Impurities.....	3
5.2 Physical and chemical requirements.....	3
5.3 Limits of microorganisms.....	3
5.4 Limits of food additives.....	3
5.5 Limits of heavy metals.....	3
5.6 Limits of pesticide residue.....	3
6 Sampling and test methods	4
6.1 Sampling.....	4
6.2 Sensory inspection.....	4
6.3 Inspection of physical and chemical indexes.....	4
6.4 Detection of microorganisms.....	4
7 Labelling, transport and storage	4