



BSI Standards Publication

Dried red jujubes — Specification and test methods

National foreword

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The UK participation in its preparation was entrusted to Technical Committee W/-, Miscellaneous Standards.

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Published by BSI Standards Limited 2025

ISBN 978 0 539 25679 6

ICS 67.080.10

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This British Standard was published under the authority of the Standards Policy and Strategy Committee on 31 January 2025.

Amendments/corrigenda issued since publication

Date	Text affected
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BS ISO 6900:2025

International Standard

ISO 6900

Dried red jujubes — Specification and test methods

**First edition
2025-01**

Reference number
ISO 6900:2025(en)

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Published in Switzerland

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Foreword

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 3, *Fruits and vegetables and their derived products*.

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Introduction

The planting and processing of red jujubes has a history of more than 8 000 years. Red jujubes are rich in dietary fibres, vitamins, amino acids and other trace elements. They can be used directly or deeply processed to make candied jujube, jujube paste and jujube juice. The most prominent feature of red jujubes is that they have a high vitamin content and are therefore beneficial for human health. As a result, red jujubes are very popular worldwide.

Jujube trees are native to the middle and lower reaches of the Yellow River in China, and have spread to more than 30 countries and regions including Asia, Europe, Africa, North America and Oceania, mainly in the Republic of Korea, the Democratic People's Republic of Korea, Japan, the Russian Federation, Afghanistan, India, Pakistan, the Islamic Republic of Iran, the United States of America, the United Kingdom, Italy, etc. In recent years, the planting area and output of jujube trees around the world have grown rapidly. However, the lack of unified and clear global product quality and specification grade requirements has limited the international trade and circulation of red jujubes.

This document specifies the properties of dried red jujubes. It aims to help prevent barriers to trade and communication.