
Dried rosehips — Specification and test methods

Cynorhodon séché — Spécifications et méthodes d'essai



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Foreword

ISO (the International Organization for Standardization) is a worldwide federation of national standards bodies (ISO member bodies). The work of preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established 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. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

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ISO 23391 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 14, *Fresh, dry and dried fruits and vegetables*.

Dried rosehips — Specification and test methods

1 Scope

This International Standard specifies requirements and test methods for dried rosehips obtained from the fruits of the rosehips shrub (*Rosa canina* L.) destined for human consumption.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

ISO 6557-2, *Fruits, vegetables and derived products — Determination of ascorbic acid content — Part 2: Routine methods*

ISO 928, *Spices and condiments — Determination of total ash*

ISO 930, *Spices and condiments — Determination of acid-insoluble ash*

ISO 948, *Spices and condiments — Sampling*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply.

3.1

dried rosehips

sun-dried or artificially-dried fruits of the shrub *Rosa canina* L. and other *Rosa* species prepared from sufficiently ripe fruits

3.2

pest-infested dried rosehips

dried rosehips damaged by insect and/or mite infestation

3.3

spoiled rosehips

rosehips damaged by bruises, or darkened in colour, or showing the presence of mushy tissue, visible decomposition caused by bacteria, fungi, visible mould hyphae or any other indications of disease

3.4

immature rosehips

dried rosehips obtained from an unripe rosehips, having poor flavour, hard tissue and undesirable appearance

3.5

gritty

distinct particles in the fruit flesh