
Pomegranate fruit — Specification and test methods

Grenade — Spécifications et méthodes d'essai



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Foreword

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Pomegranate fruit — Specification and test methods

1 Scope

This International Standard specifies requirements and test methods for pomegranate fruit of the tree *Punica granatum* (L.) destined for human consumption.

2 Terms and definitions

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

2.1

pomegranate

fruit of the tree *Punica granatum* (L.)

2.2

pest-infested pomegranate

pomegranate damaged by insect and/or mite infestation

2.3

spoiled pomegranate

pomegranate damaged by bruises, or darkened in colour, frozen, sun-burnt or showing the presence of visible decomposition caused by bacteria, fungi, visible mould hyphae or any other indications of disease

2.4

immature pomegranate

pomegranate obtained from an unripe pomegranate having poor flavour, hard tissues and undesirable appearance

2.5

fermented pomegranate

pomegranate damaged by fermentation to the extent that the characteristic appearance and/or flavour is substantially affected

2.6

extraneous matter

dirt, pieces of skin, calyx, leaf, peduncle, twigs, bits of wood or any other foreign matter among or on the pomegranate

3 Requirements

3.1 Description

Pomegranates shall be sound and clean. Annex C contains some characteristic compositional data.