
Dried oleaster — Specification and test methods

Oléastre séché — Spécifications et méthodes d'essai



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Contents

Page

Foreword.....	iv
1 Scope	1
2 Terms and definitions.....	1
3 Requirements	2
3.1 Description	2
3.2 Classification.....	2
3.3 Odour and taste	2
3.4 Freedom from insects, moulds, etc.	2
4 Classification.....	2
4.1 General.....	2
4.2 Extra class	2
4.3 Class I	2
4.4 Class II	3
4.5 Sizing.....	3
4.6 Tolerances	3
5 Sampling.....	3
6 Test methods.....	3
7 Packing and marking.....	3
7.1 Packing	3
7.2 Marking	4
8 Contaminants	4
9 Hygienic requirements	4
Annex A (normative) Determination of the content of pest-infested and spoiled oleaster, immature fruits, extraneous matter and deviations from the main colour	6
Annex B (normative) Determination of moisture content of dried oleaster.....	8
Bibliography	11

Foreword

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ISO 23394 was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 14, *Fresh, dry and dried fruits and vegetables*.

Dried oleaster — Specification and test methods

1 Scope

This International Standard specifies requirements and test methods for dried oleaster obtained from the fruits of the tree *Eleagnus angustifolia* L. destined for human consumption.

2 Terms and definitions

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

2.1

oleaster

fruit of the tree *Eleagnus angustifolia* L.

2.2

pest-infested oleaster

dried oleaster damaged by insect and/or mite infestation

2.3

spoiled oleaster

dried oleaster 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

2.4

immature oleaster

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

2.5

gritty

distinct particles in the fruit flesh

2.6

stem or seeds

piece of dried oleaster with stem and/or seeds attached

2.7

fermented oleaster

piece of dried oleaster damaged by fermentation to the extent that the characteristic appearance and/or flavour is substantially affected

2.8

extraneous matter

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

2.9

mineral impurities

acid-insoluble ash content