

INTERNATIONAL STANDARD

**ISO
7560**

Second edition
1995-10-01

Cucumbers — Storage and refrigerated transport

Concombres — Entreposage et transport réfrigérés



Reference number
ISO 7560:1995(E)



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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.

Draft International Standards adopted by the technical committees are circulated to the member bodies for voting. Publication as an International Standard requires approval by at least 75 % of the member bodies casting a vote.

International Standard ISO 7560 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 14, *Fresh fruits and vegetables*.

This second edition cancels and replaces the first edition (ISO 7560:1983), which has been technically revised.

Annex A of this International Standard is for information only.

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International Organization for Standardization
Case Postale 56 • CH-1211 Genève 20 • Switzerland

Printed in Switzerland

Cucumbers — Storage and refrigerated transport

1 Scope

This International Standard gives guidance on conditions for the successful storage and long-distance transport of cucumbers (*Cucumis sativus* L.), intended either for direct consumption or for industrial processing.

2 Normative reference

The following standard contains provisions which, through reference in this text, constitute provisions of this International Standard. At the time of publication, the edition indicated was valid. All standards are subject to revision, and parties to agreements based on this International Standard are encouraged to investigate the possibility of applying the most recent edition of the standard indicated below. Members of IEC and ISO maintain registers of currently valid International Standards.

ISO 2169:1981, *Fruits and vegetables — Physical conditions in cold stores — Definitions and measurement*.

3 Conditions for harvesting and storage

3.1 Harvesting

Cucumbers should be cut from the plant and handled carefully. Mechanical damage should be avoided, especially around the stalk of the fruits.

3.2 Characteristics for storage

Cucumbers intended either for consumption in the fresh state or for industrial processing should be harvested at a development stage corresponding to the quality requirements specified in the relevant product standard.

They should be characteristic of the variety and suitable for the intended use.

Cucumbers should

- be intact and sound;
- be free from any visible foreign matter;
- be of fresh appearance;
- be firm and free of abnormal external moisture;
- be free of any foreign odour or taste;
- have seeds which are soft and undeveloped.

Cucumbers should not be withered, senescent, yellowish or yellow ripened.

NOTE 1 Quality requirements for cucumbers produced under conditions of forced growth for transport for direct consumption are given in UN-ECE Standard No. 23.

3.3 Classification

Cucumbers are classified into three classes as follows (see UN-ECE Standard No. 23).

a) "Extra" class

Cucumbers in this class should be of superior quality. They should have all the characteristics of the variety. They should

- be well developed;
- be well shaped and practically straight (maximum height of the arc 10 mm per 10 cm of length of the cucumber);
- have a typical colouring for the variety; and