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Dried apples — Specification and test methods

Pommes séchées — Spécifications et méthodes d'essai



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Foreword

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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 7701 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 13, *Dry and dried fruits and vegetables*.

This second edition cancels and replaces the first edition (ISO 7701:1986), which has been technically revised.

Annexes A, B and C form an integral part of this International Standard.

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Dried apples — Specification and test methods

1 Scope

This International Standard specifies requirements and test methods for dried apple segments or slices (rings) obtained from the fruits of the apple tree *Malus communis* (L.) destined for human consumption.

It does not apply to dehydrated apples, apple chips, dried apple sauce and apple flour (powder).

2 Definitions

For the purposes of this International Standard, the following definitions apply.

2.1 pest-infested dried apple: Dried apple damaged by insect infestation and/or mite infestation.

2.2 spoiled dried apple: Dried apple damaged by bruises, or darkened in colour or showing the presence of bitter pit, corky tissue, visible decomposition caused by bacteria, fungi, visible mould hyphae or any other indications of disease.

2.3 broken dried apple: A piece of dried apple smaller than a normal slice.

2.4 bitter pit: A cork-like formation of the flesh, with depression of the cuticle. This disease generally manifests itself after harvesting.

2.5 apple fragment: Piece of apple which readily passes through a wire mesh with 10 mm openings.

2.6 extraneous matter: Dirt, pieces of skin, calyx, leaf, peduncle, twigs, bits of wood, soil or any other foreign matter among or on the dried apples.

2.7 residual sulfur dioxide (SO₂) content: The quantity of sulfur dioxide determined in accordance with the method specified in annex B.

It is expressed in milligrams per kilogram.

2.8 moisture content: Conventionally, the loss in mass determined under the operating conditions specified in annex C.

3 Requirements

3.1 Description

Dried apples are the sun-dried or artificially dried ripe and firm fruits of *Malus communis* (L.). Dried apples are prepared from fruits that have been peeled, cored and cut into segments or slices (rings). They shall be sound and clean.

3.2 Classification

Dried apples shall be classified on the basis of colour and the presence of defects, extraneous matter and broken pieces, as specified in table 1.

3.3 Odour and taste

Dried apples shall have an odour and taste characteristic of the variety. They shall be free from foreign odour and odour traces coming from abnormal fermented apples.

3.4 Freedom from insects, moulds, etc.

Dried apples shall be free from living insects, mites or other parasites and moulds, and shall be practically free from dead insects, insect fragments and rodent contamination visible to the naked eye (corrected, if necessary, for abnormal vision) or with such magnification as may be necessary in any particular case. If the magnification exceeds $\times 10$, this fact shall be stated in the test report.

3.5 Extraneous matter

The proportion of extraneous matter shall not exceed the values given in table 1 according to the class.

3.6 Pest-infested and spoiled dried apples

The proportion of pest-infested and spoiled dried apples shall not exceed the values given in table 1 according to the class.

3.7 Colour

The colour of dried apples shall be light and characteristic of the variety, with slight browning of the cut edges, or light brown.

3.8 Moisture content

The moisture content of dried apples shall not exceed 25 % (*m/m*).

3.9 Sulfur dioxide content

The content of residual sulfur dioxide shall not exceed 2 000 mg/kg.

3.10 Mineral impurities

The acid-insoluble ash yield shall not exceed 1 g/kg.

4 Classification

4.1 Classes

Dried apples are classified into three classes defined in 4.1.1 to 4.1.3.

4.1.1 Extra class

Dried apples in this class shall be of superior quality. They shall be characteristic of the variety and/or commercial type. They shall have a uniform colour. They shall be practically free from defects, provided that these do not affect the general appearance of the product, the quality, or its presentation in the package. Apples in this class shall not exceed the allowable percentages for the various defects given in table 1.

4.1.2 Class I

Dried apples in this class shall be of good quality. They shall be characteristic of the variety and/or commercial type. They shall satisfy the requirements given in table 1.

The following slight defects are allowed, provided that these do not affect the general appearance of the product, the quality, the keeping quality, or presentation in the package:

- slight defects in shape;
- slight defects in colour;
- presence of core carpel.

4.1.3 Class II

This class includes dried apples which do not qualify for inclusion in the higher classes but which satisfy the requirements specified in table 1.

The following defects are allowed, provided that the dried apples retain their essential characteristics as regards general appearance, quality and presentation:

- defects in shape;
- defects in colour browning and darkening, but not blackness;
- presence of core carpel, stem or seeds.

4.2 Sizing

Sizing is determined by diameter, as follows.

- a) **Slices:** not less than 90 % (*m/m*) of all the units shall be 10 mm to 25 mm wide.
- b) **Rings:** the longest diameter shall be at least 30 mm.

4.3 Tolerances

Subject to agreement between the interested parties, tolerances with respect to characteristics and size may be allowed in each package (or in each lot for product transported in bulk) for product not satisfying the requirements of the class indicated.

5 Sampling

It is important that the laboratory receive a sample which is truly representative and has not been damaged or changed during transport or storage.

Methods of sampling dry and dried fruits and vegetable products will form the subject of a future International Standard.

6 Test methods

Samples of dried apples shall be tested for conformity of the product to the requirements of table 1 by the test method specified in annex A.

The residual sulfur dioxide content (3.9) shall be tested in accordance with annex B, and the moisture content (3.8) in accordance with annex C. An example of the method of determination of acid-insoluble ash (mineral impurities) is given in ISO 930¹⁾.

7 Packing and marking

7.1 Packing

Dried apples shall be packed in clean, sound and dry containers made of materials which do not affect the product. If wooden boxes are used, they shall be lined with a suitable paper.

For direct consumption, small consumer packages may be used. The quantities packed in such packages are usually 0,5 kg, 1,0 kg or 2,5 kg net mass but, if required, other quantities may be used. A suitable number of such small packages shall be placed in large wooden or cardboard cases.

The size of the packages and the number of small packages packed in a case shall be subject to agree-

ment between the purchaser and vendor. However, the mass of the large containers or cases shall not be more than 25 kg.

7.2 Marking

The container and case shall be marked or labelled with the following particulars:

- a) name of the product or variety, and the trademark or brand name, if any;
- b) name and address of the producer or packer;
- c) code or batch number;
- d) net mass, or the number of package units followed by the unit mass in the case of packages containing such units;
- e) class of product;
- f) producing country;
- g) expiry date;
- h) any other marking required by the purchaser, such as year of harvest and date of packing (if known);
- i) reference to this International Standard (optional).

1) ISO 930:1980, *Spices and condiments — Determination of acid-insoluble ash*.