
International Standard



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Peaches — Guide to cold storage

Pêches — Guide pour l'entreposage réfrigéré

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FOREWORD

ISO (the International Organization for Standardization) is a worldwide federation of national standards institutes (ISO member bodies). The work of developing International Standards is carried out through ISO technical committees. Every member body interested in a subject for which a technical committee has been set up 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.

Draft International Standards adopted by the technical committees are circulated to the member bodies for approval before their acceptance as International Standards by the ISO Council.

International Standard ISO 873 was developed by Technical Committee ISO/TC 34, *Agricultural food products*.

It was submitted directly to the ISO Council, in accordance with clause 5.10.1 of part 1 of the Directives for the technical work of ISO. It cancels and replaces ISO Recommendation R 873-1968, which had been approved by the member bodies of the following countries :

Australia	Germany, F.R.	Romania
Brazil	Hungary	South Africa, Rep. of
Bulgaria	India	Turkey
Chile	Iran	United Kingdom
Colombia	Israel	USSR
Czechoslovakia	Italy	Yugoslavia
Egypt, Arab Rep. of	New Zealand	
France	Poland	

The member body of the following country had expressed disapproval of the document on technical grounds :

Netherlands

Peaches — Guide to cold storage

1 SCOPE AND FIELD OF APPLICATION

This International Standard describes methods for obtaining conditions for the successful cold storage of varieties of peaches (peaches, nectarines and clingstone peaches) obtained from *Prunus Persica* Sieb. and Zucc. immediately after picking until their use in the fresh state.

The limits of application of these methods are given in annex A.

2 REFERENCES

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

AGRI/WP 1/EUR.STAN.6, *Peaches* (revised European Standard, recommended by the Working Group on standardization of perishable goods, of the Economic Commission for Europe).

3 CONDITIONS OF HARVEST AND PUTTING INTO STORE

3.1 Harvesting

It is difficult to characterize the degree of maturity for harvesting. The practical criteria of maturity most frequently used for determining the best time for harvesting are :

- the basic ground colour¹⁾ of the outer skin;
- the hardness of the flesh, estimated by means of a spring penetrometer;
- the age of the fruit from full flowering.

These criteria are not universally valid; for a given variety they vary from one region to another and it is for the grower to decide on his own criteria for picking, on the basis of experience.

The basic ground colour and the recommended hardness vary according to the variety. In general, it is advisable to pick the fruit at the time when their colour is changing from green and yellow. At the time of picking, the flesh should be firm, somewhat juicy, with a slight aroma and slight acidity.

3.2 Quality characteristics for storage

Only fruit of quality "extra" and "I", the characteristics of which are defined in AGRI/WP 1/EUR.STAN.6, should be put into store.

Fruit put into cold store should be sound, free from bruises or physiological disorders and free from any visible sign of fungal or bacterial attack. It should also be clean.

3.3 Various treatments

For most varieties, the fruit should be rapidly cooled after harvesting. Certain varieties, for example Elberta and Red Haven, are sensitive to this treatment, however, and show a tendency to a cotton-wool texture. Treatment with iced water, to which sodium hypochlorite has been added, has sometimes been recommended, as has treatment with wax.

3.4 Putting into store

The fruit should be put into the cold store as soon as possible after harvesting.

3.5 Method of storage

The fruit should be handled with care. Packages should contain only a single layer of fruit. Storage densities of the order of 200 to 220 kg per cubic metre of usable space are recommended for a stack of pallets.

4 OPTIMUM CONDITIONS OF STORAGE

4.1 Temperature

Temperatures of -1 to 2°C , subject to exception, have been recommended. A period of 2 to 5 days at a higher temperature, before the fruit is put into the cold, may avoid the development of a cotton-wool texture in certain varieties which are susceptible to this disorder, for example 2 to 3 days at 24°C for Elberta and Red Haven varieties.

The table given in annex B gives the recommended temperatures for a number of varieties.

1) The basic ground colour should be distinguished from the anthocyanin red pigmentation, the intensity and extent of which vary according to the variety and to a certain extent with exposure to sunlight.