

ISO

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION

ISO RECOMMENDATION R 873

PEACHES

GUIDE TO COLD STORAGE

1st EDITION

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BRIEF HISTORY

The ISO Recommendation R 873, *Peaches – Guide to cold storage*, was drawn up by Technical Committee ISO/TC 34, *Agricultural food products*, the Secretariat of which is held by the Magyar Szabványügyi Hivatal (MSZH).

Work on this question by the Technical Committee led to the adoption of a Draft ISO Recommendation.

In September 1966, this Draft ISO Recommendation (No. 1029) was circulated to all the ISO Member Bodies for enquiry. It was approved, subject to a few modifications of an editorial nature, by the following Member Bodies :

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

One Member Body opposed the approval of the Draft :

Netherlands

The Draft ISO Recommendation was then submitted by correspondence to the ISO Council, which decided, in November 1968, to accept it as an ISO RECOMMENDATION.

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INTRODUCTION

This ISO Recommendation provides guidance of a very general nature only. Because of the variability of the fruit according to the time and place of cultivation, local circumstances may make it necessary to specify other conditions of harvesting or other physical conditions in the store.

This ISO Recommendation does not apply unreservedly, therefore, to all varieties in all climates, and each specialist will himself decide on any modifications to be made.

Moreover, this ISO Recommendation does not take into account the role played by horticultural factors, and wastage during storage is not dealt with. The importance of these two subjects has not been forgotten, but the influential factors, i.e. ecological or agrotechnical factors, are not very well known. Moreover, the origin of many of the most frequent physiological disorders of peaches is still uncertain, as are often the appropriate means of combating them. It has therefore seemed difficult to prepare international recommendations on these two points.

Nevertheless, it has seemed useful to give in an Appendix and for purposes of record, a few recommendations which appear sufficiently well founded in the present state of knowledge.

Subject to all possible restrictions arising from the fact that fruits are living material and may vary considerably, the rigorous application of the recommendations contained in this ISO Recommendation and its Appendix should enable much wastage in cold storage to be avoided and in most cases long-term storage to be achieved.

1. SCOPE

This ISO Recommendation described methods for obtaining conditions for the successful cold storage of peaches.

2. CONDITIONS OF HARVESTING AND PUTTING INTO STORAGE

2.1 Harvesting

It is difficult to characterize the correct maturity for harvesting.

The most frequently used practical criteria for determining the best time for harvesting are

- the basic ground colour* of the outer skin;
- the hardness of the flesh, estimated by means of a spring penetrometer;
- the age of the fruit from all flowering.

* 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 the exposure to sunlight.