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## **Pao cai (salted fermented vegetables) — Specification and test methods**

*Pao cai (légumes fermentés salés) — Spécification et méthodes d'essais*



Reference number  
ISO 24220:2020(E)

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## Foreword

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This document was prepared by Technical Committee ISO/TC 34, *Food products*, Subcommittee SC 3, *Fruits and vegetables and their derived products*.

Any feedback or questions on this document should be directed to the user's national standards body. A complete listing of these bodies can be found at [www.iso.org/members.html](http://www.iso.org/members.html).

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## Introduction

Pao cai (salted fermented vegetables) is a traditional fermented vegetable product, rich in organic acids, amino acids and other nutrients. It is recognized as being conducive to human health and has become one of the world's recognized healthy fermented vegetable products.

Pao cai has a long history of production. It was introduced into Europe in the 17th century. Nowadays, it sells well all over the world, especially in countries and regions where it is regularly consumed, such as in China, Japan, Korea and Europe. Accordingly, an industry to supply pao cai has rapidly developed. The market demand is enormous and the industry is experiencing a dramatic capacity expansion. However, as a result of the rapid development, there is a lack of unified and explicit product quality and safety guarantees, which greatly limits the international trade and circulation of pao cai products.

This document specifies the properties of pao cai. It has been developed to help prevent barriers to trade and communication.