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# International Standard



# 6664

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## **Bilberries and blueberries — Guide to cold storage**

*Myrtilles — Guide pour l'entreposage réfrigéré*

**First edition — 1983-02-15**

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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 developing International Standards is carried out through ISO technical committees. Every member body interested in a subject for which a technical committee has been authorized 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 6664 was developed by Technical Committee ISO/TC 34, *Agricultural food products*, and was circulated to the member bodies in May 1981.

It has been approved by the member bodies of the following countries :

Brazil	Ireland	Romania
Canada	Israel	South Africa, Rep. of
Czechoslovakia	Korea, Rep. of	Spain
Egypt, Arab Rep. of	Peru	Tanzania
Ethiopia	Philippines	Turkey
Hungary	Poland	USSR
India	Portugal	Yugoslavia

The member bodies of the following countries expressed disapproval of the document on technical grounds :

France  
Netherlands

# Bilberries and blueberries — Guide to cold storage

## 1 Scope and field of application

This International Standard describes the optimum conditions for the cold storage of bilberries (*Vaccinium myrtillus* L.), blueberries (*Vaccinium angustifolium* Ait.) and cultivated varieties (cultivars) of *Vaccinium corymbosum* L.

The limits of application are given in annex A.

## 2 Reference

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

## 3 Conditions of harvesting and putting into store

### 3.1 Harvesting

The fruits should not be picked when moist (due to rain or dew) as they may be attacked by mildew.

They may be picked by hand or by means of special combs provided that these cause no bruising of the fruits. Since the fruits ripen very little during storage, they should be picked at a stage very close to maturity, i.e. they should be completely developed, fully coloured, firm, and covered by their natural waxy coating.

They should be picked carefully and placed directly into flat baskets or other solid light packages to avoid further handling. The capacity of the baskets should be such that the lower layers are not crushed. Packages should be neither too full nor insufficiently packed.

All packages filled with fruits should be placed in the shade immediately after picking and should not stay there longer than necessary.

On arrival at the store, the fruits should be refrigerated.

### 3.2 Qualitative characteristics for storage

Fruits intended for cold storage should be healthy, fresh, without any sign of fermentation, at a stage close to maturity

(not too ripe), free of abnormal external humidity, firm, covered by a natural waxy coat, free of bruises, and free of any visible signs of attack by fungi and by insects. They should be free of other species of small fruits and, if necessary, leaves and twigs.

### 3.3 Various treatments

Because of their perishability, the fruits should be precooled for several hours after picking to remove natural heat. Precooling by means of a jet of cold air is preferred.

### 3.4 Putting into store

The fruits should be put into the cold store as soon as possible after picking (not later than 12 h) and stored with products having the least possible odour.

### 3.5 Method of storage

The baskets (or other packages) containing the fruits should be handled gently and with care. They should be stacked in a way which will ensure uniform circulation of air through the mass and avoid crushing of the lower layers in the baskets. The baskets should be placed on a floor covered with duckboards to allow ventilation below the baskets. The cold store should be disinfected beforehand and should be free from odours.

To ensure the strength of the packages and to make the most economic use of the store, the packages should be stacked on post pallets which should then be stacked to the height permitted by the store.

## 4 Optimum storage conditions

### 4.1 Temperature

An optimum temperature between  $-0,5\text{ }^{\circ}\text{C}$  and  $+0,5\text{ }^{\circ}\text{C}$  is recommended, but, depending on the means of refrigeration, higher temperatures (up to  $4\text{ }^{\circ}\text{C}$ ) may, sometimes, be used.

### 4.2 Relative humidity

The optimum relative humidity of the air is from 85 to 90 %.