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STANDARD

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Potatoes — Guidelines for storage in artificially ventilated stores

Pommes de terre — Guide pour le stockage en entrepôt à ventilation forcée



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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 preparing International Standards is normally carried out through ISO technical committees. Each member body interested in a subject for which a technical committee has been established 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. ISO collaborates closely with the International Electrotechnical Commission (IEC) on all matters of electrotechnical standardization.

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.

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Introduction

Methods of storing potatoes depend to a large extent on local climatic conditions, the degree and type of mechanization available and the end use of the potatoes. In many countries, potatoes are commonly stored in clamps, but special stores with artificial ventilation are being increasingly used.

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Potatoes — Guidelines for storage in artificially ventilated stores

1 Scope

This International Standard establishes guidelines for the storage of potatoes, intended for use as seed potatoes, for consumption, or for processing, in artificially ventilated stores.

The application of these guidelines will permit preservation of the growth potential and productivity of seed potatoes and of the good cooking quality (e.g. characteristic flavour, lack of discoloration and light colour of fried products) of potatoes for consumption.

These guidelines are applicable only in regions with temperate climates.

2 Preliminary operations

2.1 Harvest

Potatoes intended for storage should be harvested at full maturity, which is generally characterized by the resistance of the skin to removal when it is rubbed by hand.

During harvesting, special care should be taken to avoid damage to the potatoes. This is important, because it allows storage losses to be kept to a minimum.

Harvested potatoes should not be left in open-air conditions where they are subject to damage by rain and sunlight.

2.2 Quality of potatoes

Potatoes intended for storage should not

- be infected with late blight or wet rot;
- be injured by frost;

- contain more than 10 % of severely damaged tubers per lot;
- exhibit more than 5 % of waste per lot (e.g. attached or loose earth, detached growth shoots and other extraneous matter).

2.3 Storeroom equipment and preparation of storerooms for use

Before the potatoes are put into store, the storerooms should be cleaned and disinfected with officially approved chemical substances. The external walls and roof of the storerooms should be thermally insulated and airtight to eliminate atmospheric effects. Moisture insulation should be placed on the warm side of walls to reduce the penetration of water vapour.

The storerooms should be equipped with

- devices for loading, unloading and transportation;
- means of ventilation, temperature and humidity control and a ventilation control system;
- electricity (lighting and power);
- grading apparatus.

2.4 Additional considerations

Potatoes intended for direct consumption should be protected from daylight and minimum electric lighting should be used. Seed potatoes may be stored in daylight.

Treatment with chemical substances to prevent sprouting or rotting may be performed in conformity with the regulations in force in the country concerned.