

STANDARD

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Dried peaches — Specification and test methods

Pêches séchées — Spécifications et méthodes d'essai



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Foreword

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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.

International Standard ISO 7703 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Subcommittee SC 13, *Dry and dried fruits and vegetables*.

This second edition cancels and replaces the first edition (ISO 7703:1986), which has been technically revised.

Annexes A, B and C form an integral part of this International Standard.

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Dried peaches — Specification and test methods

1 Scope

This International Standard specifies requirements and test methods for dried peaches obtained from the fruits of the peach tree *Prunus persica* (L.) Batsch destined for human consumption.

2 Definitions

For the purposes of this International Standard, the following definitions apply.

2.1 pest-infested dried peach: Dried peach damaged by insect infestation and/or mite infestation.

2.2 spoiled dried peach: Dried peach damaged by bruises, or darkened in colour, or showing hard tissue or breakage, crushing or smears, or any other indications of disease.

2.3 immature dried peach: Dried peach obtained from an unripe peach, having poor colour and flavour, undesirable appearance and high shrinkage ratio.

2.4 halved peach: A peach that has been cut longitudinally into approximately equal halves.

2.5 sliced peach: A peach that has been cut longitudinally into several slices.

2.6 fermentation: A piece of dried peach damaged by fermentation to the extent that the characteristic appearance and/or flavour is substantially affected.

2.7 residual sulfur dioxide (SO₂) content: The quantity of sulfur dioxide determined in accordance with the method specified in annex B.

It is expressed in milligrams per kilogram.

2.8 moisture content: Conventionally, the loss in mass determined under the operating conditions specified in annex C.

3 Requirements

3.1 Description

Dried peaches are the sun-dried, tree-ripened fruits of *Prunus persica* (L.) Batsch. Dried peaches are prepared from sufficiently ripe fruits that have been peeled or left with the skin on, and cut into halves or segments. They shall be sound and clean.

3.2 Classification

Dried peaches shall be classified on the basis of colour, according to whether they are peeled, and the presence of defects and extraneous matter as specified in table 1. They may also be graded into various sizes according to their diameter (in the case of halves) and width or length (in the case of segments).

3.3 Odour and taste

Dried peaches shall have an odour and taste characteristic of the variety. They shall be free from foreign odour and odour traces coming from abnormal fermented peaches.

3.4 Freedom from insects, moulds, etc.

Dried peaches shall be free from living insects, mites or other parasites and moulds, and shall be practically free from dead insects, insect fragments and rodent contamination visible to the naked eye (corrected, if necessary, for abnormal vision) or with such magnification as may be necessary in any particular case. If the magnification exceeds $\times 10$, this fact shall be stated in the test report.

3.5 Extraneous matter

The proportion of extraneous matter, such as dirt, pieces of skin (only for peeled dried peaches), stem,