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STANDARD

ISO
1838

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Fresh pineapples — Storage and transport

Ananas frais — Entreposage et transport



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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 1838 was prepared by Technical Committee ISO/TC 34, *Agricultural food products*, Sub-Committee SC 14, *Fresh fruits and vegetables*.

This second edition cancels and replaces the first edition (ISO 1838:1975), which has been technically revised.

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Introduction

Fresh pineapples produced in regions far from places of consumption should be stored in the cold.

The degree of maturity at harvest time, which determines the duration of storage, should be chosen according to the duration of transport and marketing operations. This duration varies considerably, hence the clause dealing with the ripeness of the pineapples cannot have a general application.

The external coloration of the pineapples is not a safe criterion for maturity and it is necessary to give a criterion for actual ripeness.

The condition of the pineapples on arrival at the warehouse (physiological condition, soundness, injuries) has a direct bearing upon the behaviour during storage, which justifies the detailed recommendations made on this subject.