
INTERNATIONAL STANDARD



3659

INTERNATIONAL ORGANIZATION FOR STANDARDIZATION · МЕЖДУНАРОДНАЯ ОРГАНИЗАЦИЯ ПО СТАНДАРТИЗАЦИИ · ORGANISATION INTERNATIONALE DE NORMALISATION

Fruit and vegetables — Ripening after cold storage

Fruits et légumes — Maturation à l'issue de l'entreposage réfrigéré

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FOREWORD

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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 3659 was developed by Technical Committee ISO/TC 34, *Agricultural food products*, and was circulated to the member bodies in October 1974.

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

Australia	Germany	Poland
Austria	Hungary	Romania
Chile	India	Spain
Czechoslovakia	Iran	Turkey
Egypt, Arab Rep. of	Ireland	Yugoslavia
France	Israel	

The member body of the following country expressed disapproval of the document on technical grounds :

New Zealand