



UN RATIONS STANDARD

DATE: 30/10/2013

BEANS KIDNEY CANNED

ED No: 02

CODE: UNSTD-COM 1104

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1. PRODUCT NAME

BEANS KIDNEY CANNED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Canned kidney beans belong to the family *Phaselous vulgaris* spp, that have been processed in a suitable packing medium and hermetically sealed in cans. The product must meet the requirements for commercial sterility.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Dried kidney beans but not limited to water, sugar, vinegar, oil, acidity regulators.

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.
- 4.2. CODEX STAN CAC/RCP 60-2005 "Code of practice for the prevention and reduction of tin contamination in canned food"
- 4.3. CAC/RCP 23-1979 "Recommended International Code of Hygiene practice for Low-Acid and Acidified Low-Acid Canned foods"

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

PARAMETER

MAXIMUM LIMITS

QUALITY PARAMETERS

MAXIMUM LIMITS

N/A


7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Flavour, odour and colour

The product shall have characteristics typical of canned navy beans; the product shall be free from any abnormal flavour, odour or colour.

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| Foreign matter | The product shall be free from any foreign matter. |
| Drained weight | ≥ 65% of the net weight |
| Preservatives | Shall be free from preservatives. |
| Minimum Fill | The container shall be well filled with the product and the product shall occupy ≥ 90% of the water capacity of container. |

8. CONTAMINANTS

- 8.1. The product covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
- 8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLS) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

| NUTRIENTS | AMOUNT PER 100 g OF PRODUCT |
|-----------|-----------------------------|
| Energy | 88 Kcal |

10. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|---|
| Primary packaging | Can (food grade). |
| Secondary packaging | Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling. |
| Primary packaging net weight | Up to 1 Kg |
| Warranty at delivery location | 4 Months |

11. LABELLING

- 11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- 12.1. UNSTD-GEN-03: "UN Inspection"
- 12.2. UNSTD-GEN-04: "UN Certification"