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	BEANS IN TOMATO SAUCE CANNED		ED No: 05
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1. PRODUCT NAME

BEANS IN TOMATO SAUCE CANNED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Beans in tomato sauce are dried white beans of the family *Phaseolus vulgaris* spp, commonly known as pinto beans that have been baked in tomato sauce. The product is hermetically sealed in a can. The product must meet the requirements for commercial sterility.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

White beans (pulses of *Phaseolus spp*), tomato paste, salt, spices, and herbs.
Optional: Sugar, starch, vinegar.

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


- 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.
- Commercial sterility n=6; c=0; m=M= Commercially sterile

6. CHEMICAL CRITERIA

QUALITY PARAMETERS	LIMITS
Salt	≤ 2 %
Tomato solids of the sauce °Brix, (min)	≥ 2 %

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Flavour, odour and colour	The product shall have characteristics typical of canned navy beans in tomato sauce; the product shall be free from any abnormal flavour, odour or colour.
Foreign matter	The product shall be free from any foreign matter.

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Drained weight	55 % (min)
Minimum Fill	The container shall be well-filled with the product and the product shall occupy $\geq 90\%$ of the water capacity.
Storage and Transportation Temperature	15° to 25°C

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	79 kcal
Protein	4.8 g.
Carbohydrates	13 g.
Fats	< 0.5 g.

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	From 400 g to 1 Kg
Warranty at delivery location	Minimum 4 Months

11. LABELLING

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

12. OTHER REQUIREMENTS

- 12.1. CODEX STAN 171-1989 STANDARD FOR CERTAIN PULSES
- 12.2. CAC/RCP 23-1979 CODE OF HYGIENIC PRACTICE FOR LOW AND ACIDIFIED LOW ACID CANNED FOODS¹.
- 12.3. CAC/RCP 40-1993 CODE OF HYGIENIC PRACTICE FOR ASEPTICALLY PROCESSED AND PACKAGED LOW-ACID FOODS
- 12.4. UNSTD-GEN-03: "UN Inspection"
- 12.5. UNSTD-GEN-04: "UN Certification"