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	VEGETABLE BEANS GREEN CANNED		ED No: 04
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1. PRODUCT NAME

VEGETABLE BEANS GREEN CANNED

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Canned green beans from succulent pods of the green, fresh, clean, sound, succulent pods of *Phaseolus vulgaris* L. and *Phaseolus coccineus* L. packed with water and processed by heat, in an appropriate manner to prevent spoilage. The product is hermetically sealed.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Whole green beans uncut, and medium (water, if necessary, salt)

Optional: spices and condiments

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"

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

SAFETY PARAMETERS	LIMITS
pH	5.1 – 5.7
QUALITY PARAMETERS	

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance	Shall not be < 90% (less Head space) of container water capacity.
Texture	Fleshy and tender
Odour and flavour	Characteristics of Green beans
Colour	Typical of the variety of Green beans used

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Uniformity of size	90% by count of units shall be uniform in size
Symmetry	≤ 20% by count of units shall be off-suture cuts
Drained weight (min)	≥ 50%.
Foreign matter	Shall have no foreign matter
Storage and Transportation Temperature	15°C to 25°C

8. CONTAMINANTS

- 8.1. The products 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	19 kcal
Protein	0.8 g
Carbohydrates	3.8 g
Fat	0.1 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Can or equivalent recyclable/biodegradable packaging material that shall be able to maintain the product's organoleptic qualities and sanitary integrity. Must withstand the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages and withstands the rigor 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 297-2009 CODEX STANDARD FOR CERTAIN CANNED VEGETABLES
- 12.2. UNSTD-GEN-03: "UN Inspection"
- 12.3. UNSTD-GEN-04: "UN Certification"