

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>VEGETABLE BEANS GREEN FRESH</b>	ED No: 04
	<b>CODE: UNSTD-COM 4209</b>	Page 1 of 2

## 1. PRODUCT NAME

VEGETABLE BEANS GREEN FRESH

## PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Beans of varieties (cultivars), grown from *Phaseolus vulgaris* L. and *Phaseolus coccineus* L., to be supplied fresh to the consumer. Beans for shelling or industrial beans for shelling or industrial processing shall be excluded.

## 3. INGREDIENTS

### 3.1. ESSENTIAL INGREDIENTS

Beans green

### 3.2. OTHER PERMITTED INGREDIENTS

N/A

## 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 or GLOBAL G.A.P.
- 4.2. "Code of Hygiene Practice for Fresh Fruits and Vegetables (CAC/RCP 53-2003)"

## 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.

## 6. CHEMICAL CRITERIA

### SAFETY PARAMETERS

Agrochemicals/Pesticides residues

CODEX MRL

### QUALITY PARAMETERS

Produce shall be intact and sound, not affected by rotting or deterioration; clean; fresh in appearance; free from parchment (hard endoderm), visible foreign matter, pests, damage caused by pests, abnormal external moisture, foreign smell and/or taste; must withstand transportation and handling; to arrive in satisfactory condition at the place of destination. Green and shape must be characteristic of the variety and/or commercial type. They must be turgid, easily snapped; very tender; practically straight; stringless except in the case of beans for slicing. Produce shall be free from defects.

## 7. PHYSICAL CRITERIA

### PARAMETER

### LIMITS

Appearance and colour


Appropriate to the product.

Odour or flavour

Beans green shall be free from rotting, foreign smell and/or taste, fungal damage or desiccation.

Uniformity

Content of each package must be uniform and contain

	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
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	<b>CODE: UNSTD-COM 4209</b>	Page 2 of 2

Tolerance	only beans of the same origin, variety or commercial type, quality, and size
Texture	≤ 5 % by number or weight, in quality provision
Foreign matter	Appropriate to the product.
Storage and Transportation Temperature	Shall have no foreign matter.
	2°C to 6°C <b>OR</b> 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).

## 9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	28 kcal

## 10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The primary packaging material or equivalent recyclable/ biodegradable packaging material must 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 equivalent packing that maintains the integrity of the product and withstands the rigor of transport and handling.
Packing size	N/A
Warranty at delivery location	Minimum 1 Week

## 11. LABELLING

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

## 12. OTHER REQUIREMENTS

- 12.1. UNECE STANDARD FFV-06 BEANS
- 12.2. CAC/RCP 44-1995 PACKAGING AND TRANSPORT OF FRESH FRUIT AND VEGETABLES
- 12.3. UNSTD-GEN-03: "UN Inspection"
- 12.4. UNSTD-GEN-04: "UN Certification"