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

VEGETABLE BEANS GREEN FROZEN

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Quick frozen green beans is the product prepared from fresh, clean, sound, succulent pods, grown from *Phaseolus vulgaris* L. and *Phaseolus coccineus* L. Strings (if any), stems, and stem ends are removed, and the pods washed and sufficiently blanched to ensure adequate stability of colour and flavour during normal marketing cycles, to be supplied quick frozen (QF) to the consumer.

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 GAP.
- 4.2. CAC/RCP 8-1976 CODE OF PRACTICE FOR THE PROCESSING AND HANDLING OF QUICK FROZEN 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.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS

Agrochemicals/Pesticides residues

CODEX MRL

QUALITY PARAMETERS

Individual quick frozen (IQF) Beans Green shall be sound, clean, and firm, without bruises and blemish, free from any visible foreign matter; free from stem ends, damage by insects and disease, free from mechanically damaged units, tough strings, and fibrous units and free from any foreign smell. Content must be uniform and contain only green beans of the same origin, colour, group, and size.

Size: Width of the pod not exceeding 9 mm.

7. PHYSICAL CRITERIA

PARAMETER	LIMITS
Appearance and colour	"Free flowing". Appropriate to the product. Free from signs of defrosting.
Style	Whole

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Odour or flavour	Appropriate to the product. Free from rotting, foreign smell and/or taste, fungal damage or desiccation.
Texture	Appropriate to the product, turgid, tender, stringless
Foreign matter	Shall have no foreign matter.
Storage and Transportation Temperature	-18°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	27 kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	The product shall be wrapped and packaged, in a heat sealed food grade polythene bags or equivalent recyclable /biodegradable packaging material that maintains 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 1 Kg to 2.5 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 320-2015 STANDARD FOR QUICK FROZEN VEGETABLES

12.2. UNSTD-GEN-03: "UN Inspection"

12.3. UNSTD-GEN-04: "UN Certification"