	<b>UN RATIONS STANDARD</b>	DATE: 01/04/2024
	<b>VEGETABLE BEANS WAX CANNED</b>	ED No: 05
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## 1. PRODUCT NAME

VEGETABLE BEANS WAX CANNED

## PRODUCT RISK

LOW

MEDIUM

HIGH

## 2. DESCRIPTION



Bean wax canned is the product prepared from fresh, clean, sound, succulent pods of the varieties of the species *Phaseolus vulgaris* 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

Wax bean plant transversely cut pods  $\geq 20$  mm long, 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

N/A

## 7. PHYSICAL CRITERIA

### PARAMETER

### LIMITS

Appearance


Shall not be < 90% (less Head space) of container water capacity.

Texture

Shall not be fibrous and not more than 5% m/m of the units may possess tough strings

Odour and flavour

Characteristic of wax beans plant and other

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Colour	substances used, free from off-odour and flavour
Uniformity of size	Golden or yellow, without discoloration
Symmetry	90% by count of units shall be uniform in size
Drained weight (min)	≤ 20% by count of units shall be off-suture cuts
Foreign matter	≥ 55 %
Storage and Transportation Temperature	Shall have no foreign matter
	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	20 kcal
Protein	1.2 g
Carbohydrates	3.5 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"