



# UN RATIONS STANDARD

DATE: 31/08/2018

## VEGETABEANS YELLOW FROZEN

ED No: 04

CODE: UNSTD-COM 4212

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### 1. PRODUCT NAME

VEGETABEANS YELLOW FROZEN

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Beans yellow of varieties (cultivars) grown from *Phaseolus vulgaris* L. 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 yellow

#### 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.
- 4.3. "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

### 7. PHYSICAL CRITERIA

#### PARAMETER

Appearance and colour

Yellowish

Odour or flavour

Free from rotting, foreign smell and/or taste, fungal



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damage or desiccation.

Texture

Characteristic to the product – turgid, tender, stringless

Foreign matter

Shall have no foreign matter.

Storage and Transportation

≤-18°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	33 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 the 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	4 Months

### 11. LABELLING

- UNSTD-GEN-02 "UN Product Labelling"

### 12. OTHER REQUIREMENTS

- UNSTD-GEN-03: "UN Inspection"
- UNSTD-GEN-04: "UN Certification"