

	<b>UN RATIONS STANDARD</b>	DATE: 31/08/2018
	<b>VEGETABLE BEANS GREEN FRESH</b>	ED No: 03
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#### 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.

#### 7. PHYSICAL CRITERIA

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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.
Texture	Appropriate to the product.
Foreign matter	Shall have no foreign matter.
Storage and Transportation	2°C to 6°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	31 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	1 Week

#### 11. LABELLING

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

#### 12. OTHER REQUIREMENTS

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

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