



UN RATIONS STANDARD

DATE: 31/08/2018

BEANS NAVY DRIED

ED No: 03

CODE: UNSTD-COM 1106

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1. PRODUCT NAME

BEANS NAVY DRIED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Dried Navy beans are small, oval, kidney-shaped white bean, belonging to the family *Phaselous vulgaris* spp.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

100% Navy beans

3.2. OTHER PERMITTED INGREDIENTS

None permitted

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 171-1989 CODEX STANDARD FOR CERTAIN PULSES

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

- 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

PARAMETER

MAXIMUM LIMITS

Moisture content

<15%

QUALITY PARAMETERS

MAXIMUM LIMITS

N/A

7. PHYSICAL CRITERIA

PARAMETER


LIMITS

Extraneous matter

≤ 1% of which ≤ 0.25% shall be mineral matter and ≤ 0.10% shall be dead insects, fragments or remains of insects, and or other impurities of animal origin.

Toxic or noxious seeds

The product shall be free from toxic or noxious seeds which represent a hazard to human health, such as *Crotalaria* (*crotalaria* spp.), corn cockle (*Agrostemma githago* L.), Castor bean (*Ricinus communis* L.), and Jimson weed (*Datura* spp.)

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| Flavour, Colour and odour | Shall be characteristics navy dried, white beans, free from abnormal flavour and odour. |
| Filth | The product shall be free from filth such as impurities of animal origin and dead insects in amounts which represent a hazard to human health. |
| Defects | |
| Seeds with serious defects | ≤ 1.0% |
| Seeds with slight defects | ≤7.0%, of which broken seeds ≤3.0% |
| Seeds with same colour but different type | ≤3.0% |
| Seeds with different colour | ≤6.0% |
| Discoloured seeds | ≤3.0% |
| Discoloured seeds of same commercial type | ≤10% |
| Storage and Transportation | Ambient |

8. CONTAMINANTS

- 8.1. The product 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 | 337 Kcal |
| Proteins | 22.33 g. |
| Carbohydrates | 60.75 g. |
| Fats | 1.50 g. |

10. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|---|
| Primary packaging | Food grade recyclable / biodegradable polyethylene or equivalent packing material that maintains the product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling. |
| Secondary packaging | Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling. |
| Primary packaging net weight | From 1 Kg to 2.5 Kg |
| Warranty at delivery location | 4 Months |

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"