



## UN RATIONS STANDARD

DATE: 31/08/2018

VEGETABLE BEANS GREEN CANNED

ED No: 03

CODE: UNSTD-COM 4208

Page: 1 of 2

### 1. PRODUCT NAME

VEGETABLE BEANS GREEN CANNED

#### PRODUCT RISK

LOW

MEDIUM

HIGH

### 2. DESCRIPTION



Canned green beans from succulent pods of the green, fresh, clean, sound, succulent pods of *Phaseolus vulgaris* L. and *Phaseolus coccineus* 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

Whole green beans uncut, medium which could be water with optional items; salt, spices and condiments

#### 3.2. OTHER PERMITTED INGREDIENTS

Monosodium glutamate, vegetable gums, alginates, modified starches, and colours as permitted, tetrazine 10 mg/kg.

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"
- 4.3. CODEX STAN 297-2009 CODEX STANDARD FOR CERTAIN CANNED VEGETABLES

### 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

#### SAFETY PARAMETERS



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Page: 2 of 2

Agrochemicals/Pesticides residues

CODEX MRL

### QUALITY PARAMETERS

### MAXIMUM LIMITS

7. pH 5.3 – 5.7

### PARAMETER

Texture	Fleshy and tender
Odour and flavour	Characteristics of Green beans
Colour	Typical of the variety of Green beans used
Uniformity of size	90% by count of units shall be uniform in size
Symmetry	≤20% by count of units shall be off-suture cuts
Foreign matter	Shall have no foreign matter
Storage and Transportation	Ambient temperature

### 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	19 Kcal
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### 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. Shall not be < 90% (less Head space) of container water capacity. Minimum drained weight 53%.
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	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"