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	VEGETABLE BEANS WAX CANNED	ED No: 04
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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 ≥ 20 mm long, medium which could be water with optional items; salt, 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"
- 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

Agrochemicals/Pesticides residues


CODEX MRL

QUALITY PARAMETERS

MAXIMUM LIMITS

pH

5.3-5.7

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7. PHYSICAL CRITERIA

PARAMETER	
Texture	Fibrous
Odour and flavour	Characteristic of wax beans plant and other substances used
Colour	Golden or yellow
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	20 Kcal

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"