



UN RATIONS STANDARD

DATE: 31/08/2018

BEANS BLACK DRIED

ED No: 03

CODE: UNSTD-COM 1100

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PRODUCT RISK

LOW

MEDIUM

HIGH

1. **Product Name:** BEANS BLACK DRIED

2. **Description:**



Black beans are legumes that belong to the the family *Phaseolus spp.vulgaris*.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

100 % Black Beans

3.2. OTHER PERMITTED INGREDIENTS

4. 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

5.1 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.

5.2 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

QUALITY PARAMETERS

Moisture

<15%

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 (*Agrostemmagithago* L.), Castor bean



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(*Ricinus communis* L.), and Jimson weed (*Datura* spp.).

Flavour, Colour and odour

Shall be characteristics of black 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	341 Kcal
Protein	21.6 g
Carbohydrate	62.36 g
Fat	1.42 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging:	Food grade recyclable/biodegradable polyethylene or equivalent packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigors of transport and handling.
Secondary packaging:	Corrugated paper box or equivalent packaging that protects the integrity of the primary package, and withstands the rigors of transport and handling.
Primary Net Weight:	From 1kg to 2.5 kg
Warranty at delivery Location:	4 Months

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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”