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|  | UN RATIONS STANDARD | | DATE: 01/8/2016 |
| | VEGETABLE BEANS GREEN CANNED | | ED No: 02 |
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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. CAC/RCP 23-1979 "Recommended International Code of Hygiene practice for Low-Acid and Acidified Low-Acid Canned foods"
- 4.4. CODEX STAN 297-2009 CODEX STANDARD FOR CERTAIN CANNED VEGETABLES


5. MICROBIOLOGICAL CRITERIA

| FOOD SAFETY PARAMETERS | MAXIMUM LIMITS |
|--|----------------|
| <ul style="list-style-type: none"> 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 | <3.6 |

7. PHYSICAL CRITERIA

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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 | Shall be maintained at 30°C during storage and delivery |

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 |

10. PACKAGING

| PARAMETER | LIMITS |
|-------------------------------|--|
| Primary packaging | Can or equivalent packing material that maintains product's organoleptic qualities and sanitary integrity. Able to withstand the rigors 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 rigors of transport and handling. |
| Primary packaging net weight | Up 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"