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	BEANS NAVY DRIED		ED No: 02
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1. PRODUCT NAME

BEANS NAVY DRIED

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Dried Navy beans are pulses belonging to the family *Phaseolus vulgaris* spp. They are commonly known as Pinto beans.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

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
<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

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 <i>Crotalaria</i> (<i>crotalaria</i> spp.), corn cockle (<i>Agrostemma githago</i> L.), Castor bean (<i>Ricinus communis</i> L.), and Jimson weed (<i>Datura</i> spp.)

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Quality factors	Shall be safe and suitable for human consumption;
Flavour and odour	Shall be 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%

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 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 packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 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"