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Working Party on Standardization of Perishable  
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Specialized Section on Coordination of Standardization  
of Fresh Fruit and Vegetables  
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Item 3 (c) of the provisional agenda

PROPOSAL FOR THE REVISION OF STANDARD FFV-06

BEANS

Note by the secretariat

This document was submitted by the delegation of the European Union and is reproduced in the form in which it was received. Proposed changes are underlined and words to be deleted have been crossed out.

## Proposal for the revision of standard FFV-06 (Beans)

### I. DEFINITION OF PRODUCE

This standard applied to beans of varieties (cultivars) grown from *Phaseolus vulgaris L.* and *Phaseolus coccineus L.* to be supplied fresh to the consumer, beans for shelling or industrial processing being excluded.

### II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality of requirements of beans at the export control stage, after preparation and packaging.

#### A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the beans must be:

- intact<sup>1</sup>
- sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
- clean, practically free of any visible foreign matter, fresh in appearance and free from parchment (hard endoderm)
- practically free from pests
- practically free from damage caused by pests
- free of abnormal external moisture
- free of any foreign smell and/or taste.

The development and condition of the beans must be such as to enable them:

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

#### B. Classification

##### (i) “Extra” Class

Beans in this class must be of superior quality. In shape, development and colouring they must be characteristic of the variety and/or of the commercial type.

They must be:

- turgid, so that they can be easily broken
- very tender
- practically straight
- ~~seedless and stringless~~
- free from any defects.

**(ii) Class I**

Beans in this class must be of good quality. In shape, development and colouring they must be characteristic of the variety **and/or of the commercial type**.

They must be:

- turgid
- young and tender with small tender seeds
- practically free from skin defects
- practically stringless except in the case of beans to be cut up.

The following slight defects, however, may be allowed provided these do not affect the general appearance of the produce, the quality, the keeping quality and the presentation in the package:

- slight defects in shape
- slight defects in colouring.

**(iii) Class II**

This class includes beans which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above.

They must be sufficiently tender. Seeds should not be too large and should remain tender. Strings, if present, must not be hard.

The following defects may be allowed provided the beans retain their essential characteristics as regards the quality, the keeping quality and presentation:

- slight skin defects
- defects in colouring
- defects in shape.

### III. PROVISIONS CONCERNING SIZING

Sizing is compulsory only for needle beans. Size is determined by the maximum width of the pod measured perpendicularly to the seam, in accordance with the following classification:

Very fine: width of the pod not exceeding 6mm

Fine: width of the pod not exceeding 9 mm

~~Medium: width of the pod may exceed 9 mm~~

~~Medium beans may not be placed in the "Extra" Class~~

### IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size (where sizing is required in respect of the latter) shall be allowed in each package for produce not satisfying the requirements of the class indicated.

#### A. Quality tolerances

##### (i) "Extra" Class

Five per cent by weight of beans not satisfying the requirements of the class but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

##### (ii) Class I

Ten per cent by weight of beans not satisfying the requirements of the class but meeting those of Class II or, exceptionally, coming within the tolerances of that class. Within this tolerance, a maximum of 5% by weight may have strings in the case of the varieties and/or commercial types which should be stringless. In addition, a maximum of 15% by number or by weight of beans (with the exception of needle beans) whose stalk and a small part of the neck are missing, providing that they are firm, dry and not discoloured.

##### (iii) Class II

10% by weight of beans satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by *Colletotrichum* (~~gloeosporium~~) *lindemuthianum* (bean spot disease), rotting or any other deterioration rendering it unfit for consumption. In addition, a maximum of 30% by number or by weight of beans (with

the exception of needle beans) whose stalk and a small part of the neck are missing, providing that they are firm, dry and not discoloured.

#### **B. Size tolerances**

For all classes (if sizing is required): 10% by weight of beans not conforming to the requirements as regards sizing.

### **V. PROVISIONS CONCERNING PRESENTATION**

#### **A. Uniformity**

The contents of each package must be uniform and contain only beans of the same origin, variety **and/or commercial type**, quality and size (where sizing is required in respect of the latter). The visible part of the contents of the package must be representative of the entire contents.

#### **B. Packaging**

Beans must be packed in such a way as to protect the produce properly.

The materials used inside the package must be new, clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications is allowed, provided the printing or labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter.

### **VI. PROVISIONS CONCERNING MARKING**

Each package<sup>2</sup> must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

#### **A. Identification**

Packer	)	
and/or	)	Name and address or officially issued or accepted code mark. <sup>3</sup>
dispatcher	)	

#### **B. Nature of produce**

————— ~~Commercial type and, optionally, the name of the variety~~ **“Beans”** if the contents are not visible from the outside.

– **Name of the variety and/or commercial type (optional)**

**C. Origin of produce**

- Country of origin and, optionally, district where grown, or national, regional or local place name.

**D. Commercial specifications**

- Class
- Size (if sized) indicated by the words “very fine”, “fine”, **“medium”**

**E. Official control mark (optional)**

Notes

<sup>1</sup> Due to harvesting of beans (with the exception of needle beans) a degree of damage is permitted at the stalk end only and subject to the tolerances indicated.

<sup>2</sup> Package units of produce prepacked for direct sale to the consumer shall not be subject to these marking provisions but shall conform to the national requirements. However, these markings shall in any event be shown on the transport packaging containing such package units.

<sup>3</sup> The national legislation of a number of countries requires the explicit declaration of the name and address. However, if a code mark is used, the “packer and/or dispatcher (or an equivalent abbreviation)” has to be indicated in connection with the code mark.

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