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Working Party on Standardization of
Perishable Produce and Quality Development

Specialized Section on Coordination of
Standardization of Fresh Fruit and Vegetables
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REPORT OF THE FIFTY-SIXTH SESSION

Addendum 2

Note by the secretariat

This document contains the revised UN/ECE Standard for Beans (FFV-06) as adopted by the Working Party.

UN/ECE STANDARD FFV-06
concerning the marketing and commercial
quality control of

BEANS
moving in international trade between and to
UN/ECE member countries

I. DEFINITION OF PRODUCE

This standard applies 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 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:

- intact¹
- 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
- 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.

¹ *Due to harvesting of beans (excluding needle beans) a degree of damage is permitted at the stalk end only according to the tolerances laid down.*

B. Classification

Beans are classified in three classes defined below.

(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 commercial type.

They must be:

- turgid, easily snapped
- very tender
- practically straight
- stringless

Seeds, if present must be small and soft. However, needle beans must be seedless.

They must be free from defects with the exception of very slight superficial defects provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation on the package.

(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 commercial type.

They must be :

- turgid
- young and tender
- practically stringless except in the case of beans for slicing.

Seeds, if present must be small and soft.

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 presentation in the package:

- slight defect in shape
- slight defect in colouring
- slight skin defect

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(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:

S reasonably tender

S practically free of rust spots; except for needle beans which must be free from rust spots.

Seeds, if present, should not be too large and must be reasonably soft.

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

- defects in shape
- defects in colouring
- skin defects
- strings.

III. PROVISIONS CONCERNING SIZING

Size is determined by the maximum width of the pod measured at right angles to the seam.

Sizing is compulsory for needle beans only in accordance with the following classification:

- very fine : width of the pod not exceeding 6 mm
- fine : width of the pod not exceeding 9 mm
- medium : width of the pod not exceeding 12 mm.

Medium needle beans may not be placed in the "Extra" Class.

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality and size (if sized) shall be allowed in each package for produce not satisfying the requirements of the class indicated.

A. Quality tolerances

(i) ***"Extra" Class***

5 per cent by number or 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**
10 per cent by number or 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 per cent by number or weight may have strings in the case of a variety and/or commercial type which should be stringless.

In addition not more than a maximum of 15 per cent by number or weight of beans (excluding needle beans) may have the stalk and a small section of the narrow part of the neck missing, provided these beans remain closed, dry and not discoloured.

- (iii) **Class II**
10 per cent by number or weight of beans satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by *Colletotrichum lindemuthianum* (bean spot disease), rotting or any other deterioration rendering it unfit for consumption. In addition not more than a maximum of 30% by number or weight of beans (excluding needle beans) may have the stalk and a small section of the narrow part of the neck missing, provided these pods remain closed, dry and not discoloured.

B. Size tolerances

For all classes (if sized): 10 per cent by number or 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 or commercial type, quality and size (if sized).

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.

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VI. PROVISIONS CONCERNING MARKING

Each package² must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

A. Identification

Packer)	Name and address or
and/or)	officially issued or
Dispatcher)	accepted code mark. ³

B. Nature of produce

- "Beans" and/or commercial type, if the contents are not visible from the outside
- Name of the variety (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
 - for needle beans indicated by the words "very fine", "fine", "medium";
 - for other beans (if sized) indicated by the minimum and maximum width of the pod.

E. Official control mark (optional)

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The UN/ECE Standard for Beans
has led to an explanatory brochure published by the OECD Scheme

² *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, the markings referred to shall in any event be shown on the transport packaging containing such package units.*

³ *The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark.*