



**Economic and Social  
Council**

Distr.  
GENERAL

TRADE/WP.7/GE.1/1998/3/Add.1  
13 January 1998

ENGLISH ONLY

---

ECONOMIC COMMISSION FOR EUROPE

COMMITTEE FOR TRADE, INDUSTRY AND  
ENTERPRISE DEVELOPMENT

Working Party on Standardization of  
Perishable Produce and Quality Development

Meeting of Experts on Co-ordination of  
Standardization of Fresh Fruit and Vegetables  
(Forty-fourth session, 9 to 13 March 1998, Geneva)

Item 4(a) of the Provisional Agenda

CONSIDERATION OF PROPOSALS FOR REVISION OF STANDARDS  
BEANS

Note by the secretariat

The following proposals to amend the UN/ECE Standard for Beans have been submitted by the delegation of the United Kingdom. Additions are highlighted in bold and underlined, omissions are indicated by //.

As the United Kingdom has already made a proposal on broken beans and in view of some of the comments made at the last International Training Course held in the United Kingdom in June 1997, a new proposal to replace the previous one has been submitted and gives the United Kingdom's view on a new Bean Standard, for discussion alongside the paper produced by Spain.

**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:

- intact
- 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
- practically free from pests
- practically free from damage caused by pests
- free from all abnormal external moisture
- free from 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**

Beans are classified into two groups:

- needle beans
- other beans

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.

They must be :

- turgid
- very tender
- practically straight
- seedless and stringless
- free from 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.

They must be :

- turgid
- young and tender with small soft seeds
- practically free from skin defects
- practically stringless except in the case of beans for slicing.

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
- //
- //

**(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 // reasonably tender. The seeds must not be too large and remain soft. 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.

// (all references to other beans)

### III. SIZING

Sizing is compulsory for needle beans only . Size is determined by the maximum width of the pod 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 exceeding 9mm.

Only 'very fine' may be placed in the Extra Class

Only 'very fine' and fine beans may be placed in Class I.

### 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% 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% 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% by weight may have strings in the case of varieties which should be stringless. In addition 15% 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% 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 (Gloeosporium) Lindemuthianum (bean spot disease), rotting or any other deterioration rendering it unfit for human consumption.

In addition 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 beans 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 , 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 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 from any foreign bodies.

## VI. PROVISIONS CONCERNING MARKING

Each package 1/ 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 <u>2/</u>

### B. Nature of produce

// Commercial type and optionally, the name of the variety, if the contents of the package are not visible from the outside.

---

1/ 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.

2/ The national legislation of a number of European countries requires the explicit declaration of the name and address.

**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).**