



## **ASEAN STANDARD FOR FRENCH BEAN**

(ASEAN Stan 53:2017)

### **1. DEFINITION OF PRODUCE**

This standard applies to commercial varieties of French bean grown from *Phaseolus vulgaris* L. of the Fabaceae family to be supplied fresh to the consumer after preparation and packaging. French bean for industrial processing is excluded.

### **2. PROVISIONS CONCERNING QUALITY**

#### **2.1 MINIMUM REQUIREMENTS**

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

- whole with peduncle;
- fresh;
- firm;
- characteristic of the variety;
- free of bruises, rotting, and splits making it unfit for consumption;
- clean and practically free of any visible foreign matter;
- practically free of pest and damage caused by them affecting the general appearance of the produce;
- free of abnormal external moisture, excluding condensation following removal from cold storage;
- practically free of mechanical and/or physiological damage caused by low and/or high temperature; and
- free of any foreign odor and/or taste.

**2.1.1** French bean should be harvested and have reached an appropriate degree of development for harvesting depending on variety, season and area in which they are grown.

The development and condition of the French bean should be such as to enable them:

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

## 2.2 CLASSIFICATION

French bean is classified into three classes defined below:

### 2.2.1 "Extra" Class

French bean in this class shall be of superior quality, free of defects in shape and colour, free of skin defects with the exception of very slight superficial defects provided that these do not affect the general appearance, the pod quality, the storage quality and presentation in the package.

### 2.2.2 Class I

French bean in this class shall be of good quality. The following slight defects may be allowed provided these do not affect the general appearance, the pod quality, the storage quality and presentation in the package:

- slight defect in shape and colour;
- slight skin defects due to scratch, scar, or damage caused by pests provided that the skin defect areas do not exceed 5% of the total pod surface area.

### 2.2.3 Class II

This class includes French bean which does not qualify for inclusion in the higher classes, but satisfy the minimum requirements specified in Section 2.1. The following slight defects may be allowed provided these do not affect the general appearance, the pod quality, the storage quality and presentation in the package:

- defects in shape and colour;
- skin defects due to scratch, scar, or damage caused by pests provided that the skin defect areas do not exceed 10% of the total pod surface area.

## 3. PROVISIONS CONCERNING SIZING

Size is determined by pod length in accordance with the following table:

Table 1: Size based on the pod length

Size Code	Length (cm)
1	>18
2	>15-18
3	>12-15
4	>9-12
5	6-9

## **4. PROVISIONS CONCERNING TOLERANCES**

Tolerances in respect of quality shall be allowed in each package (or in each lot for produce presented in bulk) for produce not satisfying the requirements of the class indicated.

### **4.1 QUALITY TOLERANCES**

#### **4.1.1 "Extra" Class**

Five percent by number or weight of French bean not satisfying the requirements of the class, but meeting those of Class I or, exceptionally, coming within the tolerances of that class.

#### **4.1.2 Class I**

Ten percent by number or weight of French bean satisfying the requirements of the class, but meeting those of Class II or exceptionally, coming within tolerances of that class.

#### **4.1.3 Class II**

Ten percent by number or weight of French bean satisfying neither the requirements of the class, nor the minimum requirements with the exception of produce affected by rotting or any other deterioration rendering it unfit for consumption.

### **4.2 SIZE TOLERANCES**

For all classes, 10% by length or weight of French bean not satisfying the requirements as regards sizing, but falling within the size immediately above or below those indicated in Section 3.

## **5. PROVISIONS CONCERNING PRESENTATION**

### **5.1 UNIFORMITY**

The contents of each package (or lot for produce presented in bulk) must be uniformed and contained only French bean of the same origin, variety, quality and size. The visible part of the contents of the package (or lot for produce presented in bulk) must be representative of the entire contents.

### **5.2 PACKAGING**

French bean must be packed in such a way as to protect the produce properly. The materials used inside the package must be clean and of good 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.

French bean shall be packed in each container in compliance with the *Recommended International Code of Practice for Packaging and Transport of Tropical Fresh Fruits and Vegetables* (CAC/RCP 44-1995, Amd. 1-2004).

### **5.2.1 Description of Containers**

The containers shall meet the quality, hygiene, ventilation and resistance characteristics to ensure suitable handling, shipping and preserving of the French bean. Packages (or lot for produce presented in bulk) must be free of all foreign matter and smell.

## **6. MARKING OR LABELLING**

### **6.1 CONSUMER PACKAGES**

In addition to the requirements of the *Codex General Standard for the Labelling of Prepackaged Foods* (CODEX STAN 1-1985, Rev. 1-1991), the following specific provisions apply:

#### **6.1.1 Nature of Produce**

If the produce is not visible from the outside, each package shall be labelled as to the name of the produce and may be labelled as to the name of the variety and/or commercial type.

### **6.2 NON-RETAIL CONTAINERS**

Each package must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside, or in the documents accompanying the shipment. For produce transported in bulk these particulars must appear on a document accompanying the goods.

#### **6.2.1 Identification**

Name and address of Exporter, Packer and/or Dispatcher. Identification code (optional).

#### **6.2.2 Nature of Produce**

Name of produce if the contents are not visible from the outside. Name of variety and/or commercial type.

### **6.2.3 Origin of Produce**

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

### **6.2.4 Commercial Identification**

- Produce name;
- Variety name (optional)
- Class;
- Size;
- Number of units (optional); and
- Net weight (optional).

### **6.2.5 Official Inspection Mark (optional)**

## **7. CONTAMINANTS**

### **7.1 PESTICIDE RESIDUES**

French bean shall comply with those maximum residue limits established by the Codex Alimentarius Commission, ASEAN Harmonized MRLs of Pesticides, and/or by authority for this commodity.

### **7.2 OTHER CONTAMINANTS**

#### **7.2.1 Heavy Metals**

French bean shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission and/or by authority for this commodity.

## **8. HYGIENE**

**8.1** It is recommended that the product covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the *Recommended International Code of Practice – General Principles of Food Hygiene* (CAC/RCP 1-1969, Rev 4-2003), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

**8.2** The product should comply with any microbiological criteria established in accordance with the *Principles for the Establishment and Application of Microbiological Criteria for Foods* (CAC/GL 21-1997).

## **9. METHODS OF ANALYSIS AND SAMPLING**

Analytical and sampling methods to be used for ascertaining conformance to the requirements of this specification shall be in accordance with relevant text in Codex Methods of Analysis and Sampling.

**References:**

ASEAN Harmonized MRLs of Pesticides.

Bureau of Agriculture and Fisheries Standards. 2011. Philippine National Standard Vegetables- Snap beans (*Phaseolus vulgaris* L.) – Classification and Grading (PNS/BAFPS 97:2011 ICS 67.080.20)

Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Rev. 1-1991),

Information for Brunei Darussalam on French bean. 2016

Information of Thailand for French bean. 2016.

Malaysian Standard MS 1252:2009. Fresh French Beans – Specification (First Revision) ICS:67.080.20

Principles for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 21-1997).

Recommended International Code of Practice for Packaging and Transport of Tropical Fresh Fruits and Vegetables. (CAC/RCP 44-1995, Amd. 1-2004).

Recommended International Code of Practice – General Principles of Food Hygiene (CAC/RCP 1-1969, Rev 4-2003)

## ANNEX 1

### VERNACULAR NAMES OF FRENCH BEAN IN THE ASEAN REGION

Country	Vernacular Name
Brunei Darussalam	Kacang buncis
Cambodia	Sandek baraing
Indonesia	Kacang buncis
Lao PDR	Tua khaek Tua Kavae
Malaysia	Kacang buncis
Myanmar	---
Philippines	Habichuelas Baguio beans
Singapore	French bean
Thailand	Tua khaek
Viet Nam	Dau Co Ve