



Technical Specifications for: **BEANS**

Version: 2

Replacing: v.1, 2022

Date of issue: May 15, 2023

FOSTER Reference: FS00193

Key updates:

- Specification aligned with new template
- Inclusion of 'Any other weed seeds' requirement

1. Introduction

Product name (hereafter called the product):

Beans (all types except for soybean)

General description:

The specification applies to the product distributed generically by WFP.

Definitions and other introductory details:

- SEEDS WITH SERIOUS DEFECTS: seeds in which the cotyledons have been affected or attached by pests; seeds with very slight traces of mould or decay; or slight cotyledon staining.
- SEEDS WITH SLIGHT DEFECTS: seeds which have not reached normal development; seeds with extensive seedcoat staining, without the cotyledon being affected; seeds in which the seedcoat is wrinkled, with pronounced folding, or broken pulses.
- BROKEN SEEDS: broken in whole pulses are pulses in which the cotyledons are separated or one cotyledon has been broken. Broken in split pulses are pulses in which the cotyledon has been broken.
- FOREIGN MATTER: includes inorganic and organic matter other than beans or part of beans. This includes dust, twigs, seedcoats, seeds of other species, dead insects, fragments, or remains of insects, other impurities of animal origin.
- INORGANIC FOREIGN MATTER: includes metallic pieces, shale, glass, dust, sand, gravel, stones, dirt, pebbles, lumps or earth, clay, mud.
- ORGANIC FOREIGN MATTER: includes twigs, straws, seedcoats, seeds of other species, dead insects, fragments, or remains of insects, other impurities of animal origin.
- DISCOLOURED: includes beans which are distinctly blemished and/or off colour from the characteristic colour of the predominating class.

The following aspects are as per contract:

- Type of product
- Colour of the product
- GMOs-related requirements
- Shelf-life
- Specific labelling requirements
- Specific product net weight

- Specific packaging type selected from options in applicable packaging specification only
- Radiation requirements

2. Standards

Except when specified otherwise in the contract, the raw materials, the manufacture, testing, packaging and labelling, of the product shall be in strict compliance with the specifications set forth herein, and with the latest edition of the following standards/guidelines (whichever is stricter). Supplier shall not deviate in any way from the specifications without WFP's prior written consent.

Codex Texts can be found in the following webpages:

- Standards: <https://www.fao.org/fao-who-codexalimentarius/codex-texts/list-standards/tr/>;
- Codes of practice: <https://www.fao.org/fao-who-codexalimentarius/codex-texts/codes-of-practice/en/>;
- Guidelines: <https://www.fao.org/fao-who-codexalimentarius/codex-texts/guidelines/tr/>;
- Maximum Residue Limits (MRLs) and Extraneous Maximum Residue Limits (EMRLs) for pesticides: <https://www.fao.org/fao-who-codexalimentarius/codex-texts/dbs/pestres/en/>;
- Additionally, Guidelines of International Commission on Microbiological Specifications for Foods can be found here: <https://www.icmsf.org/publications/books/>.

Applicable Standards

- CODEX GENERAL PRINCIPLES OF FOOD HYGIENE (CXC 1-1969)
- CODEX GENERAL STANDARD FOR CONTAMINANTS AND TOXINS IN FOOD AND FEED (CXS 193-1995)
- CODEX MAXIMUM RESIDUE LIMITS (MRLs) AND CODEX EXTRANEIOUS MAXIMUM RESIDUE LIMITS (EMRLs) FOR PESTICIDES
- RECOMMENDED METHODS OF SAMPLING FOR THE DETERMINATION OF PESTICIDE RESIDUES FOR COMPLIANCE WITH MRLS (CXG 33-1999)
- CODEX STANDARD FOR CERTAIN PULSES (CXS 171-1989)

3. Product Specifications

- The product's organoleptic characteristics shall be characteristics of the designated product.
- The product shall meet the testing requirements stated in this document.
- Unless otherwise specified, the product quality shall be uniform and practically free of foreign materials, non-target grains/seeds (especially toxic seeds) and soil residues. This is typically accomplished using validated and maintained mechanical cleaning processes such as sieving, gravity separation, aspiration and others (as appropriate). Using of sorted waste materials and residuals resulting from cargo manipulation/cleaning, which can contain pockets of concentrated defective products, filth, and/or toxic seeds, is prohibited (e.g., tailings, sweepings, sorted wastes).
- The producer shall be authorized by competent governmental authorities to process products for human consumption and to export. The authorization of export is only required when the producer supplies WFP internationally.

4. Product Safety

- The product shall not contain any harmful substances including, but not limited to, micro-organisms, heavy metals, pesticides, mycotoxin, foreign matter or anti-nutritional factors, in amounts that may represent a hazard to health. Where there is no applicable standard available, The Joint FAO/WHO Expert Committee on Food Additives (JECFA) and The European Food Safety Authority (EFSA) evaluations shall be considered for guidance limits.
- Fit for human consumption guarantee: Suppliers shall manage the quality of their product and guarantee that the product is 'fit for human consumption' and in line with TIC Council/IFIA Guidelines*.
- The product shall comply strictly with Codex General Standard for Contaminants and Toxins in Food and Feed (CXS 193-1995), Codex Maximum Residue Limits (MRLs) and Codex Extraneous Maximum Residue Limits (EMRLs) for Pesticides and Guidelines of International Commission on Microbiological Specifications for Foods**.
- The product shall be free from toxic or noxious seeds in amounts which may represent a hazard to human health. This includes *Crotalaria* (*Crotalaria* spp.), Corn cockle (*Agrostemma githago* L.), Castor bean (*Ricinus communis* L.), Jimson weed (*Datura* spp.), and other seeds that are commonly recognized as harmful to health. A non-exhaustive list

of these seeds can be found in ISO 7970.

Link of references mentioned above:

*http://www.ifia-federation.org/content/wp-content/uploads/Fit_for_Human_Consumption_Bulletin_Rev_4.pdf.

**<https://www.icmsf.org/publications/books/>.

5. Shelf life

- When shelf life is requested in the contract, products shall have a minimum of 80% of shelf-life remaining when presented to WFP for inspection, unless otherwise authorized by WFP.

Shelf-Life Duration: n/a months

6. Packaging and Marking

When a WFP contract requires break-bulk delivery and/or empty packaging to be delivered with food, the product packaging, marking and stuffing of containers shall comply with the following specification:

<https://docs.wfp.org/api/documents/WFP-0000140775/download/>

Templates for packaging artwork are available in the specification above and additional labelling requirements shall be as per contract.

Other information on packaging and labelling:

- The applicable packaging is without PE inner liner, unless otherwise specified in the contract.
- The following sentence shall be labelled in bold letters: "Allergen statement: may contain wheat, soybeans, barley, oats and rye."

7. Technical document requirements

When required, suppliers shall submit a Certificate of Analysis of the final product to WFP, along with other documents for payment. Additionally, suppliers shall provide other technical documents upon request from WFP.

8. Analytical Requirements

Suppliers shall follow their own food safety and quality management plan. WFP can conduct tests on products as per the Table below. Additionally, WFP reserves the rights to change this testing plan at any time.

Any products taken for the purpose of weight check and lab testing (including retention samples) shall be replenished by the suppliers. The shipment quantity shall not be less than the purchased quantity. Where non-destructive inspection is done, suppliers shall close the package or replace it.

In addition to the pre-delivery Q&Q inspection, WFP can also perform prior-assessment (e.g., documentation check, production monitoring, audits, assessment of raw materials, etc.).

Suppliers acknowledge that any prior-assessment by WFP or its designated inspection agents does not constitute a determination whether the specifications for the foods set out in this document or any purchase order (including mandatory technical requirements) have been met. Suppliers will be required to comply with their warranty and other contractual obligations whether or not WFP carries out such prior assessment.

The prior-assessment undertaken by WFP or its designated inspection agents will not substitute for the pre-delivery Q&Q inspection and testing of the goods upon delivery to WFP.

The body of the specification shall be considered in order to verify if any additional requirement is applicable to the specific purchase.

Unless otherwise specified, all analysis requirements refer to the product as sold.

Quantitative Requirements

Test Name	Unit	Min	Max	Reference methods (latest versions) *	Test Type
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* or equivalent validated methods meeting the requirements of EN ISO 16140-2

Qualitative Requirements

Test Name	Requirements	Reference methods (latest versions) *	Test Type
Organoleptic characteristics (texture, appearance, smell, taste)	Bright and clear appearance, Normal smell and colour	Organoleptic evaluation	Type A
Radiation	Maximum 10 Bq/kg (Only for foods originated from Ukraine & Russia or as per contract)	WEAC.RN.METHOD3.0 (Cs and other)	Type B

* or equivalent validated methods meeting the requirements of EN ISO 16140-2

** for beans with white seeds, this parameter shall be reported as 0%. All color-related matters shall be reported under other relevant parameters.