

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  
(2 to 6 November 1998)

**Note by the secretariat**

This document combines the proposals received from Spain (TRADE/WP.7/GE.1/1998/3) and the United Kingdom (TRADE/WP.7/GE.1/1998/3/Add.1). Additions are on a grey background, deletions have been crossed out. Conflicting amendments have been enclosed in square brackets.

**UN/ECE STANDARD FFV-06**

concerning the marketing and commercial  
quality control of

**GREEN 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<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

---

<sup>1</sup> Due to harvesting of some beans (excluding needle beans) a degree of damage is permitted at the stalk end only.

- fresh in appearance and turgid
- free from parchment (hard endoderm)
- free from hard seeds
- 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**

Beans are classified in two groups:

- needle beans
- other beans.

### **(a) Needle beans**

~~Beans in this group 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, in such a way that they can be easily broken by hand
- very tender
- practically straight
- seedless and stringless
- free from any defect.

#### **(ii) Class I**

Beans in this class must be of good quality. They must be turgid and tender and in shape, development and colouring characteristic of the variety.

[They must be practically free from skin defects due to rubbing. (Spain)]

[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.(UK)]

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
- small seeds
- short, soft strings.

The stalk and a small part of the neck may be missing provided the pods remain closed and dry, for a maximum of 10 per cent in number or weight of the beans.

(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 reasonably tender. Seeds should 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 superficial skin defects
- defects in colouring
- defects in shape.

~~(b) **Other beans**~~

~~Beans in this group are classified in two classes defined below:~~

~~(i) **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:~~

- ~~- in such a condition that they can be easily broken by hand (this applies only to beans of the mangetout variety)~~
- ~~- young and tender~~
- ~~- stringless except in the case of beans for slicing~~
- ~~- practically free from spots caused by wind, and free of any other blemishes.~~

~~The seeds must be small and tender in accordance with the variety. The pods must be closed.~~

~~(ii) **Class II**~~

~~This class includes beans which do not qualify for inclusion in Class I, but satisfy the minimum requirements specified above.~~

~~They must be reasonably young and tender.~~

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

~~seeds slightly larger than in Class I, but nevertheless tender in accordance with the variety~~  
~~slight superficial defects~~  
~~slight blemishes caused by wind.~~

~~The beans must be practically free of rust spots.~~

~~Beans with strings are allowed.~~

### III. PROVISIONS CONCERNING SIZING

[Sizing is compulsory for ~~needle~~ green beans in classes "Extra" and I. Size is determined by the maximum width between lateral faces (normal to the line between seams) of the pod, in accordance with the following classification: (Spain)]

[Sizing is compulsory for needle beans ~~only~~. Size is determined by the maximum width of the pod, in accordance with the following classification:(UK)]

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

~~[Only "very fine" beans may be placed in the "Extra" Class.~~

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

~~Only "very fine" and "fine" beans may be placed in Class I.(Spain)]~~

[Only "very fine" beans may be placed in the "Extra" Class.

Only "very fine" and "fine" beans may be placed in Class I.(UK)]

### 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 weight may have strings in the case of a variety 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 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 (Gloeosporium) lindemuthianum* (bean spot disease), rotting or any other deterioration rendering it unfit for 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 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	)	Name and address or
and/or	)	officially issued or

---

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

Dispatcher ) accepted code mark.<sup>3</sup>

**B. Nature of produce**

- "Runner beans", "mangetout beans", "needle beans" or Commercial type and optionally, the name of the variety, if the contents are not visible from the outside.

**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)**

Published 1962  
Last revised 1993  
The UN/ECE Standard for Beans  
has led to an explanatory brochure published by the OECD Scheme

---

<sup>3</sup> 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.