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**Fresh beans — Specification**

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In order to match with technological development and to keep continuous progress in industries, standards are subject to periodic review. Users shall ascertain that they are in possession of the latest edition

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## **Foreword**

Rwanda Standards are prepared by Technical Committees and approved by Rwanda Standards Board (RSB) Board of Directors in accordance with the procedures of RSB, in compliance with Annex 3 of the WTO/TBT agreement on the preparation, adoption and application of standards.

The main task of technical committees is to prepare national standards. Final Draft Rwanda Standards adopted by Technical committees are ratified by members of RSB Board of Directors for publication and gazettment as Rwanda Standards.

DRS 204 was prepared by Technical Committee RSB/TC 16 on *Fresh fruits and vegetables*.

In the preparation of this standard, reference was made to the following standard:

ES 353: 2005, *Beans — Specification*

The assistance derived from the above source is hereby acknowledged with thanks.

This second edition cancels and replaces the first edition (RS 204:2014) which has been technically revised

### **Committee membership**

The following organizations were represented on the Technical Committee on *Fresh fruits and vegetables* (RSB/TC 16) in the preparation of this standard.

Africa Food Supply Ltd

Enterprise Urwibutso

FRESHCO

Garden Fresh Ltd

Ministry of Agriculture and Animal Resources (MINAGRI)

National Agricultural Export Development Board (NAEB)

NORELGA Macadamia

PEBEC Ltd

Rwanda Agriculture Board (RAB)

Rwanda Nut Company

SORWATOM

University of Rwanda-College of Agriculture, Animal Science and Veterinary Medicine (UR-CAVM)

Rwanda Standards Board (RSB) – Secretariat

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# Fresh beans — Specification

## 1 Scope

This Draft Rwanda Standards specifies the requirements and sampling methods for beans of the varieties (cultivars) grown from *Phaseolus vulgais* L. and *Phaseolus coccineus* L. to be supplied fresh to the consumer.

This standard does not apply to beans for industrial processing.

## 2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

CAC/GL 21, *Principles for the establishment and application of microbiological criteria for foods*

CAC/RCP 44, *Code of Practice for Packaging and Transport of Fresh Fruit and Vegetables*

RS CAC/RCP 1, *Code of practice — general principles of food hygiene*

RS CAC/RCP 53, *Code of hygienic practice for fresh fruits and vegetables*

RS CODEX STAN 193, *General standard for contaminants and toxins in food and feed*

RS EAS 38, *Labelling of pre-packaged foods — General requirements*

RS ISO 874, *Fresh fruits and vegetables — Sampling*

## 3 Terms and definitions

For the purposes of this standard, the following terms and definitions apply.

### 3.1

#### **extra fine beans**

beans whose pods do not exceed 6 mm in diameter

### 3.2

#### **fine beans**

beans whose pods do not exceed 9 mm in diameter

### 3.3

#### **bobby beans**

beans whose pods do not exceed 10.5 mm in diameter

### 3.4

#### **fresh beans**

unripe, young fruit and protective pods of various cultivars of the common bean

## 4 General requirements

4.1 In all classes, subject to the special provision for each class and the tolerance allowed, the beans shall be:

- a) intact;
- b) sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- c) clean, practically free of any visible foreign matter;
- d) fresh in appearance;
- e) free from parchment (hard endoderm);
- f) practically free from pests;
- g) practically free from damage caused by pests;
- h) free of abnormal external moisture; and
- i) free of any foreign smell and/or taste.

4.2 The development and condition of the fresh beans shall be such as to enable them:

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



## 5 Classification

### 5.1 Class I

Beans in this class shall be of superior quality and they shall be free from defects in shape, development and colouring they shall be characteristic of the variety. They shall be:

- a) turgid, easily snapped;
- b) very tender;
- c) practically straight; and
- d) strangles.

### 5.2 Class II

**5.2.1** Beans in this class shall be of good quality. In shape, development and colouring they shall be characteristic of the variety. They shall be:

- a) turgid;
- b) young and tender;
- c) practically stringless except in the case of beans for slicing; and
- d) seeds, if present shall be small and soft.

**5.2.2** 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:

- a) slight defect in shape;
- b) slight defect in colouring; and
- c) slight skin defect.

### 5.3 Class III

**5.3.1** This class includes beans which do not qualify for inclusion in the higher classes but satisfy the minimum requirements specified above. They shall be:

- a) reasonably tender; and
- b) free from rust spots in the case of needle beans.

a) **5.3.2** The following defects may be allowed provided the beans retain their essential characteristics as regards the quality, the keeping quality and presentation:

- a) defects in shape;
- b) defects in colouring;
- c) skin defects;
- d) strings; and
- e) slight rust spots except in the case of needle beans.

## 6 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:

- a) very fine: width of the pod not exceeding 6 mm;
- b) fine: width of the pod not exceeding 9 mm;
- c) bobby: width of the pod not exceeding 10.5 mm; and
- d) medium: width of the pod not exceeding 12 mm.

NOTE Medium needle beans may not be placed in the Class I.

## 7 Tolerances

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

### 7.1 Quality tolerances

#### 7.1.1 Class I

5 % by number or weight of beans not satisfying the requirements of the class but meeting those of Class II.

#### 7.1.2 Class II

**7.1.2.1** 10 % by number or weight of beans not satisfying the requirements of the class, but meeting those of Class III or, exceptionally, coming within the tolerances of that class. Within this tolerance, a maximum of 5 % by number or weight may have strings in the case of a variety and/or commercial type which should be strangles.

**7.1.2.2** In addition not more than a maximum of 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 pods remain closed, dry and not discoloured.

### **7.1.3 Class III**

**7.1.3.1** 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 *Collerotrichum lindemuthianum* (bean spot disease), rotting or any other deterioration rendering it unfit for consumption.

**7.1.3.2** In addition not more than a maximum of 30: by number or weight of beans (excluding needle beans) may have the stalk and small section of the narrow part of the neck missing, provided these pods remain closed, dry and not discoloured.

## **7.2 Size tolerances**

For all classes (if sized): 10 % by number or weight of beans not conforming to the requirements as regards sizing.

## **8 Presentation**

### **8.1 General**

The contents of each package shall be uniform and contain only beans of the same origin, variety or quality and size (if sized).

### **8.2 Packaging and labelling**

**8.2.1** Beans shall be packaged in such a way as to protect the produce properly. The materials used inside the package shall be new, clean and of a quality such to avoid change any external or internal damage to the produce. The use of material, particular of paper or stamp bearing trade specifications is allowed, provided that the printing or labelling has been done with non-toxic ink or glue.

**8.2.2** Packages shall be free of all foreign matter; beans shall be packaged in compliance with the CAC/RCP 44. Labelling of beans shall be done in accordance with RS EAS 38 and additionally each package shall bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

- a) name and of address of the manufacture or supplier;
- b) type of the product;
- c) origin of produce;
- d) country of origin and, optionally;
- e) class;

- f) date of packing;
- g) best before date; and
- h) Size.

NOTE For needle beans indicated by the words “very fine”, “fine”, “bobby” and “medium”; and for other beans (if sized) indicated by the minimum and maximum width of the pod.

## 9 Contaminants

9.1 The produce covered by this Standard shall comply with the maximum levels specified in CODEX STAN 193.

9.2 The produce covered by this standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

## 10 Hygiene

10.1 It is recommended that the produce covered by the provisions of this standard be prepared and handled in accordance RS CAC/RCP 1 and RS CAC/RCP 53.

10.2 The produce should comply with any microbiological criteria established in accordance with CAC/GL 21.

## 11 Sampling

Sampling of beans shall be done in accordance with RS ISO 874.

## Bibliography

[1] RS 204: 2014 Fresh beans — Specification

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