United Nations
Relief and Works Agency
for Palestine Refugees
in the Near East

Procurement Section (Goods & IT)
Central Support Services Division
UNRWA Headquarters Amman

CANNED WHITE KIDNEY BEANS

1. SPECIFICATIONS:

The canned white beans are to be in accordance with the following specifications:

General Description of canned white beans: All ingredients shall be of good quality**,** with normal appearance, smell and taste. 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.
The type of canned Kidney beans is white color. W/not tomato sauce as per contract.
The product shall meet the testing requirements stated in this document.

Parameter	Requirements	Reference methods (or equivalent)
Color, size and other seeds	Seeds homogenous in colour, size, and free of other Seeds. The product and liquids should keep their natural colour	n/a
Foreign materials, impurities and broken parts	Product should be free of foreign materials, broken pieces and live and/or dead insect or its parts	n/a
Organoleptic characteristics (texture, appearance, smell, taste)	Free of abnormalities	Organoleptic evaluation
Size and other grains	Bean and liquids should keep its natural colour	n/a
Swelling test (37°C for 7 days)	Should not show any sign of swelling after incubation	n/a
Swelling test (55°C for 5 days)	Should not show any sign of swelling after incubation	n/a
Packaging integrity	Can shall be without dents, rust or other physical defects (e.g. damaged seal/droops/or other).	Visual examination
Net weight	As per contract	n/a
Arsenic (As, total)	0.1 mg/Kg max.	ISO 11212-1, 2, 3, 4
Drained weight	60% min.	AOAC 968.30
EDTA	250 mg/Kg max.	n/a
Food salt	2% max.	ISO 3634
Seeds damaged by insects	1% max.	n/a
Lead (Pb)	0.1 mg/Kg max.	ISO 11212-1, 2, 3, 4
Tin (Sn)	200 mg/Kg max.	AOAC 985.16
Salmonella sp	Absent/25 gm	ISO 6888-1, 2, 3

Escherichia coli	Absent/25 gm	ISO 6579
Staphylococcus aureus	< 10 cfu/g	ISO 6579
Listeria monocytogenes	Absent/25 gm	ISO 6579

* N.B.: The food commodity must not be derived from biotechnology. Suppliers must ensure that food commodities are brought in from countries whose health status allows this.

2. TECHNICAL DOCUMENT REQUIREMENTS:

When required, suppliers shall submit a Certificate of Analysis of the final product to UNRWA, along with other documents

3. Food safety and quality management at manufacturing premises

- The manufacturer shall be able to demonstrate by principle and practice the adoption, implementation and recording of:
  - Good Manufacturing Practices (GMPs)
  - Good Hygiene Practices (GHPs)
  - Hazard Analysis Critical Control Point Program (HACCP)
  - Global Food Safety Initiative (GFSI) scheme principles
- In this context an appointed UNRWA staff/Quantity & Quality Inspector/Surveyor/Auditor is entitled to visit the factory without prior notice during any period when UNRWA product is being manufactured to check that production is done as per UNRWA contract specifications.
- The UNRWA staff/Inspector/Surveyor/Auditors may examine any aspect of Supplier's manufacturing premises and its documentation relating to any products or services provided to UNRWA, including but not limited to production facilities, procedures, records, certifications, or practices.
- Food suppliers shall notify UNRWA immediately of lots (pre-delivery and post-delivery) that fail to meet contract requirements. Any testing on food safety parameters for foods (and/or the associated raw materials) delivered to UNRWA shall be pre-agreed with UNRWA.
- 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 UNRWA 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 (CXS193-1995), Codex Maximum Residue Limits (MRLs) and Codex

Extraneous Maximum Residue Limits (EMRLs) for Pesticides, Codex Maximum Residue Limits (MRLs) for Residues of Veterinary Drugs in foods (CX/MRL 2-2021) and Guidelines of International Commission on Microbiological Specifications for Foods.

- Supply food stuff form producers or companies registered in white list of NFSA (NATIONAL FOOD SAFETY AUTHORITY).

5. PACKING & STORING:

must be stored under dry, ventilated, and hygienic conditions that match ISO and HACCP guidelines.

Packing as per contract.

6. SHELF LIFE

- The product shall have a minimum of 80% of shelf-life remaining when presented to UNRWA for inspection, unless otherwise authorized by UNRWA.

Shelf-Life Duration: 36 months

7. MARKING: SEE ATTACHED SPECIAL CONDITIONS OFCONTRACT.

All the above specifications will be strictly adhered at Field level.