

FRESH PRODUCE QUALITY SPECIFICATIONS Doc Ref No. NAMB-FPQS - 0

Green Beans

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Approved By Chief Operations
Officer

Phaseolus vulgaris

Recommended Varieties	Star 2054VoltaEscalade	
Quality factor	Standard to be complied with	
Minimum requirements for all classes	 Straight to slightly curved pods with intact stalks and tails Uniformly coloured mid-dark green and free from soil splash, rots, russeting, pest damage, bruising & insect contamination. 	
Size	 Beans should have a diameter of between 4.0 - 6.0 mm. Beans should be 10 - 12 cm long, with minimal variation per crate. 	
Appearance	 Crisp Crunchy, with a clean string less moist snap and a faint bean aroma when cut Bean should snap when folded in half 	
Storage and Transport Temperatures	❖ Temperature range of 8 – 12°C	

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