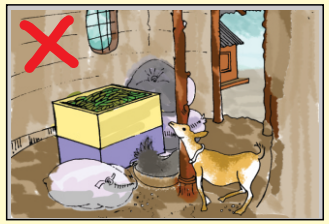
- Net weight (kg).
- Size code.
- Class.
- Farmer code / Batch number.
- Storage instructions.

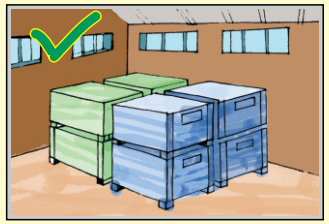
STORAGE

Don'ts



- Don't store sound beans with damaged or infested ones.
- Don't store beans in the same place with chemicals or animals.
- Don't store in a hot, non-aerated place.

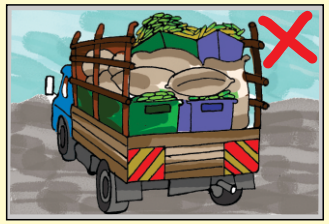
Do's



- Store off the ground in dedicated, clean, and cool well-ventilated rooms.
- Store at 40°C relative humidity of 80% up to one week for fresh beans.

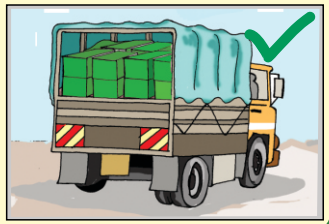
TRANSPORT

Don'ts



- Don't transport in dirty or multi purpose vehicles.
- Don't over stack the packages during transportation.
- Don't transport the beans in uncovered vehicles.
-

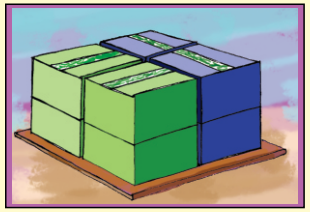
Dos



- Always use clean, dedicated and well-covered transportation means.
- Use reliable transportation means.

BENEFITS OF FOLLOWING STANDARDS

1. DECREASED SPOILAGE



2. IMPROVED QUALITY

3. WIDER MARKETS

4. INCREASED INCOME

The RSB acknowledges and appreciates the input of all of its stakeholders who contributed to the development of these simplified guidelines.

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Developed with support from the UK Foreign, Commonwealth and Development Office (FCDO) and the British Standards Institution (BSI).

FRESH BEANS

SIMPLIFIED GUIDELINES

The Commonwealth Standards Network (CSN) and the Rwanda Standards Board (RSB) have simplified the standards for fresh beans to assist primary producers to gain better access to the market.

By following these guidelines, farmers should achieve better quality and therefore obtain higher prices.

QUALITY FRESH BEANS

Quality beans to be supplied fresh to the customer- shall be:

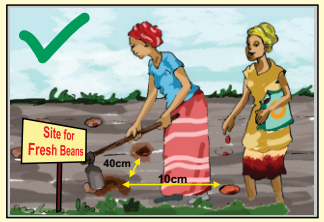
- Intact.
- Sound, not affected by rotting or deterioration.
- Clean, practically free of any visible foreign matter.
- Fresh in appearance.
- Free from parchment (hard endoderm.
- Practically free from pests.
- Practically free from damage caused by pests.
- Free of abnormal external moisture.
- Free of any foreign smell and/or taste.

PRODUCTION

Don'ts

- Do not produce from areas with polluted soils.
- Do not use seeds of unknown source.
- Do not mix varieties.
- Do not over dose. fertilizer.
- Do not use undecomposed organic fertilizer (manure or compost).
- Do not use untreated human wastes.
- Do not mix crops in the same field.
- Do not discard chemical containers in the field.
- Do not handle chemicals without protection .
- Do not use contaminated water in case of water soluble chemicals/fertilizers.
- Do not use contaminated water for irrigation.
- Avoid water logging in the field.

Do's



- Select a site with deep, well-drained, fertile and unpolluted soils.
- Identify the site by name or code.
- Plant good quality seed at recommended spacing 40 x 10 cm.
- Only apply approved pesticides and fertilizers at recommended dosages.

HARVEST

Don'ts

- Don't harvest immature bean pods.
- Don't damage crops while harvesting.
- Don't harvest with dirty hands.
- Don't harvest immediately after spraying with pesticides.
- Don't use unclean equipment.
- Don't use containers with sharp edges.
- Don't harvest during extremely hot weather.
- Don't place pods on bare soil after harvest.
- Don't expose the pods to direct sunlight.

Do's

- Harvest mature bean pods only.
- Harvest after washing hands with clean water.
- Harvest during cool times of the day preferably morning.
- Harvest bean pods into clean containers.
- Place the harvested pods in a cool shady place.

SORTING AND GRADING

Don'ts

- Don't mix different varieties, sizes, and shapes.
- Don't mix sound beans with defective, damaged or infested ones.
- Don't sort beans on the bare ground.

Do's

- Carefully sort and grade the beans according to variety, size, colouring and skin integrity
- Discard all defective, damaged or infested beans

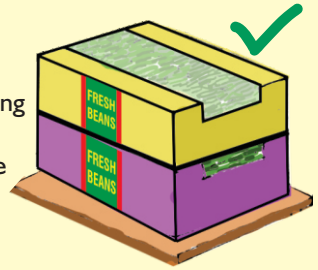
Class I	Free of defects in shape, development and colouring
Class II	Slight defects in shape, colouring and skin defects present
Class III	Defects in shape, colour, skin defects, slight rust spots as long as they meet the minimum requirements

PACKAGING

Don'ts

- Don't use packaging that causes damage to the beans during handling, transportation and storage.
- Don't use unclean packaging materials.

Dos



- Use clean, food grade packages that protect beans from damage during handling and transport.
- Food grade polyethylene bags and fibre boxes are the preferred packaging materials.
- Carefully label each package.

LABELLING

Each package shall be labelled as follows;

- Name and address of supplier.
- Name of the produce as **"FRESH BEANS".**
- Name of variety or commercial type.
- Country/Region of origin.