



Food and Agriculture
Organization of the
United Nations



World Health
Organization

CODEX
ALIMENTARIUS
INTERNATIONAL FOOD STANDARDS

CODEX ALIMENTARIUS
STANDARD

**REGIONAL STANDARD
FOR CANNED FOUL MEDAMES
(NEAR EAST)**
CXS 258R-2007



ADOPTED 2007
AMENDED 2025

CXS 258R-2007

History of the standard

2025 Amendments

Following decisions taken at the Forty-eighth Session of the Codex Alimentarius Commission in November 2025, amendments were made in Section 4: “Food additives” to align with the *General standard for food additives* (CXS 192-1995), to include labelling provisions in Section 9.2: “Labelling of non-retail containers”, and in Section 10: “Methods of analysis and sampling” by replacing methods of analysis with a reference to the *Recommended methods of analysis and sampling* (CXS 234-1999).

This publication was redesigned and published in 2025.

Adopted in 2007.

1 Scope

This standard applies to canned fowl medames as defined in Section 2: "Description", and offered for direct consumption.

2 Description

2.1 Product definition

Canned fowl medames is the product:

- a) prepared through several steps (soaking, heat treatment, canning, etc.) which make the dry pulses of *Vicia faba* soft and easily crushed (squashable), with or without the addition of one or more of the optional ingredients mentioned in Section 3.2: "Optional ingredients";
- b) packed in a well-sealed container; and
- c) processed by heat in an appropriate manner, before or after being hermetically sealed in a container so as to prevent spoilage.

2.1.1 Squashable

The state of dry pulses of *Vicia faba* cooked by heat to become ripe with the skin of some pulses, crack open and part of the pulps melt in the liquid.

3 Essential composition and quality factors

3.1 Basic ingredients

Pulses of *Vicia faba*.

3.2 Optional ingredients

The following optional ingredients may be used:

- a) vegetable oil;
- b) salt in a maximum limit of 2 percent;
- c) tomato sauce, garlic and spices in a maximum limit of 2 percent single and of 4 percent when mixed;
- d) tehena; and
- e) lemon juice.

3.3 Quality factors – general

The final product shall meet the following general requirements:

- a) All the ingredients, including food additives, shall comply with their own standards, and be safe for human consumption.
- b) The product shall be free from abnormal flavour, odour, colour and have the characteristics typical of the final product.
- c) The product shall be free from insects and any foreign matter.

3.4 Quality factors – specific

The following requirements apply to the product when prepared ready-for-consumption in accordance with the instructions for use:

- a) The drained weight shall be not less than 65 percent of the net weight, without the added optional ingredients.
- b) The drained weight shall be not less than 67 percent of the net weight, with the added optional ingredients.
- c) The product shall not contain any preservative (Section 4: “Food additives” excluded) or colouring substance.
- d) Foul pulses shall match in colour, size and appearance. The texture of the product shall be distinguishable and tender.

4 Food additives

Only certain antioxidants and preservatives used in accordance with Tables 1 and 2 of the *General standard for food additives* (CXS 192-1995)¹ in food category 04.2.2.4 (Canned or bottled (pasteurized)) or retort pouch vegetables (including mushrooms and fungi, roots and tubers, pulses and legumes, and aloe vera) and seaweeds, and only certain Table 3 food additives of the *General standard for food additives* (CXS 192-1995) (as indicated in Table 3) are acceptable for use in foods conforming to this standard.

5 Contaminants

The product covered by this standard shall comply with the maximum limits for contaminants and the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

6 Hygiene

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the *General principles of food hygiene* (CXC 1-1969),² *Code of hygienic practice for low-acid and acidified low-acid canned foods* (CXC 23-1979)³ and other relevant Codex texts such as codes of hygienic practice and codes of practice.

The products should comply with any microbiological criteria established in accordance with the *Principles and guidelines for the establishment and application of microbiological criteria related to foods* (CXG 21-1997).⁴

7 Packaging and storage

The product shall be packed in containers, which will safeguard the hygienic, nutritional and technological quality of the end product.

The product shall be stored in a well-ventilated store, protected against direct heat, moisture and contamination.

The used metal container shall be coated with food-grade lacquer, suitable for the product, with no mechanical defect and rust free.

The end product container shall have no swelling; the inner pressure shall be less than atmospheric pressure at 20 °C.

8 Weights and measures

8.1 Fill of the container

8.1.1 Minimum fill

The container shall be well filled with the product, and the product shall occupy not less than 90 percent of the water capacity. The water capacity of the container is the volume of distilled water at 20 °C which the sealed container will hold when completely filled.

9 Labelling

The product shall be labelled in accordance with the *General standard for the labelling of pre-packaged foods* (CXS 1-1985).⁵

9.1 Name of the food

The name of the food shall be “foul medames”.

9.2 Labelling of non-retail containers

The labelling of non-retail containers should be in accordance with the *General standard for the labelling of non-retail containers of foods* (CXS 346-2021).⁶

10 Methods of analysis and sampling

For checking compliance with this standard, the methods of analysis and sampling contained in the *Recommended methods of analysis and sampling* (CXS 234-1999)⁷ relevant to the provisions in this standard shall be used.

Referenced texts

- 1 *General standard for food additives* (CXS 192-1995).
- 2 *General principles of food hygiene* (CXC 1-1969).
- 3 *Code of hygienic practice for low-acid and acidified low-acid canned foods* (CXC 23-1979).
- 4 *Principles and guidelines for the establishment and application of microbiological criteria related to foods* (CXG 21-1997).
- 5 *General standard for the labelling of pre-packaged foods* (CXS 1-1985).
- 6 *General standard for the labelling of non-retail containers of foods* (CXS 346-2021).
- 7 *Recommended methods of analysis and sampling* (CXS 234-1999).

Codex Alimentarius

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