



## Technical Specifications for EAC CHICK PEAS

Specification reference: **EAC Chick Peas**

Version: **V1.0**

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### 1. SCOPE

This specification applies to **Chick Peas** purchased and /or distributed in East African Community by WFP.

### 2. DEFINITION

**Damaged chickpeas** include whole or broken chickpeas that are mouldy, tainted, sprouted, damaged by insects, distinctly deteriorated or discoloured (green) by weather or by disease.

**Defective chick peas include** are all grains which are heat damaged, insect damaged, discoloured, diseased, other coloured, shrivelled, split, sprouted and mouldy.

**Broken grains** are all pieces of chickpeas that are less than three-quarters the size of a whole seed.

**Foreign materials** include other classes of chick peas, other grains and seeds, ergot, mineral matter, stones and earth pellets, excreta and other matter than chick peas which remain on the sieve.

**Poor colour kernels** include Chick Peas which are distinctly blemished and / or off colour from the characteristic yellow colour of the predominating class.

**Purity chick peas** include whole Kabuli type chick peas, defective Kabuli type chick peas and seed coats.

### 3. REFERENCE

Codex Standard for Peas grains (Codex Stan 171-1989, rev. 1-1995).

### 4. PRODUCT SPECIFICATION

#### 4.1 General requirements

- Moisture: **12 % max**
- Purity: **97 % max** by weight
- Size: **> 6mm**
- Defective **3 % max** by weight
- Damaged grains (Broken & kibbled): **2 % max** by weight
- Poor colour: **2 % max** by weight
- Weevil-damaged: **3 % max** by weight
- Foreign materials  
(unmillable materials and all vegetable matter) **3 % max** by weight
- Other edible grains: **2 % max**
- Cooking time: **60-90 minutes** after 24 h soaking
- Organoleptic: **Natural taste, smell and color**
- Live weevils: **Nil**

If required by recipient country, **Chick Peas** needs to be obtained from non-genetically modified varieties.

## 4.2 Contaminants and Toxins

**Chick Peas** shall not contain contaminants and toxins in amounts which may represent a hazard to human health. Specific limit of some contaminants and toxins is presented in table 1.

*Table 1: Limit of contaminants and toxins*

No	Contaminant and toxin	Limit
<b><i>Heavy metal</i></b>		
1	Arsenic (As)	0.10 ppm max.
2	Copper (Cu)	2.0 ppm max.
3	Lead (Pb)	0.10 ppm max.
4	Cadmium (Cd)	0.02 ppm max.
5	Mercury (Hg)	0.01 ppm max.
<b><i>Pesticide residues</i></b>		
6	Carbamate	< 10 ppb
7	Organochlorine	< 10 ppb
8	Organophosphorus	< 10 ppb
9	Pyrethroid	< 10 ppb
<b><i>Toxic or noxious seeds</i></b>		
10	Crotalaria (Crotalaria spp.)	Free
11	Corn cockle (Agrostemma githago L.)	Free
12	Castor bean (Ricinus communis L.)	Free
13	Jimson weed (Datura spp.)	Free
<b><i>Radiation</i></b>		
14	Radiation	10 Bq/Kg max.
<b><i>Mycotoxins</i></b>		
15	Aflatoxin (total B1+B2+G1+G2)	20 ppb max.
16	Fumosin	5 ppb max.
17	Zearalenone	100 ppb max.
18	Ochratoxin A	5 ppb max.

## 5. PACKAGING AND MARKING

**Chick Peas** grains shall be packed in new uniform strong polypropylene bag of a net content of 50 kg, fit for export and multiple handing.

The bag should be marked the following information

- Name of the product:
- Net content:
- Name and address of the supplier (including country of origin).
- Additional marking as per contractual agreement.

## 6. STORING

**Chick Peas** must be stored under dry, ventilated and hygienic conditions.

## 7. SAMPLING REQUIREMENTS

Representative samples can be drawn according to international sampling method standards at the bagging section or in the warehouse.

For packed units, sampling frequency and reference method are showed in *table 2*. One laboratory samples of 10 kg is required by lot or sub-lot of 500MT maximum.

For the bulk (static and flowing), the sampling must follow the rules described in paragraphs 5.2 and 5.3 of ISO 24333-2009.

*Table 2: Sampling rules*

<b>Lot or sub-lot size (MT)</b>	<b>Number of increment</b>	<b>Place of sampling</b>	<b>Reference</b>
≤100	3 % of bags and minimum 50 bags (e.g. 60 increments for a lot of 100 MT, packed in 50 kg bag)	Warehouse or during production	GAFTA 124-2
101-200	3 % of bags (e.g. 120 increments for a lot of 200 MT, packed in 50 kg bag)		
201-300	3 % of bags (e.g. 180 increments for a lot of 300 MT, packed in 50 kg bag)		
301-400	3 % of bags (e.g. 240 increments for a lot of 400 MT, packed in 50 kg bag)		
401-500	3 % of bags (e.g. 300 increments for a lot of 500 MT, packed in 50 kg bag)		

## 7. ANALYTICAL REQUIREMENTS

The principal analyses in table 3 must be performed in order to check if the quality of the **Chick Peas** meets above requirements. Additional analyses shall be defined in case of further quality assessment.

*Table 3: List of compulsory analyses and reference methods*

No	Parameters	Recommended level	Reference methods*
1	Moisture	<b>12 % max</b>	ICC No 110
			ISO 712-2009
2	Purity	<b>97 % min</b> by weight	ISO 605
3	Size	<b>&gt; 6mm</b>	ISO 2591-1
4	Defective	<b>3 % max</b> by weight	ISO 3310-2
5	Damaged grains	<b>2 % max</b> by weight	ISO 3310-2
6	Poor colour	<b>2 % max</b> by weight	ISO 3310-2
7	Weelvil-dammaged	<b>3 % max</b> by weight	ISO 3310-2
8	Foreign materials	<b>3 % max</b> by weight	ISO 3310-2
9	Other edible grains	<b>2 % max</b> by weight	ISO 3310-2
10	Cooking time	<b>60-90 minutes</b> after 24h soaking	
11	Organoleptic	<b>Natural taste, smell and color</b>	
12	Live insects	<b>Nil</b>	<i>Visual</i>
13	Aflatoxin	20 ppb	ISO 16050
14	GMO ( <i>Only if required</i> )		

\* *Or equivalent*