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Technical Specifications for

AFRICA WHOLE PEAS

Specification reference: **Whole Peas**
Version: **V1.0**
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1. SCOPE

This specification applies to Africa origin **Whole Green and Yellow Peas (***Pisum sativum L.* and *Pisum sativum var. arvense (L.) Poir)* purchased by WFP.

2. DEFINITION

Defective peas include all peas which are bin burnt, broken, caked, chipped, frost damaged, heat damaged, insect damaged, sappy, shrivelled, bleached, split, sprouted, weather damaged, wrinkled, mould damaged and all peas which are coatless.

Foreign material is all matter other matter than dry peas. Foreign material shall include detached seedcoats and pieces of detached seedcoats.

Poor colour peas are all whose kernels are distinctly off colour from the characteristic colour of the predominating class, includes dark green and tinged green.

Purity peas include peas, defective peas, caps but exclude detached seed coats.

Unmillable material includes soil, stones, metals and non-vegetable matter.

3. REFERENCE

Codex Standard for Peas grains (Codex Stan 171-1989, rev. 1-1995).
Peas, Official Grain Grading Guide, 2009, Canadian Grain Commission.
United States Standards for Whole Dry Peas, 2009.

4. PRODUCT SPECIFICATION

4.1 General requirements

- Purity: **97 % min** by weight
- Moisture: **14 % max**
- Defective **5 % max** by weight
- Poor colour: **1% max** by weight
- Foreign material: **1 % max** by weight
- Unmillable material: **0.5% max** by weight
- Live insects: **Nil**
- Cooking time: **90 minutes max** after soaking
- Organoleptic: **Clean and bright appearance, Natural smell**

4.2 Contaminants and Toxins

Whole 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
Heavy metal		
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
Pesticide residues		
6	Carbamate	< 10 ppb
7	Organochlorine	< 10 ppb
8	Organophosphorus	< 10 ppb
9	Pyrethroid	< 10 ppb
Toxic or noxious seeds		
10	Crotolaria (Crotolaria spp.)	Free
11	Corn cockle (Agrostemma githago L.)	Free
12	Castor bean (Ricinus communis L.)	Free
13	Jimson weed (Datura spp.)	Free
Radiation		
14	Radiation	10 Bq/Kg max
Mycotoxins		
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

5. PACKAGING AND MARKING

Whole 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

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 1-3 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

Lot or sub-lot size (MT)	Number of increment	Place of sampling	Reference
≤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 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	Purity	**97 % min** by weight	ISO 605
2	Moisture	**14 % max**	ISO 712-2009
3	Defective	**5 % max** by weight	ISO 605
4	Poor colour	**1% max** by weight	
5	Foreign material	**1 % max** by weight	
6	Unmillable material	**0.5% max** by weight	
7	Live insect	**Nil**	
8	Cooking time	**90 minutes max** after soaking	
9	Organoleptic	**Clean and bright appearance, Natural smell**	

** Or equivalent*