



Technical Specifications for **CANADA YELLOW SPLIT PEAS**

Specification reference: **Yellow Split Peas**

Version: **V1.0**

Date of issue: **27th March, 2011**

1. SCOPE

This specification applies to origin **Canada Yellow Split Peas** purchased by WFP.

2. DEFINITION

Broken grains are split pea seed material falling through a 10/64 RH.

Foreign materials are all unmillable material and all vegetable matter other than yellow pea seed material.

Insect damage yellow split peas include grains which are damaged by insects such as weevils

Heat damaged grains are yellow split peas which have been materially discoloured as a result of heating. Yellow split peas that have discoloured cotyledons ranging from light tan to dark brown are considered heated.

Other damaged grains include split peas which are distinctly damaged by frost, weather, disease, or other causes (except weevil or material heat damage), or are distinctly soiled or stained by nightshade, dirt, or toxic material.

Purity peas are whole peas, split peas, defective split peas, caps but exclude detached seed coats.

Whole peas are dry peas with which are not split.

3. REFERENCE

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

4. PRODUCT SPECIFICATION

4.1 General requirements

- Moisture: **15% max**
- Purity: **99% min**
- Whole peas: **0.5% max**
- Heat damage: **0.05% max**
- Other damage: **0.5% max**
- Foreign matter: **0.5% max**
- Other colour: **2% max**
- Insect damage: **0.3% max**
- Broken: **2% max** through a 10/64 RH screen
- Cooking time: **45-60 minutes** (no soaking)
- Organoleptic: **Clean and bright appearance, Natural smell**
- Live insect: **Nil**

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

4.2 Contaminants and Toxins

Yellow Split 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	Crotalaria (Crotalaria 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 max.

5. PACKAGING AND MARKING

As per contractual agreement.

6. STORING

Yellow Split 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

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 tests in table 3 must be performed in order to check if the quality of the Yellow Split Peas meets above requirements. Additional analyses shall be defined in case of further quality assessment.

Table 3: List of compulsory tests and reference methods

No	Parameters	Recommended level	Reference methods*
1	Moisture:	15% max	ICC No 110
			ISO 712-2009
2	Purity	99% min	
3	Whole peas	0.5% max	
4	Heat damage	0.05% max	
5	Other damage	0.5% max	
6	Foreign matter	0.5% max	
7	Other colour	2% max	
8	Insect damage	0.3% max	
9	Broken	2% max through a 10/64 RH screen	
10	Cooking test	45-60 minutes (no soaking)	
11	Organoleptic	Clean and bright appearance, Natural smell	
12	Live insect	Nil	<i>Visual</i>
13	Aflatoxin	20 ppb max	ISO 16050
14	GMO (only if required)	Negative	

* *Or equivalent*