



United States
Department of
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Agricultural
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Fruit and
Vegetable
Division

Fresh
Products
Branch

United States Standards for Grades of Fresh Shelled Peas for Canning or Freezing

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United States Standards for Grades of Fresh Shelled Peas for Canning or Freezing ¹

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General

§51.4210 General.

(a) These standards are recommended to be used as a basis for contracts only after thorough consideration by canners and growers, and preferably after demonstration of methods of grading and inspection by qualified inspectors. They provide a basis for determining the quality of various lots of peas after shelling. The standards are an outgrowth of the widely accepted principle that price should be proportional to quality. The grower delivering high quality peas deserves a commensurate price because such quality peas enable the canner to pack a better quality finished product.

(b) Inspection based upon the U.S. Standards for Fresh Shelled Peas for Canning or Freezing involves securing a representative sample from each lot and classifying each of the individual peas in accordance with the accompanying grades. The inspector's report shows the percentage of peas

¹Packing of the product in conformity with the requirements of these standards shall not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act or with applicable State laws and regulations.

in each of the various grades.

(c) The application of the standards requires the services of private or official inspectors. Such inspectors must be capable, efficient, and above all, they must be absolutely impartial.

Grades

§51.4211 U.S. Fancy.

"U.S. Fancy" consists of peas of similar varietal characteristics which are very tender, very succulent, of good characteristic color, free from decay, scald, and from injury caused by rust, shriveling, heating, disease, insects, or other means.

§51.4212 U.S. No. 1.

"U.S. No. 1" consists of peas of similar varietal characteristics which are fairly tender, fairly succulent, of characteristic color, free from decay and scald, and from injury caused by rust, shriveling, heating, disease, insects, or other means.

§51.4213 U.S. No. 2.

"U.S. No. 2" consists of peas of similar varietal characteristics which are slightly tender, slightly succulent, which have a green color and are free from decay and scald, and from damage caused by rust, shriveling, heating, disease, insects, or other means.

§51.4214 U.S. No. 3.

"U.S. No. 3" consists of peas which are free from decay, scald, and from damage caused by heating, or other means.

Culls

§51.4215 Culls.

"Culls" are peas which fail to meet the requirements of U.S. No. 3 grade.

Foreign Material

§51.4216 Foreign material.

The presence of thistle buds or other foreign material shall not be considered as affecting any of the foregoing grades. However, restrictions regarding the amount of such foreign material may be fixed by agreement between grower and processor.

Definitions

§51.4217 Very tender.

"Very tender" means that the pea yields to slight pressure and the cotyledon crushes into a smooth pulp.

§51.4218 Very succulent.

"Very succulent" means that the pea tastes sweet, and the cotyledon yields free juice when crushed.

§51.4219 Good characteristic color.

"Good characteristic color" means that the pea has good green color characteristic of the variety.

§51.4220 Injury.

"Injury" means any defect, or any combination of defects, which detracts from the canning or freezing quality. Mechanical injury incident to harvesting and vining operations shall not be considered as injury.

§51.4221 Fairly tender.

"Fairly tender" means that the pea yields to moderate pressure which causes the cotyledon to break into numerous small granular pieces rather than to crush into a smooth pulp.

§51.4222 Fairly succulent.

"Fairly succulent" means that the pea is moist and fairly sweet.

§51.4223 Characteristic color.

"Characteristic color" means that the pea has a fairly good green color; that is, not faded or having a yellowish color.

§51.4224 Slightly tender.

"Slightly tender" means that the pea yields to pressure between the thumb and finger but the edges of the cotyledon feel rather hard and sharp and the edges of broken pieces appear whitish and ragged.

§51.4225 Slightly succulent.

"Slightly succulent" means that the pea is becoming dry and starchy, and often having a whitish center or "starch ball."

§51.4226 Green color.

"Green color" means that the pea may be slightly yellowish or faded, but the green color is predominant.

§51.4227 Damage.

"Damage" means any defect, or any combination of defects, which materially detracts from the canning or freezing quality of the pea. Mechanical injury incident to harvesting and vining operations shall not be considered as damage.