

U.S. Standards

July 15, 2014

UNITED STATES STANDARDS FOR WHOLE DRY PEAS

Compliance with the provisions of these standards does not excuse failure to comply with the provisions of the Federal Food, Drug, and Cosmetic Act, or other Federal Laws.

Contents

Terms Defined	2
Principles Governing the Application of Standards	4
Grades, Grade Requirements, and Grade Designations	6
Special Grades, Special Grade Requirements, and Special Grade Designations	7

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Terms Defined

401 Definition of whole dry peas.

Threshed seeds of the garden type pea plant (*Pisum sativum* L. and *Pisum sativum* var. *arvense* (L.) Poir.), which after the removal of dockage, contain 50.0 percent or more of whole peas and not more than 10.0 percent of foreign material.

402 Definitions of other terms.

For the purposes of these standards, the following terms shall have the meaning stated below:

(a) *Bleached peas*. Whole and pieces of dry peas of green-colored varieties which are bleached distinctly yellow in color or peas of yellow-colored varieties which are bleached distinctly green in color.

(b) *Classes*. The following six classes:

(1) *Smooth Green Dry Peas*. Dry peas which have smooth seed coats and green cotyledons and contain not more than 1.5 percent of other classes.

(2) *Smooth Yellow Dry Peas*. Dry peas which have smooth seed coats and yellow cotyledons and contain not more than 1.5 percent of other classes.

(3) *Wrinkled Dry Peas*. Dry peas which have wrinkled seed coats and contain not more than 1.5 percent of other classes.

(4) *Mottled Dry Peas*. Dry peas of the Austrian winter pea type and other peas which have colored or distinctively mottled seed coats which contain not more than 1.5 percent of other classes.

(5) *Miscellaneous Dry Peas*. Dry peas that do not meet the criteria for any other class of dry peas and contain not more than 1.5 percent of other classes. (The grade limits for the factor Bleached peas shall not apply to Miscellaneous Dry peas, except for Marrowfat-type dry peas.)

(6) *Mixed Dry Peas*. Any mixture that does not meet the requirements for the classes Smooth Green, Smooth Yellow, Wrinkled, Mottled, or Miscellaneous Dry peas; or any mixture of different types of Miscellaneous Dry peas.

(c) *Damaged peas*. Whole and pieces of dry peas which are distinctly:

(1) Damaged by frost, weather, disease, heat (other than materially discolored as a result of heating), or other causes; and

(2) Soiled or stained by dirt (not applicable for the class Wrinkled Dry Peas). Damaged peas shall not include weevil-damaged peas or heat-damaged peas.

(d) *Defective peas*. The categories of defective peas shall be weevil-damaged peas, heat-damaged peas, damaged peas, other classes, bleached peas, split peas, shriveled peas, and peas with cracked seedcoats.

(e) *Distinctly low quality*. Whole dry peas which are obviously of inferior quality because they are stained by an unknown foreign substance; or because they otherwise contain a known toxic substance(s) or an unknown foreign substance(s); or because they are in an unusual state or condition, and which cannot be graded by use of the other grading factors provided in the standards.

(f) *Dockage*. Small, underdeveloped dry peas, pieces of dry peas, and all matter other than dry peas which can be removed readily by the use of an approved device in accordance with procedures prescribed in the Pea and Lentil Handbook and the Equipment Handbook.² For the purpose of this paragraph, approved devices shall include sieves as set forth in paragraph (q) of this section and any other equipment that is approved by the Administrator as giving equivalent results.³

(g) *Dockage-free dry peas*. Dry peas from which the dockage has been removed.

(h) *Fair color yellow peas*. Dry yellow peas that in mass are lightly to moderately discolored as a result of storage or any other cause to the extent they cannot be considered of good color.

(i) *Foreign material in dockage-free dry peas*. All matter other than dry peas and including detached seedcoats.

(j) *Foreign material in thresher-run dry peas*. All matter other than dry peas, including detached seedcoats, which cannot be readily removed in the determination of dockage.

(k) *Good color peas*. Dry peas that in mass are practically free from discoloration and have the natural color and appearance characteristics of the predominating class.

(l) *Heat-damaged peas*. Whole and pieces of dry peas which have been materially discolored as a result of heating.

(m) *Moisture*. Water content in whole peas as determined by an approved device according to procedures prescribed in FGIS instructions.

(n) *Other classes*. Whole and pieces of dry peas which are of a contrasting color or which differ materially in shape, or other characteristics from the predominating class; and in the case of Miscellaneous Dry peas, which differ from the predominating type.

(o) *Peas with cracked seedcoats*. Dry peas having readily discernible cracked seedcoats or peas which have all or a part of the seedcoat removed, and broken peas which are more than one-half of a whole pea.

(p) *Poor color peas*. Dry peas that in mass are distinctly off-color from the characteristic color of the predominating class as a result of age or any other cause.

(q) *Shriveled peas*. Dry peas which are distinctly shriveled in contrast to the natural shape and appearance of normally developed peas.

(r) *Sieves*.

(1) *9/64 x 3/4 oblong-hole sieve*. A metal sieve 0.032 inch thick with oblong perforations 0.1406 inch by 0.750 inch.

(2) *10/64 x 3/4 slotted-hole sieve*. A metal sieve 0.032 inch thick with slotted perforations 0.1562 inch by 0.750 inch.

(3) *11/64 x 3/4 slotted-hole sieve*. A metal sieve 0.032 inch thick with slotted perforations 0.1718 inch by 0.750 inch.

(4) *12/64 x 3/4 slotted-hole sieve*. A metal sieve 0.032 inch thick with slotted perforations 0.1875 inch by 0.750 inch.

(5) *13/64 x 3/4 slotted-hole sieve*. A metal sieve 0.032 inch thick with slotted perforations 0.2031 inch by 0.750 inch.

(6) *16/64 round-hole sieve*. A metal sieve 0.032 inch thick with round perforations 0.2500 inch in diameter.

(s) *Split peas*. The halves or smaller pieces of dry peas and dry peas in which the halves are loosely held together.

(t) *Thresher-run dry peas*. Dry peas from which the dockage has not been removed.

(u) *Weevil-damaged peas*. Whole and pieces of dry peas which are distinctly damaged by the pea weevil or other insects.

(v) *Whole peas*. Dry peas with one-fourth or less of the pea removed and with the cotyledons or parts of cotyledons firmly held together.

Principles Governing the Application of Standards

403 Basis of determinations.

(a) All factor determinations shall be made upon the basis of the dry peas after the removal of dockage with the following exceptions:

(1) Dockage in thresher-run dry peas shall be determined upon the basis of the peas as sampled.

(2) Color shall be determined after the removal of dockage, defective peas, and foreign material.

(b) Defects in peas shall be scored in accordance with the order shown in 402(d) and once an individual pea is scored in a defective category; it shall not be scored for any other defect. Percentages for all categories of defects shall be calculated on the basis of the total weight of the sample analyzed for defective peas.

404 Temporary modifications in equipment and procedures.

The equipment and procedures referred to in the whole dry peas standards are applicable to peas produced and harvested under normal environmental conditions. Abnormal environmental conditions during the production and harvesting of peas may require minor temporary modifications in the equipment or procedures to obtain results expected under normal conditions.

When these adjustments are necessary, Federal Grain Inspection Service field offices, official inspection agencies, and interested parties in the dry pea industry will be notified promptly in writing of the modification. These modifications shall not include changes in interpretations of identity, class, quality, or condition.

405 Percentages.

(a) *Rounding.* Percentages are determined on the basis of weight and are rounded as follows:

(1) When the figure to be rounded is followed by a figure greater than or equal to 5, round to the next higher figure; e.g., report 6.36 as 6.4, 0.35 as 0.4, and 2.45 as 2.5.

(2) When the figure to be rounded is followed by a figure less than 5, retain the figure; e.g., report 8.34 as 8.3, and 1.22 as 1.2.

(b) *Recording.* All percentages shall be stated in whole and tenth percent to the nearest tenth percent.

Grades, Grade Requirements, and Grade Designations

406 Grades and grade requirements for dockage-free dry peas. (See also 408.)

Grading Factors	Maximum percent limits of:		
	Grades U.S. Nos. ¹		
	1	2	3
Defective Peas			
Weevil-Damaged Peas	0.3	0.8	1.5
Heat-Damaged Peas	0.2	0.5	1.0
Damaged Peas ²	1.0	1.5	2.0
Other Classes ³	0.3	0.8	1.5
Bleached Peas ⁴	1.5	3.0	5.0
Split Peas	0.5	1.0	1.5
Shriveled Peas	2.0	4.0	8.0
Peas with Cracked Seedcoats	5.0	7.0	9.0
Foreign Material	0.1	0.2	0.5
Minimum Requirements for Color	Good	Good	Poor
Smooth Yellow Dry Peas	Good	Fair	Poor
<p>U.S. Sample grade: U.S. Sample grade shall be dockage-free peas which:</p> <ul style="list-style-type: none"> (a) Do not meet the requirements for the grades U.S. Nos. 1, 2, or 3; or (b) Contain metal fragments, broken glass, or a commercially objectionable odor; or (c) Contain more than 15 percent moisture; or (d) Are materially weathered, heating, or distinctly low quality; or (e) Are infested with live weevils or other live insects. ⁵ <p>¹ Uniformity of Size Requirements - Dry peas of any of the numerical grades shall be of such size that not more than 3.0 percent shall pass through the appropriate oblong-hole sieve as follows:</p> <ul style="list-style-type: none"> Mottled peas 9/64" x 3/4" Special grade - Small peas..... 10/64" x 3/4" All other peas 11/64" x 3/4" <p>² Damaged peas do not include weevil-damaged or heat-damaged peas.</p> <p>³ These limits do not apply to the class Mixed Dry peas.</p> <p>⁴ These limits do not apply to Mottled, Wrinkled and/or Miscellaneous Dry peas, except for Marrowfat-type Dry peas.</p> <p>⁵ As applied to dockage-free whole dry peas, the meaning of the term infested as set forth in the Pea and Lentil Inspection Handbook.</p>			

407 Grade designation for dockage-free dry peas.

(a) The grade designation for dockage-free dry peas shall include in the following order:

- (1) The letters "U.S."; (2) the number of the grade or the words "Sample grade," as warranted; (3) the words "or better" when applicable and requested by the applicant prior to inspection; (4) the name of each applicable special grade; and (5) the name of the class.

(b) At the request of the applicant for inspection, official inspection personnel may include on the grade certificate under "Remarks," a statement substantially as follows:
 "Variety stated by the applicant to be: _____."

Special Grades, Special Grade Requirements, and Special Grade Designations

408 Special grades and requirements.

A special grade, when applicable, is supplemental to the grade assigned under 406. Such special grades are established and determined as follows:

(a) *Large*. Peas of the classes Smooth Green Dry Peas or Smooth Yellow Dry Peas of which not more than 3.0 percent of the peas will readily pass through the 16/64 round-hole sieve.

(b) *Small*. Peas of the classes Smooth Green Dry Peas or Smooth Yellow Dry Peas of which not more than 3.0 percent of the peas will remain on the 16/64 round-hole sieve and not more than 3.0 percent will readily pass through the 10/64 x 3/4 slotted-hole sieve.

409 Special grade designation.

The grade designation for large and small dry peas shall include, preceding the class, the word Large or Small, as warranted, and all other information prescribed in 407.

410 Thresher-run dry peas.

Thresher-run dry peas shall be inspected for factors only, without reference to grade.

(a) Thresher-run dry peas may be inspected for: Class; defective peas and foreign material; dockage; color description; and moisture.

(b) The percentage of defective peas and foreign material shall be combined and shown on the certificate as "total defects and foreign material." For the classes of smooth seeded peas only, the percentage of peas with cracked seedcoats in excess of 3.0 percent shall be included in the factor "total defects and foreign material." (Example: In a sample containing 3.2 percent of peas with cracked seedcoats, only 0.2 percent would be included in the total defects and foreign material.)

(c) The percentage of total dockage, total defects and foreign material shall be computed on the basis of the sample as a whole and be shown on the certificate as "total dockage, defects and foreign material."