



Product Specification for WHOLE DRY PEAS

Definitions:

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

Classes-

- Whole Green Dry Peas
- Whole Yellow Dry Peas

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

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

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.

Distinctly Low Quality-

Whole dry peas which are obviously of inferior quality because that 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.

Dockage-

Small, undeveloped 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.

Dockage-Free Dry Peas-

Dry peas from which the dockage has been removed.

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Foreign Material In Dockage-Free Dry Peas-

All matter other than dry peas and including detached seedcoats.

Foreign Material In Thrasher-Run Dry Peas-

All matter other than dry peas, including detached seedcoats, which cannot be readily removed in the determination of dockage.

Good Color Peas-

Dry peas that in mass are practically free from discoloration and have the natural color and appearance characteristics of the predominance class.

Heat-Damaged Peas-

Whole and pieces of dry peas which have been materially discolored as a result of heating.

Moisture-

Water content in whole peas as determined by an approved device in accordance with procedures prescribed in the Pea and Lentil Handbook and the Equipment Handbook.

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.

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.

Poor Color Peas-

Dry peas that in mass are distinctly shriveled in contrast to the natural shape and appearance of normally developed peas.

Shriveled Peas-

Dry peas which are distinctly shriveled in contrast to the natural shape and appearance of normally developed peas.

Sieves:

1. 9/64 x 3/4 slotted-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. A metal sieve 0.032 inch thick with slotted perforations 0.2031 inch by 0.750 inch

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

Split peas-

The halves or smaller pieces of dry peas and dry peas in which the halves are loosely held together.

Thresher-run Dry peas-

Dry peas from which the dockage has not been removed.

Weevil-damaged peas-

Whole and pieces of dry peas which are distinctly damaged by the pea weevil or other insects.

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 Application of Standards

Basis of Determination.

1. All factor determinations shall be made upon the basis of the lentils after the removal of dockage, with the following exceptions:
 - A. Dockage shall be determined upon the basis of the thresher-run lentils as sampled.
 - B. Color shall be determined after removal of dockage, defective lentils, and foreign material.
2. Defects in lentils shall be scored in accordance with the order shown in the definitions; and once an individual lentil is scored in a defective category it shall not be scored for any other percentages of other defects in the sample.

REFERENCES:

THE FOLLOWING PUBLICATIONS ARE REFERENCED IN THESE STANDARD AND COPIES WILL BE MADE AVAILABLE UPON REQUEST TO THE FEDERAL GRAIN INSPECTION SERVICE, U.S. DEPARTMENT OF AGRICULTURE.

- A. **MOISTURE HANDBOOK, U.S. DEPARTMENT OF AGRICULTURE, FEDERAL GRAIN INSPECTION SERVICE.**
- B. **PEA AND LENTIL HANDBOOK, U.S. DEPARTMENT OF AGRICULTURE, FEDERAL GRAIN INSPECTION SERVICE.**
- C. **UNITED STATES STANDARDS FOR WHOLE DRY PEAS, SPLIT PEAS AND LENTILS HANDBOOK.**

*** Shelf life/ Manufacture Code: 2 YEARS/ PACKED DATE**

*** Storage- DRY**

*** Product is dated by PRODUCTION DATE**

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All Whole Dry Peas shipped will be US#1 unless otherwise requested by the customer. US#1 Specifications are as follows.

GRADES, GRADE REQUIREMENTS, AND GRADE DESIGNATIONS

Grading Factors	Maximum percent limits of: Grades U.S.		
	1	2	3
Weevil-Damaged Peas	0.3	0.8	1.5
Heat-Damaged Peas	0.2	0.5	1
Damaged peas 2/ Other Class 3/	1	1.5	2
Bleached Peas 4/ Split Peas	0.3	0.8	1.5
Shriveled Peas	1.5	3	5
Crack Seed Coat	0.5	1	1.5
Foreign Material	2	4	8
Minimum Requirements for Color	5	7	9
	0.1	0.2	0.5
	GOOD	GOOD	POOR

U.S. Sample grade: U.S. Sample grade shall be dockage-free peas which:

1. Do not meet the requirements for the grades U.S. NO. 1, 2, or 3 or
2. Contain metal fragments, broken glass, or a commercially objectionable odor; or
3. Contain more than 15 percent moisture; or
4. Are materially weathered, heating, heating, or distinctly low quality; or
5. Are infested with live weevils or other live insects.

Cont...

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:

Winter Dry peas.....	9/64" x 3/4"
Special grade- Small- Peas.....	10/64" x 3/4"
All other peas.....	11/64" x 3/4"

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- 2/ Damaged peas do not include weevil-damaged or heat-damaged peas.
- 3/ These limits do not apply to the class Mixed Dry Peas.
- 4/ These limits do not apply to Winter Field Peas and Wrinkled Peas
- 5/ As applied to dockage-Free whole dry peas, the meaning of the term -infested- as set forth in the Pea and Lentil Handbook