Technical Specifications for

SPLIT PEA

Version: 1
Replacing Version: 2017
Date of issue: 25th June 2021

The key adjustments are:

- *Definition and testing parameters*
- *Packaging*

1. Introduction

This specification applies to dry split Peas of Pisum sativum L. (hereafter called the product) purchased internationally by WFP.

2. Definition

Table 1: Definition of terms

Terms	Definition
Total defective grains	Weevil-damaged split peas, heat-damaged split peas, damaged split peas, contrasting split peas, whole peas, white caps, and bleached split peas. Damaged split peas which are distinctly damaged by frost, weather, disease, heat (other than to a material extent), or other causes (except weevil or material heat damage), or are distinctly soiled or stained by nightshade, dirt, or toxic material. Total damage/defective grains do not include broken grains.
Seeds with serious defects	Seeds in which the cotyledons have been affected or attached by pests; seeds with very slight traces of mould or decay; or slight cotyledon staining.
Broken	Broken in split peas are peas in which more than 1/3 of one cotyledon has been broken.
Filth	Impurities of animal origin, including dead insect.
Toxic-noxious seeds	Seed which if present in quantities above permissible limit may have damaging or dangerous effect on health, organoleptic properties or technological performance such as Jimson weed — datura (D. fastuosa Linn and D. stramonium Linn.) corn cockle (Agrostemma githago L., Machai Lallium remulenum Linn.) Akra (Vicia species), Argemone mexicana, Khesari, Crotolaria (Crotolaria spp), Castor bean (Ricinus communis L.) and other seeds that are commonly recognized as harmful to health.
Inorganic matter	Includes metallic pieces, shale, glass, dust, sand, gravel, stones, dirt, pebbles, lumps or earth, clay, mud.
Foreign matter	Any extraneous matter other than dry peas or other food grains comprising of a) inorganic matters and animal filth etc; b) "organic matter" consisting of detached seed coats, straws, weeds and other inedible grains etc.
Contrasting varieties	Contrasting varieties/classes mean seeds of a similar colour but a different commercial type. Bleached split peas of the predominating class should not be considered as contrasting split peas.
Bleached grains	Green-coloured varieties which are bleached distinctly yellow in colour or split peas of yellow-coloured varieties which are bleached distinctly green in colour
White cap grains	Split peas with seed coats attached.
Whole pea	Dry peas which are not split

Discoloured	Includes split pea which are distinctly blemished and / or off colour from the characteristic colour of the predominating class.

3. Standards and references

Except when specified otherwise in the contract, the product shall comply with latest versions of recognized international standards and best practices and/or guidelines such as:

- CODEX STANDARD FOR CERTAIN PULSES GRAINS (CXS 171-1989)
- CODEX GENERAL PRINCIPLES OF FOOD HYGIENE INCLUDING ANNEX "HAZARD ANALYSIS AND CRITICAL CONTROL POINT (HACCP) SYSTEM AND GUIDELINES FOR ITS APPLICATION" (CXC 1-1969)
- CODEX GENERAL STANDARD FOR CONTAMINANTS AND TOXINS IN FOOD AND FEED (CXS 193- 1995)

Additionally, the supplier shall comply with relevant local laws and regulations of the food originating and recipient countries.

4. Product Specification

4.1 General requirements

The commodity shall meet following quality characteristic requirements:

- Shall be safe and suitable for human consumption.
- Shall be free from abnormal flavours, odours, and living insects.
- Shall be free from filth (impurities of animal origin, including dead insects) in amounts which may represent a hazard to human health.
- Shall be stored under dry, ventilated and hygienic conditions away from direct sunlight. Only authorized insecticides (e.g. phosphine) may be used for fumigation control. Where needed, fumigation shall be performed by certified operators and as specified in the GAFTA Standard for Fumigation.
- Shall comply with other requirements specified in this document.

4.2 Contaminants and Toxins

The product shall be free from contaminants in amounts which may represent a hazard to health. The product shall comply with those maximum contaminant limits established by the Codex Alimentarius for this commodity. This includes compliance with Codex General Standard for Contaminants and Toxins in Food and Feed (CXS 193-1995) and Codex Maximum Residue Limits for pesticide residues. Additionally, the product shall meet the requirements stated in Table 2. For foods destined to Sudan, the product shall also meet SDS 4843-2-2015 Legumes Contaminant (Pesticides Residues).

4.3 Hygiene

It is recommended that the products covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice – General Principles of Food Hygiene (CXC 1-1969), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to these products. To the extent possible in good manufacturing practice, the products shall be free from objectionable matter. When tested by appropriate methods of sampling and examination, the product:
– shall be free from micro-organisms in amounts which may represent a hazard to health;
– shall be free from parasites which may represent a hazard to health; and
– shall not contain any substance originating from micro-organisms in amounts which may represent a hazard to health.

4.4 Fit for human consumption guarantee

Suppliers shall have to check the quality of their products and guarantee that the product is 'fit for human consumption', in line with International Federation of Inspection Agencies requirements.

4.5 Shelf life

As per contract. Unless otherwise specified in contracts, 2 years shelf life is required for foods destined to Sudan.

5. Packaging and Marking

Unless otherwise stated in the contract, the product shall be packed in a suitable PP woven bag complying with the packaging and marking requirements separately available under "4.5 to 90 kg PP woven bag specification with or without PE inner liner" on http://foodqualityandsafety.wfp.org/specifications.
Weight and quantity tolerance must meet The International Organization of Legal Metrology International Recommendation OIML R 87[1].

6. Storing

The product must be stored under cool, dry, ventilated, hygienic conditions, away from direct sunlight and free from insect infestation and all other sources of contaminations.

7. Analytical requirements

As per contractual agreement, WFP can appoint an inspection company to check that the food matches requirements of this specification. Analytical tests in Table 2 are usually utilized, and additional tests might be performed. Suppliers should follow its own food safety and quality management plan. WFP reserves the rights to change the testing plan at any time.

[1] OIML R 87 Quantity of commodity in prepackages https://www.oiml.org/en/files/pdf_r/r087-e04.pdf (latest edition)

Table 2: List of compulsory tests and reference methods

No	Tests	Requirements	Reference methods (latest versions) [2]
1	Moisture	Max. 13%	ISO 24557
2	Organoleptic quality	Bright and clear appearance, Normal smell and color	Organoleptic examination
3	Protein	Min. 22%	ISO 20483
4	Color/Size (only if required)	As per contractual agreement	ISO 605
6	Total defective grains	Max. 5.0% m/m	
7	Seeds with serious defects	Max. 1%	
8	Broken seeds	Max. 1%	
9	Pest damaged grains	Max. 1.0% m/m	
10	Heat damage grains	Max. 0.5% m/m	
11	Bleached grains	Max. 3.0% m/m	
12	White caps grains	Max. 3.0% m/m	
13	Whole peas	Max. 1.0% m/m	
14	Contrasting varieties	Max. 1.0% m/m	
15	Toxic-noxious seeds	Free	
16	Foreign matter	Max. 0.3 % m/m	
17	Inorganic matter	Max. 0.2 % m/m	
18	Filth	Max. 0.1 % m/m	
19	Live insect	Nil	
20	Discoloured	max 3%	
21	Cadmium	0.1 ppm max	AOAC 999.1
22	Lead	0.1 ppm max	AOAC 999.1
23	Total aflatoxin (B1+B2+G1+G2)	Max. 15 ppb	ISO 16050; EN 12955
24	Aflatoxin B1	max 5ppb	ISO 16050; EN 12955
25	Radiation (Only for foods originated from Ukraine & Russia or as per contract)	10 Bq/kg Max (Cs137&134)	WEAC.RN.METHOD3.0 (Cs and other)
26	GMO (only if required)	As per contractual agreement	ISO 21570

[2] *or equivalent validated methods*