Garden peas-Specification

Part 1. Requirements for green peas in pods
TECHNICAL COMMITTEE REPRESENTATION

The following organizations were represented on the Technical Committee:

Agriculture Food and Fisheries Authority — Horticultural Crops Directorate
Kenya Flower Council (KFC)
Kenya Plant Health Inspectorate Service (KEPHIS)
Ministry of Agriculture, Livestock and Fisheries — State Department of Agriculture
Rapid Result Agricultural program
Consumer Information Network
Institute of Packaging
Fresh Produce Exporters Association of Kenya
Kenya institute of food science and technology.
University of Nairobi-Department of Plant science and crop protection
AAA growers
Hortimpact program-SNV
Society of crop Agribusiness advisors
Kenya Bureau of Standards — Secretariat

REVISION OF KENYA STANDARDS

In order to keep abreast of progress in industry, Kenya Standards shall be regularly reviewed. Suggestions for improvements to published standards, addressed to the Managing Director, Kenya Bureau of Standards, are welcome.
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Part 1. Requirements for green peas in pods
Foreword

This Kenya standard has been prepared by the Horticultural fresh produce technical committee and is in accordance with the procedures of the Kenya Bureau of standards.

This standard has been developed in recognition of the contribution of the horticultural industry towards the Kenyan economy. It is expected that the standard will promote trade fair practices, safeguard the health and safety of the consumer and protect the environment.

In the development of this standard reference has been made to the following standards.

UNECE STANDARD FFV-06 2010

Acknowledgement is made for the assistance received from these sources.
KENYA STANDARD

Garden peas—Specification

1. SCOPE

This Kenya Standard prescribes the general requirements for fresh green peas in pods of species *Pisum Sativum L.* to be supplied fresh to the consumer, green peas for industrial processing being excluded.

2. NORMATIVE REFERENCE

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

CAC/RCP 53-2003, Code of hygienic practice for fresh fruits and vegetables

EAS 38, Labelling of pre-packaged foods — Specification

ISO 874, Fresh fruits and vegetables – Sampling

ISO 6633, Fruits, vegetables and derived products — Determination of lead content — Flameless atomic

ISO 7558, Guide to the prepackaging of fresh fruits and vegetables

3.0 Application

According to the type of consumption, peas are classified in two groups:

i) Shelling peas (round peas, wrinkled peas) intended for consumption without the pod
ii) Snow peas and sugar snap peas intended for consumption with the pod.

4.0 Terms and Definitions

In addition to the terms and definitions contained in KS 1559, the following shall apply:

4.1 **clean** — Peas which are practically free of any visible foreign matter.

4.2 **fresh** — Peas that have been recently harvested before becoming over-matured and whose quality has not deteriorated due to loss of moisture, discoloration or injury through bruising.

4.3 **mature** — Peas that have attained commercial maturity.

4.4 **non-farinaceous** — Peas which are non-floury; non-powdery or non-mealy.

4.5 **normally-developed** — Peas whose pods are free from visible deformities and have a shape and size characteristic of the cultivar or variety.

4.6 **over-mature** — Peas that have matured to the extent that the seeds are hard, non-succulent and disintegrate without flattening when squeezed between finger and thumb.

4.7 **pest** includes insects, rodents, diseases and birds

4.8 **sound** — Peas that are fresh, intact, free from abnormal spotting, rotting or damages by pests.

5.0 Quality Requirements

In all classes, subject to the special provisions for each class and the tolerances allowed, the peas must be:

5.1.1 **intact**

5.1.2 **Sound**; produce affected by rotting or deterioration such as to make it unfit for Consumption is excluded

5.1.3 **Clean**, practically free of any visible foreign matter

5.1.4 **Fresh** in appearance

5.1.5 **Free from** parchment (hard endoderm)

5.1.6 Practically free from pests

5.1.7 Practically free from damage caused by pests

5.1.8 **Free of** abnormal external moisture

5.1.9 **Free of** any foreign smell and/or taste.

The development and condition of the beans must be such as to enable them:

5.1.10 to withstand transportation and handling
5.1.11 to arrive in satisfactory condition at the place of destination

5.1.12 The seeds must be:
   a) fresh
   b) sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
   c) normally developed in shelling peas
   d) practically free from pests
   e) practically free from damage caused by pests
   f) free of any foreign smell and/or taste.

The development and condition of the peas must be such as to enable them:
5.13 to withstand transportation and handling
5.14 to arrive in satisfactory condition at the place of destination.

5.2 CLASSIFICATION

Peas are classified in two classes, as defined below:
(i) Class I
Peas in this class must be of good quality. They must be characteristic of the variety and/or commercial type.
The pods must be:
   a) fresh and turgid
   b) free from damage caused by hail
   c) free from damage caused by heating.

For shelling peas the pods must be:

d) with peduncles attached
   e) well filled, containing at least 5 seeds.

The seeds must be:

f) well-formed
   g) tender
   h) succulent and sufficiently firm, i.e., when squeezed between two fingers they should become flat without disintegrating
   i) at least half the full-grown size but not full-grown
   j) non-farinaceous
   k) undamaged, with no cracks in the skin.

The following slight defects of the pod, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:
l) slight skin defects, injuries and bruises
m) a slight defect in shape
n) slight defects in colouring.

For mange-tout peas and sugar snap peas:

O) the seeds if present must be small and underdeveloped.

The following very slight defects of the pod, however, may be allowed, provided these do not affect the general appearance of the produce, the quality, the keeping quality and presentation in the package:
p) a very slight defect in shape
q) very slight defects in colouring
r) very slight skin defects, injuries and bruises

Class ii

This class includes peas that do not qualify for inclusion in Class I but satisfy the minimum requirements specified above.

For shelling peas:
a) the pods must contain at least three seeds
b) peas may be more developed than those in Class I, but over-mature peas are excluded.

The following defects may be allowed provided the peas retain their essential characteristics as regards the quality, the keeping quality and presentation:
c) defects of the pods:
d) skin defects, injuries and bruises, provided these are not progressive and there is no risk of the seeds being affected
e) some loss of freshness, excluding wilted pods.

f) defects of the seeds:
g) a slight defect in shape
h) a slight defect in colouring
i) slightly harder
j) slightly damaged.

For mange-tout peas and sugar snap peas:
k) the seeds, if present, may be slightly more developed than in Class I. The following slight defects may be allowed provided the peas retain their essential characteristics as regards the quality, the keeping quality and presentation: l) slight defects in shape, including those due to seed formation m) slight defects in colouring n) slight skin defects, injuries and bruises o) some loss of freshness excluding wilted pods.

6.0. Quality tolerances
At all marketing stages, tolerances in respect of quality shall be allowed in each lot for produce not satisfying the requirements of the class indicated.

(i) Class I
A total tolerance of 10 per cent, by number or weight, of peas not satisfying the requirements of the class, but meeting those of Class II is allowed. Within this tolerance not more than 1 per cent in total may consist of produce satisfying neither the requirements of Class II quality nor the minimum requirements, or of produce affected by decay.

(ii) Class II
A total tolerance of 10 per cent, by number or weight, of peas satisfying neither the requirements of the class nor the minimum requirements is allowed. Within this tolerance not more than 2 per cent in total may consist of produce affected by decay.

7.0 Sizing
There is no sizing requirement for peas

8.0 Provisions concerning presentation

8.1 Uniformity
The contents of each package must be uniform and contain only peas of the same origin, variety or commercial type and quality. The visible part of the contents of the package must be representative of the entire contents.

9  Contaminants

9.1 Pesticide residues

The produce covered by this standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission for this commodity.

9.2 Other contaminants

The produce covered by this standard shall comply with the maximum levels of the general standard for contaminants and toxins in food and feed (CODEX STAN 193-1995).

10  HYGIENE

10.1 It is recommended that the produce covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of the General Principles of Food Hygiene (KS CAC/RCP 1-1969), Code of Hygienic Practice for Fresh Fruits and Vegetables (KS CAC/RCP 53-2003), and other relevant texts such as codes of hygienic practice and codes of practice.

10.2 The produce should comply with any microbiological criteria established in accordance with the Principles and Guidelines for the Establishment and Application of Microbiological Criteria related to Foods (KS CAC/GL 21-1997).

11. Packaging

The package used shall ensure product safety and integrity. The packaging material that is in contact with the produce shall be of food grade, clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications is allowed, provided the printing or labeling has been done with non-toxic ink or glue. Packages shall be free from any foreign matter and the material shall be recyclable.

12. Labeling

The following information shall be legibly and indelibly marked on the packets containing the produce.
i) Name of the produce i.e “garden peas” and/or commercial type if the contents are not visible from the outside.
ii) Class
iii) Size code:
vi) name and physical address of the importer/packer/distributor;
vii) country of origin;
viii) net weight in kilograms;
ix) identification code and/or batch number
x) name of the variety or commercial type;
xi) storage instructions.
   xii) GMO status

13. Sampling

Garden peas shall be sampled in accordance with the standard KS ISO 874-Fruits and vegetables-Sampling.