

ECONOMIC COMMISSION FOR EUROPE

COMMITTEE FOR TRADE, INDUSTRY AND
ENTERPRISE DEVELOPMENT

Working Party on Standardization of
Perishable Produce and Quality Development

Meeting of Experts on Co-ordination of
Standardization of Fresh Fruit and Vegetables
(2 to 6 November 1998)

Note by the secretariat

This document reflects the decisions taken at the 44th session of the Meeting of Experts on the basis of proposals from Germany, Canada and Spain (TRADE/WP.7/GE.1/1998/3) Additions to the existing standard are on a grey background, deletions have been crossed out. This text is proposed as a revision to the UN/ECE standard on Shelling Peas.

UN/ECE STANDARD FFV-27
concerning the marketing and commercial
quality control of

~~**SHELLING PEAS**~~
moving in international trade between and to
UN/ECE member countries

I. DEFINITION OF PRODUCE

This standard applies to shelling peas of varieties (cultivars) grown from *Pisum sativum L.* and peas intended for consumption in the pods or snow peas (mange-tout peas) from *Pisum sativum L. var. macrocarpon* and sugar snap peas from *Pisum sativum L. var. saccharatum* to be supplied fresh to the consumer, peas for industrial processing being excluded.

II. PROVISIONS CONCERNING QUALITY

The purpose of the standard is to define the quality requirements for ~~shelling~~ peas at the export control stage, after preparation and packaging.

A. Minimum requirements

In all classes, subject to the special provisions for each class and the tolerances allowed,

- (i) the pods must be:
- intact
 - sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
 - clean, practically free of any visible foreign matter (including parts of the flowers)

- free from hard filaments or films in mange-tout peas
- practically free from pests
- practically free from damages caused by pests
- free of abnormal external moisture
- free of any foreign smell and/or taste.

(ii) the peas must be:

- fresh
- sound, i.e., free of damage caused by pests or diseases
- normally developed.

The development and condition of shelling peas must be such as to enable them:

- to withstand transport and handling, and
- to arrive in satisfactory condition at the place of destination.

B. Classification

Shelling Peas are classified in two classes defined below:

(i) ***Class I***

Shelling Peas in this class must be of good quality.

The pods must be:

- characteristic of the variety in shape, size and colouring
- with peduncles attached
- free from damage by hail
- fresh and turgid
- well filled, containing at least 5 seeds
- without damage caused by heating.

For mange-tout peas, the pods may have :

- very slight skin defects, injuries and bruises
- very slight defects of shape
- very slight defects of colouring

For shelling peas, the pods must be :

- well filled, containing at least 5 seeds

The peas must be:

- well-formed
- tender
- succulent and sufficiently firm, i.e., when squeezed between two fingers they should become flat without disintegrating
- at least half the full-grown size but not full-grown
- of the colour typical of the variety
- non-farinaceous

- undamaged.

For mange-tout peas, the peas if present must be :

- small and underdeveloped

(ii) ***Class II***

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

Shelling peas may be riper than those in Class I.

~~The pods must contain at least 3 seeds.~~

The following slight defects may be allowed provided the ~~shelling~~ peas retain their essential characteristics as regards the quality, the keeping quality and presentation.

For mange-tout peas, the pods may have :

- slight skin defects, injuries and bruises
- slight defects in shape, including those due to the seed formation
- slight defect in colouring
- slight not progressive skin defects caused by pests
- slight drying, excluding wilted and uncoloured pods.

For shelling peas, the pods may have:

- slight defect in colouring
- ~~very slight superficial~~ damage provided it is not progressive and there is no risk of the seeds being affected
- some loss of freshness, although wilted pods are excluded.

The pods must contain at least 3 seeds.

The peas may be:

- less well-formed
- slightly less coloured
- slightly harder
- slightly damaged.

Over-mature peas are excluded.

III. PROVISIONS CONCERNING SIZING

Sizing is not compulsory for peas.

IV. PROVISIONS CONCERNING TOLERANCES

Tolerances in respect of quality shall be allowed in each package for produce not satisfying the requirements of the class indicated.

(i) **Class I**

10 per cent by weight of ~~shelling~~ peas not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class.

(ii) **Class II**

10 per cent by weight of ~~shelling~~ peas satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting, progressive diseases or any other deterioration rendering it unfit for consumption.

V. PROVISIONS CONCERNING PRESENTATION

A. Uniformity

The contents of each package must be uniform and contain only ~~shelling~~ peas of the same origin, variety and quality.

The visible part of the contents of the package must be representative of the entire contents.

B. Packaging

~~Shelling~~ Peas must be packed in such a way as to protect the produce properly.

The materials used inside the package must be new, clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly paper or stamps, bearing trade specifications is allowed provided the printing or labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter.

VI. PROVISIONS CONCERNING MARKING

Each package¹ must bear the following particulars in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

A. Identification

Packer)	Name and address or
and/or)	officially issued or

¹ Package units of produce prepacked for direct sale to the consumer shall not be subject to these marking provisions but shall conform to the national requirements. However, the markings referred to shall in any event be shown on the transport packaging containing such package units.

Dispatcher) accepted code mark.²

B. Nature of produce

- "Shelling peas", "Snow peas", "Sugar peas" or "Mange-tout peas" if the contents are not visible from the outside.

C. Origin of produce

- Country of origin and, optionally, district where grown or national, regional or local place name.

D. Commercial specifications

- Class.

E. Official control mark (optional)

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The UN/ECE Standard for Shelling Peas

has led to an explanatory brochure published by the OECD Scheme

² The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark.