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# **UNECE STANDARD FFV-27**

concerning the marketing and  
commercial quality control of

## **PEAS**

**2023 EDITION**



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## NOTE

### **Working Party on Agricultural Quality Standards**

The commercial quality standards developed by the Working Party on Agricultural Quality Standards of the United Nations Economic Commission for Europe (UNECE) help facilitate international trade, encourage high-quality production, improve profitability and protect consumer interests. UNECE standards are used by Governments, producers, traders, importers and exporters, and other international organizations. They cover a wide range of agricultural products, including fresh fruit and vegetables, dry and dried produce, seed potatoes, meat, cut flowers, eggs and egg products.

Any member of the United Nations can participate, on an equal footing, in the activities of the Working Party. For more information on agricultural standards, please visit our website <http://www.unece.org/trade/agr/welcome.html>.

The present revised Standard for Peas is based on document ECE/CTCS/WP.7/2023/12 adopted by the Working Party at its seventy-eighth session.

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# UNECE standard FFV-27 concerning the marketing and commercial quality control of peas

## I. Definition of produce

This standard applies to peas of varieties (cultivars) grown from *Pisum sativum* L. subsp. *sativum* to be supplied fresh to the consumer, peas for industrial processing being excluded.

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

- Shelling peas (round peas, wrinkled peas) intended for consumption without the pod
- Mange-tout peas and sugar snap peas intended for consumption with the pod.

## II. Provisions concerning quality

The purpose of the standard is to define the quality requirements for peas after preparation and packaging.

However, if applied at stages following export/dispatch, products may show in relation to the requirements of the standard:

- a slight lack of freshness and turgidity
- a slight deterioration due to their development and their tendency to perish.

The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder/seller shall be responsible for observing such conformity.

### A. Minimum requirements

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

- the pods must be:
  - intact<sup>1</sup>
  - 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 and sugar snap peas
  - practically free from pests
  - practically free from damage caused by pests
  - free of abnormal external moisture
  - free of any foreign smell and/or taste
- the seeds must be:
  - fresh
  - sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded
  - normally developed in shelling peas

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<sup>1</sup> Due to harvesting of peas, a degree of damage is permitted at the stalk end only according to the tolerances laid down.

- practically free from pests
- practically free from damage caused by pests
- free of any foreign smell and/or taste.

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

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

## **B. 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:

- fresh and turgid
- free from damage caused by hail
- free from damage caused by heating.

#### *(a) Shelling peas*

The pods must be:

- with peduncles attached
- well filled, containing at least 5 seeds.

The seeds 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
- non-farinaceous
- 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:

- slight skin defects, injuries and bruises
- a slight defect in shape
- slight defects in colouring.

#### *(b) Mange-tout peas and sugar snap peas*

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:

- a very slight defect in shape

- very slight defects in colouring
- very slight skin defects, injuries and bruises.

**(ii) Class II**

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

**(a) Shelling peas**

The pods must contain at least three seeds.

Peas may be more developed than those in Class I, but overmature 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:

- defects of the pods:
  - skin defects, injuries and bruises, provided these are not progressive and there is no risk of the seeds being affected
  - some loss of freshness, excluding wilted pods.
- defects of the seeds:
  - a slight defect in shape
  - a slight defect in colouring
  - slightly harder
  - slightly damaged.

**(b) Mange-tout peas and sugar snap peas**

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:

- slight defects in shape, including those due to seed formation
- slight defects in colouring
- slight skin defects, injuries and bruises
- some loss of freshness, excluding wilted pods.

### III. Provisions concerning sizing

There is no sizing requirement for peas.

### IV. Provisions concerning 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.<sup>2</sup>

<sup>2</sup> A conformity check shall be made by assessing primary or composite samples. It is based on the principle of presumption that the quality of the randomly taken samples is representative of the quality of the lot. The OECD Operating Rules for Conformity Checks are recommended for application – also by operators – at the stages of dispatch as well as in wholesale and distribution centres and storerooms of food retail.

## **A. Quality tolerances**

### **(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.

In addition, a maximum of 15 per cent, by number or weight, of peas may have the stalk and a small section of the narrow part of the neck missing, provided these pods remain closed, dry and not discoloured.

### **(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.

In addition, a maximum of 30 per cent, by number or weight, of peas may have the stalk and a small section of the narrow part of the neck missing, provided these pods remain closed, dry and not discoloured.

## **V. Provisions concerning presentation**

### **A. 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.

### **B. Packaging**

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

The materials used inside the package must be 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 labelling has been done with non-toxic ink or glue.

Packages must be free of all foreign matter.

## **VI. Provisions concerning marking**

Each package<sup>3</sup> must bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

### **A. Identification**

Packer and/or dispatcher/exporter:

Name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority<sup>4</sup>

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<sup>3</sup> These marking provisions do not apply to sales packages presented in packages bearing these particulars. However, they do apply to sales packages (pre-packages) presented individually.

<sup>4</sup> 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

if the country applying such a system is listed in the UNECE Code Mark Registry<sup>5</sup>. In the case where there is no street address available, the physical address can be made up of the name of the farm or facility, the nearest village, town, region, and postal code; or GPS coordinates and a PO Box address together with nearest town, region and country shall be accepted as a physical address.<sup>6</sup>

## **B. Nature of produce**

- “Shelling peas”, “Mange-tout peas”, “Sugar snap peas” or equivalent denomination if the contents are not visible from the outside.

## **C. Origin of produce**

- Country of origin<sup>7</sup> 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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equivalent abbreviations)” has to be indicated in close connection with the code mark, and the code mark should be preceded by the ISO 3166 (alpha-2) country/area code of the recognizing country, if not the country of origin.

<sup>5</sup> See <http://www.unece.org/trade/agr/codemarkregistry.html>.

<sup>6</sup> Reservation by the United States of America on the use of a PO Box address, as it may not allow facility inspections or rapid intervention in case of recalls, and is not part of its national labelling requirement related to packer and/or dispatcher/exporter.

<sup>7</sup> The full or a commonly used name should be indicated.