



**Economic and Social
Council**

Distr.
GENERAL

TRADE/WP.7/GE.1/2000/25/Add.5
18 July 2000

ORIGINAL : ENGLISH AND FRENCH

ECONOMIC COMMISSION FOR EUROPE

COMMITTEE FOR TRADE, INDUSTRY AND
ENTERPRISE DEVELOPMENT

Working Party on Standardization of
Perishable Produce and Quality Development

Specialized Section on Co-ordination of
Standardization of Fresh Fruit and Vegetables
Forty-sixth session, 23-26 May 2000, Geneva

REPORT OF THE FORTY-SIXTH SESSION

Addendum 5

Note by the secretariat

This document contains the UN/ECE Standard for Peas (FFV-27) as revised by the Specialized Section. Additions are underlined and deletions ~~crossed-out~~. The Specialized Section recommends to the Working Party to adopt this text as a revised UN/ECE standard.

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

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.

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 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 and sugar snap 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 ~~seeds~~ peas must be:
- fresh
 - sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded i.e., free of damage caused by pests or diseases
 - normally developed in shelling peas

The development and condition of 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

Peas are classified in two classes defined below :

(i) Class I

Peas in this class must be of good quality. They must be characteristic of the variety and/or the commercial type.

The pods must be:

- ~~characteristic of the variety in shape, size and colouring~~
- fresh and turgid
- with peduncles attached
- free from damage caused by hail
- ~~without~~ free from 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

For shelling peas, the ~~seeds~~ 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~~

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- non-farinaceous
- undamaged.

For mange-tout peas and sugar snap peas, the seeds ~~peas~~ 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:

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

(ii) ***Class II***

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

For shelling peas, the pods must contain at least three seeds.

Shelling peas may be riper than those in Class I, but over-mature peas are excluded.

The following slight defects may be allowed provided the 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:

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

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

For shelling peas, the seeds ~~peas~~ may be:

- have a slight defect in shape
- ~~less well formed~~
- have a slight defect in colouring

- ~~slightly less coloured~~
- ~~be~~ slightly harder
- ~~be~~ slightly damaged.

~~Over mature peas are excluded.~~

For mange-tout peas and sugar snap 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 drying excluding wilted and uncoloured pods

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 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 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 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.

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B. Packaging

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
Dispatcher)	accepted code mark. ²

B. Nature of produce

- “Shelling peas”, ~~“Snow peas”, “Sugar peas”~~ or “Mange-tout peas”, “Sugar Snap peas” or equivalent denominations 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.

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.*

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.*

D. Commercial specifications

- Class.

E. Official control mark (optional)

Published 1962

Last revised 1988, 1998, 2000

The UN/ECE Standard for Shelling Peas

has led to an explanatory brochure published by the OECD Scheme