



MARKETING STANDARDS

PEAS (*Pisum sativum* L.)



PRODUCT: PEAS (<i>Pisum sativum</i> L.)		FILE NUMBER: 30
VARIETIES: Several		VERSION: 2
0. REFERENCE		SOURCE: EU
Regulation 2561/1999 of 3 December 1999. Amended by: Regulation 532/2001 of 16 March 2001; Reg. 46/2003 of 10 January 2003, Reg. 907/2004 of 29 April 2004..		
1. DEFINITION		
This standard applies to peas for supply fresh to the consumer. Peas for industrial use are excluded. They are classified, according to the type of consumption, in:		
<ul style="list-style-type: none"> - shelling peas (round peas, wrinkles peas) intended for consumption <i>without</i> the pod. - mangetout peas and sugar snap peas intended for consumption <i>with</i> the pod. 		
2. MINIMUM REQUIREMENTS		
<ul style="list-style-type: none"> • Pods: intact (removed ends allowed in mangetout and sugar snaps peas), sound, clean (free of parts of the flowers), practically free from pests and their damages, free of abnormal external moisture, free of any foreign smell and/or taste. Free from hard filaments of films in mangetout and sugar snap peas. • Seeds: fresh, sound, practically free from pests and their damage, free of any foreign smell and/or taste, normally developed in shelling peas. 		
3. DEVELOPMENT AND CONDITION		
Development and condition must be such as to enable them to withstand transport and handling, and to arrive in satisfactory condition at destination.		
4. CLASSIFICATION		
Class I: Good quality. Characteristic of the variety and/or commercial type. Fresh and turgid pods, free from damage caused by heat and/or heating.		
<ul style="list-style-type: none"> • For shelling peas: Pods: with peduncles attached, well formed and containing at least five seeds. Seeds: 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, and undamaged (without cracks in the skin). Defects of the pod admitted, if they do not affect appearance, quality, postharvest life or presentation: slight skin defects, injuries and bruises; and slight defects in shape and/or in colouring. • For mangetout peas and sugar snap peas: Seeds: if present, must be small and undeveloped. Defects of the pod admitted, if they do not affect appearance, quality, postharvest life or presentation: very slight skin defects, injuries and bruises; and very slight defects in shape and/or in colouring. 		
Tolerance: 10% by weight out of standards, but within Class II standards or, exceptionally, coming within the tolerances of that class.		
Class II: For shelling peas:		
<ul style="list-style-type: none"> ♦ Pods: containing ≥ 3 seeds. They must be riper than those in Class I (over-mature ones are excluded). Defects admitted, provided they retain their essential characteristics of quality, the keeping quality and presentation: <ul style="list-style-type: none"> - defects of the pods: not progressive skin defects, injuries and bruises (no risk of seeds affected); and defects in shape and/or colouring. - defects of the seeds: a slight defect in shape and/or colouring; and being slightly harder and/or damaged. ♦ For mangetout peas and sugar snap peas: Seeds: if present, can be slightly more developed than in Class I. Defects of the pods admitted, provided they retain their essential characteristics of quality, the keeping quality and presentation: <ul style="list-style-type: none"> - slight skin defects, injuries and bruises, - slight defects in shape (including those due to the seed formation) and/or colouring, - some loss of freshness (excluding wilted and uncoloured pods). 		
Tolerance: 10% by weight out of standards, with exception of produce affected by deterioration affecting consumption (e.g. rotting, progressive diseases)		
5. SIZING		Not compulsory
6. PRESENTATION	Uniformity: in origin, variety or commercial type and quality. The visible part must be representative of the entire contents.	
	Packaging: The produce must be packed in such a way to assure its protection. Materials must be new, clean and of a proper quality. Non-toxic ink or glue. Packages must be free of all foreign matter. Stickers individually affixed to products shall be removable without leaving a visible trace of glue or damaging the fruit skin.	
	Mixed products: Peas may be mixed, in sales packages of < 3 Kg net weight, with different types of fresh fruit and vegetables on the condition laid down by the Regulation 48/2003 of 10 January 2003.	
7. MARKING -legibly and indelibly marked, - grouped on the same side, -visible from the outside.	Identification: The name and address of the packer and/or dispatcher, which can be replaced on: <i>packages but not pre-packages</i> by a code mark (officially issued or accepted) of the packer and/or dispatcher. The latter should be accompanied by the words "packer and/or dispatcher" (or equivalent abbreviations); or <i>pre-packages only</i> by the name and address of a seller in the EU in close connection with the words "Packed for:" and a code to represent the packer and/or distributor (coded information must be available on request). Packages containing sales packages visible from the outside, marked with the above markings, must be free of markings. Where palletised, the pallet should be labelled with the above information on two sides.	
	Nature of the produce: - 'Shelling peas', 'Mangetout peas', 'Sugar snap peas' or equivalent denominations if not visible from the outside, - 'trimmed', 'topped and tailed' or other indications, for mangetout or sugar snap peas that have their peduncle and /or blossom removed, where appropriate.	Origin: Country (comp) and district or local name (opt)
	Commercial specifications: Class.	Official control mark: (opt)



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8. CONTAMINANTS

Heavy metals	Maximum level	Commission Regulation	Sampling & Analysis methods
Lead (Pb)	0,1 mg/kg wet weight	466/2001	Directive 2001/22/EC
Cadmium (Cd)	0,05 mg/kg wet weight	466/2001	Directive 2001/22/EC