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COMMITTEE FOR TRADE, INDUSTRY AND  
ENTERPRISE DEVELOPMENT

Working Party on Standardization of  
Perishable Produce and Quality Development  
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REPORT OF THE FIFTY-SEVENTH SESSION

Addendum 5

**Note by the secretariat:** This document contains the revised UNECE Standard for Peas (FFV-27) as adopted by the Working Party.

**UNECE STANDARD FFV-27**  
concerning the marketing and commercial  
quality control of

**PEAS**  
moving in international trade between and to  
UNECE member countries

**I. DEFINITION OF PRODUCE**

This standard applies to peas of varieties (cultivars) grown from *Pisum sativum L.* 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; however mange-tout peas and sugar snap peas may have their ends removed;
  - 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 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
  - practically free from pests
  - practically free from damages caused by pests
  - free of any foreign smell and/or taste.

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:

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

For 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.

FFV-27: Peas

- 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
  - slight defects in shape
  - slight defects in colouring.

For 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:
  - 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
- 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 :
  - 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.

For mange-tout peas and sugar snap peas:

- the seeds, if present, may be slightly more developed than in Class I,
- the following characteristics may be allowed provided the peas retain their essential characteristics as regards the quality, the keeping quality and presentation:

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

#### **B. Packaging**

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

FFV-27: Peas

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 package<sup>1</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	)	Name and address or
and/or	)	officially issued or
Dispatcher	)	accepted code mark. <sup>2</sup>

### B. Nature of produce

- "Shelling peas", "Mange-tout peas", "Sugar Snap peas" or equivalent denominations if the contents are not visible from the outside.
- "trimmed", "topped and tailed" or other indications where mange-tout peas and sugar snap peas are presented without the peduncle and/or the pistil, as the case may be 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.

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<sup>1</sup> *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.*

<sup>2</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 equivalent abbreviations)" has to be indicated in close connection with the code mark.*

**D. Commercial specifications**

- Class.

**E. Official control mark (optional)**

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The UNECE Standard for Shelling Peas

has led to an explanatory brochure published by the OECD Scheme