



Technical Specifications for: **SPLIT PEAS**

Version: 3

Replacing: v.2, 2023

Date of issue: May 16, 2023

FOSTER Reference: FS00036

Key updates:

- Specification aligned with new template
- Inclusion of 'Any other weed seeds' requirement
- Broken seeds maximum 3%

1. Introduction

Product name (hereafter called the product):

Split peas

General description:

This specification applies to dry split peas of *Pisum sativum* L. distributed generically by WFP.

Definitions and other introductory details:

- TOTAL DEFECTIVE SEEDS: weevil-damaged split peas, heat-damaged split peas, damaged split peas, contrasting split peas, whole peas, white caps, and bleached split peas. Damaged split peas which are distinctly damaged by frost, weather, disease, heat (other than to a material extent), or other causes (except weevil or material heat damage), or are distinctly soiled or stained by nightshade, dirt, or toxic material. Total damage/defective seeds do not include broken seeds.
- SEEDS WITH SERIOUS DEFECTS: seeds in which the cotyledons have been affected or attached by pests; seeds with very slight traces of mould or decay; or slight cotyledon staining.
- BROKEN: broken in split peas are peas in which more than 1/3 of one cotyledon has been broken.
- FILTH: impurities of animal origin, including dead insect.
- TOXIC-NOXIOUS SEEDS: seeds which if present in quantities above permissible limit may have damaging or dangerous effect on health, organoleptic properties or technological performance such as Jimson weed — *datura* (D. fastuosa Linn and D. stramonium Linn.) corn cockle (*Agrostemma githago* L., *Machai Lallium remulenum* Linn.) Akra (*Vicia* species), *Argemone mexicana*, Khesari, *Crotolaria* (*Crotolaria* spp), Castor bean (*Ricinus communis* L.) and other seeds that are commonly recognized as harmful to health.
- INORGANIC MATTER: includes metallic pieces, shale, glass, dust, sand, gravel, stones, dirt, pebbles, lumps or earth, clay, mud.
- FOREIGN MATTER: any extraneous matter other than dry peas or other food grains comprising of a) inorganic matters and animal filth etc; b) "organic matter" consisting of detached seed coats, straws, weeds and other inedible grains etc.
- CONTRASTING VARIETIES: contrasting varieties/classes mean seeds of a similar colour but a different commercial type. Bleached split peas of the predominating class should not be considered as contrasting split peas.
- BLEACHED GRAINS: green-coloured varieties which are bleached distinctly yellow in colour or split peas of yellow-coloured varieties which are bleached distinctly green in colour.
- WHITE CAP GRAINS: split peas with seed coats attached.

- WHOLE PEA: dry peas which are not split.
- DISCOLOURED: includes split pea which are distinctly blemished and/or off colour from the characteristic colour of the predominating class.

The following aspects are as per contract:

- GMOs-related requirements
- Shelf-life
- Specific labelling requirements
- Colour and size of the product
- Specific product net weight
- Specific packaging type selected from options in applicable packaging specification only
- Radiation requirements

2. Standards

Except when specified otherwise in the contract, the raw materials, the manufacture, testing, packaging and labelling, of the product shall be in strict compliance with the specifications set forth herein, and with the latest edition of the following standards/guidelines (whichever is stricter). Supplier shall not deviate in any way from the specifications without WFP's prior written consent.

Codex Texts can be found in the following webpages:

- Standards: <https://www.fao.org/fao-who-codexalimentarius/codex-texts/list-standards/tr/>;
- Codes of practice: <https://www.fao.org/fao-who-codexalimentarius/codex-texts/codes-of-practice/en/>;
- Guidelines: <https://www.fao.org/fao-who-codexalimentarius/codex-texts/guidelines/tr/>;
- Maximum Residue Limits (MRLs) and Extraneous Maximum Residue Limits (EMRLs) for pesticides: <https://www.fao.org/fao-who-codexalimentarius/codex-texts/dbs/pestres/en/>;
- Additionally, Guidelines of International Commission on Microbiological Specifications for Foods can be found here: <https://www.icmsf.org/publications/books/>.

Applicable Standards

- CODEX GENERAL PRINCIPLES OF FOOD HYGIENE (CXC 1-1969)
- CODEX GENERAL STANDARD FOR CONTAMINANTS AND TOXINS IN FOOD AND FEED (CXS 193-1995)
- CODEX MAXIMUM RESIDUE LIMITS (MRLs) AND CODEX EXTRANEIOUS MAXIMUM RESIDUE LIMITS (EMRLs) FOR PESTICIDES
- RECOMMENDED METHODS OF SAMPLING FOR THE DETERMINATION OF PESTICIDE RESIDUES FOR COMPLIANCE WITH MRLS (CXG 33-1999)
- CODEX STANDARD FOR CERTAIN PULSES (CXS 171-1989)

3. Product Specifications

- The product's organoleptic characteristics shall be characteristics of the designated product.
- The product shall meet the testing requirements stated in this document.
- Unless otherwise specified, the product quality shall be uniform and practically free of foreign materials, non-target grains/seeds (especially toxic seeds) and soil residues. This is typically accomplished using validated and maintained mechanical cleaning processes such as sieving, gravity separation, aspiration and others (as appropriate). Using of sorted waste materials and residuals resulting from cargo manipulation/cleaning, which can contain pockets of concentrated defective products, filth, and/or toxic seeds, is prohibited (e.g., tailings, sweepings, sorted wastes).
- The producer shall be authorized by competent governmental authorities to process products for human consumption and to export. The authorization of export is only required when the producer supplies WFP internationally.
- GMOs-related requirements shall be as per contract. When non-GMOs or GMOs-free requirements are made in the contract without specifying a maximum limit, the product is considered as acceptable if it contains, consists of or is produced from materials with traces of authorized GMOs in a proportion no higher than 0.9% (if the product is not consisting of a single ingredient the limit shall be applied to each ingredient considered individually), provided that GMOs presence is adventitious or technically unavoidable, in accordance with Regulation (EC) No 1829/2003 (the latest version in force). Operators must be in a position to supply evidence to satisfy the competent authorities that they

have taken appropriate steps to avoid the presence of such material. The EU register of authorised GMOs is available at <https://webgate.ec.europa.eu/dyna2/gm-register/>.

4. Product Safety

- The product shall not contain any harmful substances including, but not limited to, micro-organisms, heavy metals, pesticides, mycotoxin, foreign matter or anti-nutritional factors, in amounts that may represent a hazard to health. Where there is no applicable standard available, The Joint FAO/WHO Expert Committee on Food Additives (JECFA) and The European Food Safety Authority (EFSA) evaluations shall be considered for guidance limits.
- Fit for human consumption guarantee: Suppliers shall manage the quality of their product and guarantee that the product is 'fit for human consumption' and in line with TIC Council/IFIA Guidelines*.
- The product shall comply strictly with Codex General Standard for Contaminants and Toxins in Food and Feed (CXS 193-1995), Codex Maximum Residue Limits (MRLs) and Codex Extraneous Maximum Residue Limits (EMRLs) for Pesticides and Guidelines of International Commission on Microbiological Specifications for Foods**.
- The product shall be free from toxic or noxious seeds in amounts which may represent a hazard to human health. This includes *Crotalaria* (*Crotalaria* spp.), Corn cockle (*Agrostemma githago* L.), Castor bean (*Ricinus communis* L.), Jimson weed (*Datura* spp.), and other seeds that are commonly recognized as harmful to health. A non-exhaustive list of these seeds can be found in ISO 7970.

Link of references mentioned above:

*http://www.ifia-federation.org/content/wp-content/uploads/Fit_for_Human_Consumption_Bulletin_Rev_4.pdf.

**<https://www.icmsf.org/publications/books/>.

- For foods destined to Sudan, the product shall also meet SDS 4843-2-2015 Legumes Contaminant (Pesticides Residues).

5. Shelf life

- When shelf life is requested in the contract, products shall have a minimum of 80% of shelf-life remaining when presented to WFP for inspection, unless otherwise authorized by WFP.
- Unless otherwise specified in contracts, 2 years shelf life is required for foods destined to Sudan.

Shelf-Life Duration: n/a months

6. Packaging and Marking

When a WFP contract requires break-bulk delivery and/or empty packaging to be delivered with food, the product packaging, marking and stuffing of containers shall comply with the following specification:

<https://docs.wfp.org/api/documents/WFP-0000140775/download/>

Templates for packaging artwork are available in the specification above and additional labelling requirements shall be as per contract.

Other information on packaging and labelling:

- The applicable packaging is without PE inner liner, unless otherwise specified in the contract.
- The following sentence shall be labelled in bold letters: "Allergen statement: may contain wheat, soybeans, barley, oats and rye."

7. Technical document requirements

When required, suppliers shall submit a Certificate of Analysis of the final product to WFP, along with other documents for payment. Additionally, suppliers shall provide other technical documents upon request from WFP.

8. Analytical Requirements

Suppliers shall follow their own food safety and quality management plan. WFP can conduct tests on products as per the Table below. Additionally, WFP reserves the rights to change this testing plan at any time.

Any products taken for the purpose of weight check and lab testing (including retention samples) shall be replenished by the suppliers. The shipment quantity shall not be less than the purchased quantity. Where non-destructive inspection is done, suppliers shall close the package or replace it.

mandatory technical requirements) have been met. Suppliers will be required to comply with their warranty and other contractual obligations whether or not WFP carries out such prior assessment.

The body of the specification shall be considered in order to verify if any additional requirement is applicable to the specific purchase.

Quantitative Requirements

* or equivalent validated methods meeting the requirements of EN ISO 16140-2

Qualitative Requirements

Test Name	Requirements	Reference methods (latest versions) *	Test Type
Organoleptic characteristics (texture, appearance, smell, taste)	Bright and clear appearance, Normal smell and color	Organoleptic inspection	Type A
Radiation	Maximum 10 Bq/kg (Only for foods originated from Ukraine & Russia or as per contract)	WEAC.RN.METHOD3.0 (Cs and other) (Cs137&134)	Type B

* or equivalent validated methods meeting the requirements of EN ISO 16140-2