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**ECONOMIC COMMISSION FOR EUROPE**

COMMITTEE FOR TRADE, INDUSTRY AND  
ENTERPRISE DEVELOPMENT

Working Party on Standardization of  
Perishable Produce and Quality Development

Specialized Section on Coordination of  
Standardization of Fresh Fruit and Vegetables  
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Item 3 (j) of the provisional agenda

**PROPOSAL FOR REVISION OF UN/ECE STANDARDS**

**Peas**

**Note by the secretariat:** This document was transmitted by the delegation of the European Union and has been reproduced in the form in which it was received. The proposals for revision of the existing standards are shown as follows:

Text on grey background = new text

Struck-out text = text to be deleted

## **Proposal for revision of Standard FFV-27 (Peas)**

### **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 be snapped
- 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
- ~~with peduncles attached~~
- 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 five seeds.
- ~~For shelling peas,~~ 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.**

~~For mange-tout 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

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:
- ~~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 shelling peas, the pods may have:

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

For mange-tout peas and sugar snap peas, the pods may have:

- the seeds may be slightly riper than in Class I,
- the following defects 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 slight drying excluding wilted and uncoloured pods.

## VI. PROVISIONS CONCERNING MARKING

### 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”, “snipped” or other indications where mange-tout peas and sugar snap peas are presented without the peduncle and/or the pistil end, as the case may be.

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