

	UN RATIONS STANDARD	DATE: 01/04/2024
	VEGETABLE PEAS DRIED	ED No: 03
	CODE: UNSTD-COM 4254	Page 1 of 2

1. PRODUCT NAME

VEGETABLE PEAS DRIED

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



This standard applies to dry green peas of varieties (cultivars) grown from *Pisum sativum* L. and offered for direct consumption, and not for further factory and/or industrial processing .

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Peas Dried

3.2. OTHER PERMITTED INGREDIENTS

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

4. PROCESSING

Processing

- 4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

- The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;
- The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS

MAXIMUM LIMITS

Moisture	≤ 12 %
Aflatoxin B1/Total	≤ 5 µg/kg / 10 µg/kg

QUALITY PARAMETERS

Peas pods used shall be sound, clean; free from hard filaments; free from any visible foreign matter

7. PHYSICAL CRITERIA

PARAMETER

LIMITS

Odour and flavour	Characteristics of peas, and shall be free from abnormal flavour, odours, and living insects
Colour	Green
Extraneous matter	≤ 1%, which not more than 0.25 % shall be mineral matter and not more than 0.10% shall be organic matter
Storage and Transportation Temperature	15°C to 25°C

	UN RATIONS STANDARD	DATE: 01/04/2024
	VEGETABLE PEAS DRIED	ED No: 03
	CODE: UNSTD-COM 4254	Page 2 of 2

8. CONTAMINANTS

- 8.1. The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).
- 8.2. The product covered by this Standard shall comply with maximum residue limits established by Codex Alimentarius (See: CAC / MRL: 2009 Maximum residue Limits (MRLs) for pesticides).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	330 kcal

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade polyethylene or equivalent recyclable/ biodegradable packing material that maintains the product's organoleptic qualities and sanitary integrity
Secondary packaging	Corrugated paper box or packing that protects the integrity of the primary packages, and withstands the rigor of transport and handling.
Primary packaging net weight	From 500 g to 1 kg
Warranty at delivery location	Minimum 4 months

11. LABELLING

- 11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- 12.1. CODEX STAN 171-1989 CODEX STANDARD FOR CERTAIN PULSES
- 12.2. UNSTD-GEN-03: "UN Inspection"
- 12.3. UNSTD-GEN-04: "UN Certification"