

CODEX STANDARD FOR CANNED GREEN PEAS¹**CODEX STAN 58-1981****1. DESCRIPTION****1.1 Product Definition**

Canned green peas is the product (a) prepared from fresh or frozen clean, substantially sound, whole shelled immature (green) seeds of garden pea varieties (cultivars) conforming with the characteristics of the species *Pisum sativum* L. but excluding the subspecies *macrocarpum*; (b) packed with water or other suitable liquid medium, sugars, seasoning, and other ingredients, appropriate to the product; and (c) processed by heat in an appropriate manner, before or after being sealed in a container, so as to prevent spoilage.

1.2 Varietal Types

Canned peas may be of any suitable variety (cultivar) and may be further classified as:

1.2.1 Wrinkled-seeded;

1.2.2 Round-seeded or smooth-seeded;

1.2.3 Other types (crosses or hybrids of the types in 1.2.1 and 1.2.2).

1.3 Types of Pack

1.3.1 "Liquid Pack" when a liquid medium is used; or

1.3.2 "Vacuum Pack" or "Vacuum packed" if the liquid packing medium does not exceed 20 percent of the total net weight of the product and the container is closed under conditions creating a high vacuum in the container.

2. ESSENTIAL COMPOSITION AND QUALITY FACTORS**2.1 Basic Ingredients**

Peas and liquid packing medium appropriate to the product and other optional ingredients, as follows:

2.1.1 Other permitted ingredients:

2.1.1.1 Salt, sucrose, invert sugar, dextrose, glucose syrup, dried glucose syrup.

2.1.1.2 Aromatic herbs and spices; stock or juice of vegetables and aromatic herbs (lettuce, onions, carrots, etc.); garnishes composed of one or more vegetables (lettuce, onions, carrots; pieces of green or red peppers, or mixtures of both) up to a maximum of 15% of the total drained vegetable ingredient; mint essence.

2.1.1.3 Butter or other edible animal or vegetable fats or oils. If butter is added, it must amount to

¹ Formerly CAC/RS 58-1978 as amended.

not less than 3% of the final product (total contents).

2.1.1.4 Starches - natural (native), physically or enzymatically modified - only when butter or other edible animal or vegetable fats or oils are ingredients.

2.2 Quality Criteria

2.2.1 Colour

Except for artificially coloured canned peas, the peas shall have normal colour characteristics for canned peas and typical of the variety used. Canned peas containing other permitted ingredients or additives shall be considered of characteristic colour when there is no abnormal discolouration for the respective substances used.

2.2.2 Packing Medium

Except for peas packed with special sauces, the packing medium shall not be so viscous that the liquid will not separate from the peas at 20°C. It shall not have a colour nor an appearance which is foreign to the product.

2.2.3 Flavour

Canned peas shall have a normal flavour and odour free from flavours or odours foreign to the product.

Canned peas with special ingredients shall have the flavour characteristics of that imparted by the peas and other substances used.

2.2.4 Texture and Maturity

The peas shall be reasonably tender and reasonably uniform in texture and maturity.

The alcohol insoluble solids content shall not exceed 21% in all types.

2.2.5 Defects and allowances

Canned peas may contain a slight amount of sediment and shall be reasonably free from defects within the limits set forth as follows:

| Defects | Maximum Limits (Based on the weight of drained peas) |
|--|---|
| (a) Blemished peas (consisting of peas which are slightly stained or spotted) | 5% m/m |
| (b) Seriously blemished peas (consisting of peas which are spotted, discoloured or otherwise blemished (including worm-eaten peas) to the extent that the appearance or eating quality is seriously affected) | 1% m/m |

| Defects | Maximum Limits (Based on the weight of drained peas) |
|--|---|
| (c) Pea fragments (consisting of portions of peas; separated or individual cotyledons; crushed, partial, or broken cotyledons; and loose skins; but not including entire intact peas with skins detached) | 10% m/m |
| (d) Yellow peas (entire pea is substantially yellow and is not a so-called "blond" pea which is very pale in colour) | 2% m/m |
| (e) Extraneous plant material (consisting of any vine or leaf or pod material from the pea plant, or other harmless plant material not purposely added as an ingredient) | 0.5% m/m |
| Total of the foregoing defects (a), (b), (c), (d), (e) | 12% m/m |

2.2.6 Classification of "defectives"

A container that fails to meet one or more of the applicable quality requirements, as set out in sub-sections 2.2.1 through 2.2.5, shall be considered a "defective".

2.2.7 Acceptance

A lot will be considered as meeting the applicable quality requirements referred to in sub-section 2.2.6 when the number of "defectives", as defined in sub-section 2.2.6, does not exceed the acceptance number (c) of the appropriate sampling plan in the Joint FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (1969) (AQL-6.5) (CAC/RM 42-1969) (see Codex Alimentarius Volume 13).

3. FOOD ADDITIVES

| | Maximum level |
|---------------------------------------|---|
| 3.1 Monosodium glutamate ¹ | Limited by GMP |
| 3.2 Mint flavour (mint oil) | Limited by GMP |
| 3.3 Colours | |
| 3.3.1 Tartrazine CI 19 140) | 100 mg/kg singly or in combination |
| 3.3.2 Brilliant Blue FCF CI 42 090) | |
| 3.3.3 Beta-carotene) | |
| 3.4 Firming agents | |
| 3.4.1 Calcium chloride) | 350 mg/kg total Ca in the final product |
| 3.4.2 Calcium lactate) | |

¹ May be used only when butter or other edible animal or vegetable fats or oils are ingredients.

| | | | |
|--------|--|---|------------------------------------|
| 3.4.3 | Calcium gluconate |) | |
| | | | Maximum level |
| 3.5 | Vegetable gums | | |
| 3.5.1 | Arabic gum |) | |
| 3.5.2 | Carrageenan |) | |
| 3.5.3 | Guar gum |) | |
| | |) | |
| 3.6 | Pectins |) | |
| | |) | |
| 3.7 | Alginates (Ca, K, Na, NH ₄) |) | |
| 3.7.1 | Propylene glycol alginate |) | |
| | |) | |
| 3.8 | Modified starches |) | 1% m/m of the additives specified |
| | under |) | |
| | |) | 3.4 to 3.8 inclusive, singly or in |
| 3.8.1 | Acid-treated starches |) | combination ¹ |
| 3.8.2 | Alkali-treated starches |) | |
| 3.8.3 | Bleached starches |) | |
| 3.8.4 | Distarch phosphate (sodium trimetaphosphate treated) |) | |
| 3.8.5 | Distarch phosphate, phosphated |) | |
| 3.8.6 | Monostarch phosphate |) | |
| 3.8.7 | Starch acetate |) | |
| 3.8.8 | Starch hydroxypropyl |) | |
| 3.8.9 | Distarch adipate, acetylated |) | |
| 3.8.10 | Distarch glycerol, hydroxypropyl |) | |
| 3.8.11 | Oxidized starches |) | |
| 3.8.12 | Distarch phosphate, (phosphorous oxychloride treated) |) | |
| 3.8.13 | Distarch phosphate, acetylated |) | |
| 3.8.14 | Distarch glycerol, acetylated |) | |
| 3.8.15 | Distarch glycerol |) | |

4. CONTAMINANTS

Maximum level

| | |
|-----------|----------------------------|
| Lead (Pb) | 1 mg/kg |
| Tin (Sn) | 250 mg/kg calculated as Sn |

5. HYGIENE

5.1 It is recommended that the product covered by the provisions of this standard be prepared and handled in accordance with the appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1-1969, Rev. 2 (1985) Codex Alimentarius Volume 1), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to this product.

5.2 To the extent possible in Good Manufacturing Practice, the product shall be free from objectionable matter.

¹ May be used only when butter or other edible animal or vegetable fats or oils are ingredients.

5.3 When tested by appropriate methods of sampling and examination, the product:

- shall be free from microorganisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health; and
- shall not contain any substance originating from microorganisms in amounts which may represent a hazard to health.

5.4 The product shall have received a processing treatment sufficient to destroy all spores of *Clostridium botulinum*.

6. WEIGHTS AND MEASURES

6.1 Fill of Container

6.1.1 Minimum Fill

The container shall be well filled with peas and, except for "vacuum pack" peas, the product (including packing medium) shall occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

6.1.1.1 Classification of "Defective"

A container that fails to meet the requirement for minimum fill (90 percent container capacity) of sub-section 6.1.1 shall be considered a "defective".

6.1.1.2 Acceptance

A lot will be considered as meeting the requirement of sub-section 6.1.1 when the number of "defectives", as defined in sub-section 6.1.1.1, does not exceed the acceptance number (c) of the appropriate sampling plan in the Joint FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (1969) (AQL-6.5) (CAC/RM 42-1969) (see Codex Alimentarius Volume 13).

6.1.2 Proper fill by Minimum Drained Weight (see alternative criteria in sub-section 6.1.3)

6.1.2.1 The drained weight of the product shall be not less than 60% m/m of distilled water at 20°C which the sealed container will hold when completely filled.

6.1.2.2 Acceptance

The requirement of minimum drained weight shall be deemed to be complied with when the average drained weight of all containers examined is not less than the minimum required, provided that there is no unreasonable shortage in individual containers.

6.1.3 Proper fill in lieu of Drained Weight Requirement (see alternative criteria in sub-section 6.1.2)

6.1.3.1 Canned peas shall be considered to be of proper fill, irrespective of compliance with the requirements of sub-section 6.1.2, if they conform to the provisions of the method prescribed in Codex Alimentarius Volume 13 Determination of Proper Fill in lieu of Drained Weight.

6.1.3.2 Acceptance

A container that fails to meet the criteria of sub-section 6.1.3 when the method prescribed in Codex Alimentarius Volume 13, Determination of Proper Fill in lieu of Drained Weight is applied, shall be considered a "defective". A lot will be considered as meeting the requirements of sub-section 6.1.3 when the number of "defectives" does not exceed the acceptance number (c) of the appropriate sampling plan in the Joint FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (1969) (AQL-6.5) (CAC/RM 42-1969) (see Codex Alimentarius Volume 13).

7. LABELLING

In addition to the requirements of the General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985 (Rev. 1-1991) Codex Alimentarius Volume 1), the following specific provisions apply:

7.1. The Name of the Food

7.1.1 The name of the product shall be "Peas", "Green Peas", "Garden Peas", "Green Garden Peas", "Early Peas", "Sweet Peas", "Petit Pois", or the equivalent description used in the country in which the product is intended to be sold.

7.1.2 As part of the name or in close proximity to the name, any special sauce and/or seasoning or flavouring which characterizes the product shall be declared, e.g. "With X" or "In X" when appropriate. If the declaration is "With (or "In") Butter Sauce", the fat used shall only be butter.

7.1.3 The name of the product may include the type of peas: "rounded seeded", "smooth seeded", or "wrinkled seeded", as appropriate.

7.2 Other Declarations

7.2.1 Type of Pack

If canned peas are "vacuum pack", this fact shall be stated on the label so as to be easily discernible.

7.2.2 Size Representation

The size name may be stated on the label in accordance with national legislation.

8. METHODS OF ANALYSIS AND SAMPLING

See Codex Alimentarius Volume 13.