

CODEX STANDARD FOR CANNED MATURE PROCESSED PEAS¹**CODEX STAN 81-1981****1. DESCRIPTION****1.1 Product Definition**

Canned processed peas or canned mature peas are the product:

- *prepared* from clean, substantially sound, whole, threshed, dried mature seeds of green pea varieties (cultivars) conforming with the characteristics of the species *Pisum sativum* L. which have been soaked, but excludes the sub-species *macrocarpum*;
- *packed* with water to which may be added nutritive sweeteners, seasoning and other ingredients appropriate to the product; and
- *processed* by heat in an appropriate manner before or after being sealed in a container so as to prevent spoilage.

1.2 Varietal types

Any suitable variety (cultivar) of pea may be used.

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

- Peas;
- Water;

2.1.1 Optional ingredients

- Salt;
- One or more of the carbohydrate sweeteners as defined by the Codex Alimentarius Commission and fructose;
- Aromatic herbs and spices; stock or juice of vegetables and aromatic herbs (lettuce, onions, etc.); garnishes composed of one or more vegetables (lettuce, onions, pieces of green or red peppers, or mixtures of both, etc.) up to a maximum of 15% of the total drained vegetable

¹ Formerly CAC/RS 81-1976.

ingredient;

- Essences (see 3.3).

2.2 Quality Criteria

2.2.1 Colour

The drained peas shall have normal colour characteristic of canned processed peas, taking into consideration any added artificial colour.

2.2.2 Packing Medium

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 Odour and flavour

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

Processed peas with other permitted ingredients shall have the flavour characteristic of that imparted by the peas and the other substances used.

2.2.4 Texture

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

2.2.5 Defects and allowances

Processed peas shall be reasonably free from defects and within the limits set forth herein for common defects as defined.

	Maximum Limits (based on weight of drained peas)
(a) <i>Blemished peas</i> (peas which are slightly stained or spotted)	10% m/m
(b) <i>Seriously blemished peas</i> (peas which are spotted, discoloured, or otherwise blemished to an extent that the appearance or eating quality is seriously affected; these shall include worm eaten peas)	2% m/m
(c) <i>Pea fragments</i> (portions of peas: separated or individual cotyledons; crushed, partial or broken cotyledons; and loose skins)	10% m/m
(d) <i>Extraneous plant material</i> (any vine or leaf	

or pod material from the pea plant, or other plant material)	0.5% m/m
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Total of the foregoing defects (a), (b), (c), (d)	15% m/m
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2.2.6 Classification of "defectives"

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

2.2.7 Lot 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 subsection 2.2.6, does not exceed the acceptance number (c) of the appropriate sampling plan (AQL-6.5) in the Joint FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (Ref. No. CAC/RM 42-1969) (see Codex Alimentarius Volume 13).

3. FOOD ADDITIVES

Maximum Level

3.1 Firming Agents

3.1.1	Calcium chloride	}	}	350 mg/kg expressed
3.1.2	Calcium lactate	}	}	as Ca, singly or in
3.1.3	Calcium gluconate	}	}	combination

3.2	Softening Agents	}	}	Firming agents and softening agents may not be used in the same product
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3.2.1	Sodium bicarbonate	}	}	150 mg/kg expressed
3.2.2	Sodium citrate	}	}	as Na, singly or in combination

3.3 Colours

3.3.1	Fast Green FCF	}	}	200 mg/kg singly
3.3.2	Tartrazine	}	}	or in combination
3.3.3	Brilliant Blue FCF	}	}	

3.4 Flavours

Natural flavours and their identical synthetic equivalents	Limited by Good Manufacturing Practice
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4. CONTAMINANTS

Maximum Level

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

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.

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 Products with an equilibrium of pH above 4.6 shall have received a processing treatment sufficient to destroy all spores of *Clostridium botulinum* unless growth of surviving spores is permanently prevented by product characteristics other than pH.

6. WEIGHTS AND MEASURES

6.1 Fill of Container

6.1.1 Minimum Fill

The container shall be well filled with peas and 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 "defectives"

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

6.1.1.2 Lot Acceptance

A lot will be considered as meeting the requirement of 6.1.1 when the number of "defectives" does not exceed the acceptance number (c) of the appropriate sampling plan (AQL-6.5) in the Joint FAO/WHO Codex Alimentarius Sampling Plans for Prepackaged Foods (Ref. No. CAC/RM 42-1969) (see Codex Alimentarius Volume 13).

6.1.2 Minimum total solids content

6.1.2.1 The total solids content of the product shall be not less than 19.5% of the weight of distilled water at 20°C which the sealed container will hold when completely filled.

6.1.2.2 The requirements for minimum total solids content shall be deemed to be complied with when the average total solids content of all containers examined is not less than the minimum required, provided that there is no unreasonable shortage in individual containers.

6.1.2.3 As an alternative to the requirement in 6.1.2.1, a minimum drained weight of 60% m/m of distilled water at 20°C, which the sealed container will hold when completely filled, may be utilized. However, in cases of dispute the requirement in 6.1.2.1 will be the referee method and the requirement.

7. LABELLING

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (Ref. No. 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 "Processed Peas" or "Mature Peas" or "Reconstituted Dried Peas" or "Cooked Dried Peas" or "Soaked Dried Peas" or the equivalent description used in the country in which the product is intended to be sold.

7.1.2 A declaration, as part of the name or in close proximity to the name, shall be made of characteristic flavourings or seasonings, e.g. "with X", when appropriate. ("X" shall be the name of the characteristic flavouring or seasoning).

7.1.3 The name of the product shall include the varietal type and/or colour of the pea if the colour of the pea is not green (e.g. "Dun peas", "Yellow peas").

7.1.4 No reference shall be made to the pea being "fresh", "garden", or "green" nor shall any other word or picture be used indicating either directly or by ambiguity, omission or inference that the peas are other than peas which have been dried and soaked.

8. METHODS OF ANALYSIS AND SAMPLING

See Codex Alimentarius Volume 13.