

PEAS

1. How would a pea sample containing two dead insects grade?

ANSWER. *In whole dry peas, dead insects function as foreign material and, when found in the cavity of a pea, cause the pea to be considered weevil damage. According to industry, because whole peas are typically subjected to further processing, dead insects should be excluded from the definition of “animal excreta or other filth” as it relates to the application of Distinctly Low Quality. Thus, two dead insects would have no effect on the overall quality of the peas.*

2. Occasionally, Smooth Yellow Dry peas have a growth stress crack which is usually tight and next to the hilum. Do they function as cracked seedcoats?

ANSWER. Yes.

3. If an applicant requests a determination of test weight, what procedure should be used?

ANSWER. *Test weight determinations should be made before the removal of dockage on a representative portion of sufficient size to overflow the kettle and certified to the nearest tenth of a pound.*

4. What moisture chart is used for Marrowfat Peas?

ANSWER. *Smooth Green Dry Peas.*

5. How do pods with peas inside function in a thresher-run sample?

ANSWER. *Dockage.*

6. What does whole Marrowfat Peas function as when found in whole Smooth Green Dry Peas?

ANSWER. *Other Classes. However, if you exceed 1.5% the class becomes Mixed Dry Peas. When this occurs record the percent of each class of peas, to the nearest whole percent, in order of predominance, on the grade line of the certificate. If more than two classes are present, show the percent of each class to the nearest tenth percent.*

7. Are fall planted pea varieties, which appear similar in color (i.e., Whistler, Specter) to Smooth Yellow Dry Peas (SYDP), classed as **Mottled** Dry Peas?

Answer. *No. Peas similar in color to SYDP are classed as SYDP. In an effort to preserve class purity and permit new and future winter dry pea releases to be certified as being Smooth Yellow or Smooth Green Dry Peas, GIPSA reviewed the current marketing standards, identified the restrictive language, and rephrased the definitions to be more inclusive. The class Mottled Dry Peas are dry peas of Austrian winter pea type and other peas which have colored or distinctively mottled seed coats which contain not more than 1.5 percent of other classes. **NOTE: The factor, “Bleached Peas” is not a grading factor for the class Mottled Dry Peas.***

8. The chapter for Dockage-Free Peas defines, in part, the insects which function as weevils in the determination for insect infestation. It states that “Other live insects” shall include beetles, moths, meal worms, and other insects injurious to stored peas. To further define “other insects injurious to stored peas” should we refer to the USDA-ARS, Agricultural Handbook 500, “Stored–Grain Insects?”

Answer. *Yes. If two or more live insects are found, consider the peas to be “U.S. Sample Grade.” One can also view images of insects on the GIPSA website.*

9. Are bag markings/ink stains considered damage in Peas?

Answer. *Yes. Use VRI-Peas 1.1, Pea A for guidance. Dirt and grime damaged peas include peas and pieces of peas with dirt or grime (including nightshade juice) adhering to the seed coat equal to or greater than shown. Since nightshade juice is in the definition, this interpretation also pertains to peas with bag markings/ink stains on the seed coat. The discoloration appearing on larger/smaller peas should be proportional.*

10. The Grades and Grades Requirement Chart for dockage-free peas (standards and handbook) contains a footnote stating that the grade limits for bleached peas do not apply to Winter Field and Wrinkled peas. With the exception of Marrowfat peas, shouldn’t the footnote also apply to Miscellaneous peas?

Answer. *Yes. The standards definition for Miscellaneous peas contains a qualifying statement stipulating that the factor limits for bleached peas only apply to Marrowfat-type dry peas.*

11. When certifying Mixed peas, how should the percentage of each class be reported on the certificate (the handbook is indecisive: stating nearest whole percent in one instance; nearest tenth percent the next)?

Answer. *To the nearest tenth percent.*

12. In case of Mixed Peas are bleached peas still applicable as a grading factor?

Answer. *Yes. Mixtures involving Smooth Green Dry Peas and Smooth Yellow Dry Peas, for example, will require the use of two different Visual Reference Images.*

13. Do kernels of corn function as Dockage or Foreign Material in Thresher Run Peas?

Answer. *Foreign Material. Processors state that corn is difficult to remove in processing peas. Corn that remains on top of the hand sieves when determining dockage is considered foreign material and corn passing through the sieve is dockage.*

14. In the Upper Midwest, peas which have been handled through grain facilities are seeing an increase in very small broken pieces of peas. It is very time consuming to hand separate the small pieces of peas and pea seed coats. Can substantially small pieces of peas be sieved and function as foreign material instead of splits?

Answer. *No. Industry is reluctant to support any change in the broad definition of splits at this time. Consequently, until current definitions for splits and foreign material are modified, small pieces of peas function as splits, and small pieces of seed coats function as foreign material.*

15. Occasionally, whole peas are dried in a grain drier to decrease moisture. Should the sample be downgraded on odor?

ANSWER. *No. The grades committee of the Pea & Lentil Association agreed that a light drier odor is not considered an objectionable odor.*

NOTE: *If the drier odor creates a strong odor which resembles a moldy or basement odor, the sample should be made "Musty." If the drier odor creates a smoke odor, the sample should be made "Commercially Objectionable Foreign Odor (Cofo)."*

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