

SPLIT PEAS

1. How would two halves of a pea that are stuck together with no seedcoat attached function in Split peas?

ANSWER. Unsplit peas without seedcoats shall be considered whole peas. Two halves of a pea that are misaligned but stuck together shall be considered split peas.

2. What do split Marrowfat Peas function as when found in Green Split Peas?

ANSWER. Green Split Peas.

3. Since Marrowfat peas may be used in the production of green split peas, are any restrictions imposed on the amount of marrowfats that may be included when a contract stipulates that split peas be processed from whole Smooth Green Dry Peas?

ANSWER. Yes, 1.5%. When this limit is exceeded, the split peas will be considered to have been processed from Mixed Dry Peas, not Smooth Dry Peas. If this should occur, a qualifying statement is to be included in the remarks section of the certificate explaining the reason for the nonconformance.

4. The chapter for Split 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 Splits Peas to be “U.S. Sample Grade.” One can also view images of insects on the GIPSA website.

5. Is dirt and/or grime considered damage on a split pea?

ANSWER. Yes. For Green Split Peas use VRI-4.0 Stained (Green) or for Yellow Split Peas use VRI-4.1 Stained (Yellow) as the reference when you have dirt and/or grime on a split pea. If the split pea has dirt and/or grime adhering to the cotyledon equal to or greater than shown it is considered damage.

6. Are split peas with a pinkish discoloration on the cotyledon considered damage?

*ANSWER. Yes. For reference use the **Note** listed on VRI Peas 1.4 Mold/Mildew Damage. Any amount of mold/mildew on the cotyledon (meat) of the pea is damage. Mold occurs in many colors.*

7. Occasionally, whole peas are dried in a grain drier to decrease moisture. When split, the peas sometimes have a drier (cooked) smell. 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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