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Fresh peas — Specification

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In order to match with technological development and to keep continuous progress in industries, standards are subject to periodic review. Users shall ascertain that they are in possession of the latest edition

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Foreword

Rwanda Standards are prepared by Technical Committees and approved by Rwanda Standards Board (RSB) Board of Directors in accordance with the procedures of RSB, in compliance with Annex 3 of the WTO/TBT agreement on the preparation, adoption and application of standards.

The main task of technical committees is to prepare national standards. Final Draft Rwanda Standards adopted by Technical committees are ratified by members of RSB Board of Directors for publication and gazettment as Rwanda Standards.

DRS 205 was prepared by Technical Committee RBS/TC 016, *Fresh fruits and vegetables*.

In the preparation of this standard, reference was made to the following standard:

ES 354: 2005, Peas — Specification

The assistance delivered from the above source is hereby acknowledged with thanks.

This second edition cancels and replaces the first edition (RS 205:2014), which has been technically revised

Committee membership

The following organizations were represented on the Technical Committee on *Fresh fruits and vegetables* (RSB/TC 016) in the preparation of this standard.

Africa Food Supply Ltd

Enterprise Urwibutso

FRESHCO

Garden Fresh Ltd

Ministry of Agriculture and Animal Resources (MINAGRI)

National Agricultural Export Development Board (NAEB)

NORELGA Macadamia

PEBEC Ltd

Rwanda Agriculture Board (RAB)

Rwanda Nut Company

SORWATOM

University of Rwanda-College of Agriculture, Animal Science and Veterinary Medicine (UR-CAVM)

Rwanda Standards Board (RSB) – Secretariat

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Fresh peas — Specification

1 Scope

This Draft Rwanda Standard specifies the requirements and sampling methods for peas of varieties (cultivars) grown from *Pisum sativum* L. to be supplied fresh to the consumer.

This standard does not apply to peas for industrial processing.

2 Normative references

The following referenced documents are indispensable for the application of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

CAC/GL 21, *Principles for the establishment and application of microbiological criteria for foods*

RS CODEX STAN 193, *General standard for contaminants and toxins in food and feed*

RS CAC/RCP 44, *Code of practice for packaging and transport of fresh fruits and vegetables*

RS CAC/RCP 1, *Code of practice — General principles of food hygiene*

RS EAS 38, *Labelling of pre-packaged foods — General requirements*

RS ISO 874, *Fresh fruits and vegetables — Sampling*

3 Terms and definitions

For the purposes of this standard, the following terms and definitions apply.

3.1

damage

any defect, bruise which affects the appearance, edibility or marketing quality of the watermelons fruits

3.2

similar varietal characteristics

peas that are of the same variety and type

3.3

reasonably clean

peas that are free from dirt, stain or other foreign matter, but not from unavoidable dirt incidental to improper harvesting and packing

3.4

foreign matter

any material other than that originating from the peas

3.5

intact

not having any part removed or damaged such that it makes the peas incomplete.

3.6

fresh peas

fresh small spherical seed or the seed-pod of the pod fruit *Pisum sativum* L.

4 Types

According to the type of consumption, peas shall be classified in two groups:

Schelling peas (round peas, wrinkled peas) intended for consumption without the pod; and

Mangetout peas and sugar snap peas intended for consumption with the pod.

5 Requirements

5.1 In all classes, subject to the special provision for each class and the tolerances allowed, the pods shall be:

a) intact; however, mangetout peas and sugar snap peas may have their ends removed;

sound; produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;

clean, practically free of any visible foreign matter (including parts of the flowers);

free from hard filaments or films in mangetout peas and sugar snap peas;

practically free from pests;

practically free from damages caused by pests;

free of abnormal external moisture;

free of any foreign smell and/or taste; and

free of any foreign smell and/or taste.

5.2 The seeds shall be:

- a) fresh;
- b) sound, produce affected by rotting or deterioration such as to make it unfit for consumption is excluded;
- c) normally developed in shelling peas;
- d) practically free from pests;
- e) practically free from damages caused by pests; and
- f) free of any foreign smell and/or taste.

5.3 The development and condition of peas shall be such as to enable them:

- a) to withstand transport and handling; and
- b) to arrive in satisfactory condition at the place of destination.

6 Classification

6.1 Class I

Peas in this class shall be of good quality. They shall be characteristic of the variety.

6.1.1 The pods shall be:

- a) fresh and turgid;

free from damage caused by hail; and

free from damage caused by heating.

6.1.2 For shelling peas the pods shall be:

- a) with peduncles attached; and
- b) well filled, containing at least 5 seeds.

6.1.3 The seeds shall be:

- a) well-formed;
- b) tender;
- c) succulent and sufficiently firm, i.e., when squeezed between two fingers they should become flat without disintegrating;
- d) at least half the full-grown size but not full-grown;
- e) non-farinaceous; and
- f) undamaged, with no cracks in the skin.

6.2 Class II

This class includes peas which do not qualify for inclusion in Class I but satisfy the minimum requirements specified above. For shelling peas:

- a) the pods shall contain at least three seeds;
- b) peas may be more developed than those in Class I, but over-mature peas are excluded;
- c) the following defects may be allowed provided the peas retain their essential characteristics as regards the quality, the keeping quality and presentation:
 - 1) defects of the pods:
 - I) skin defects, injuries and bruises provided these are not progressive and there is no risk of the seeds being affected; and
 - II) some loss of freshness, excluding wilted pods.
 - 2) defects of the seeds:
 - I) a slight defect in shape;
 - II) slight defect in coloring;
 - III) slightly harder; and

IV) slightly damaged.

7 Tolerances

Tolerances in respect of quality shall be allowed in each package for produce not satisfying the requirements of the class indicated.

7.1 Class I

10 % by weight of peas satisfying neither the requirements of the class, but meeting those of Class II.

7.2 Class II

10 % by weight of peas satisfying neither the requirements of the class nor the minimum requirements, with the exception of produce affected by rotting, progressive diseases or any other deterioration rendering it unfit for consumption.

8 Contaminants

8.1 The produce covered by this standard shall comply with the maximum levels specified in CODEX STAN 193.

8.2 The produce covered by this standard shall comply with the maximum residue limits for pesticides established by the Codex Alimentarius Commission.

9 Hygiene

9.1 It is recommended that the produce covered by the provisions of this Standard be prepared and handled in accordance with RS CAC/RCP1 and CAC/RCP 53.

9.2 The produce should comply with any microbiological criteria established in accordance with CAC/GL 21.

10 Packaging

10.1 The contents of each package shall be uniform and contain only peas of the same origin, variety.

10.2 Peas shall be packaged in such a way as to protect the produce properly.

10.3 The materials used inside the package shall be new clean and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly of paper or stamps bearing trade specifications is allowed provided the printing and labelling has been done with non-toxic ink or glue.

10.4 Packages shall be free of all foreign matter; peas shall be packed in compliance with the RS CAC/RCP 44.

11 Labelling

Labelling of peas shall be done in accordance with RS EAS 38 and each package shall bear the following particulars, in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

- a) name and address of the producer or supplier;
- b) type of the product;
- c) Class;
- d) origin of the product;
- e) net content;
- f) date of packing; and
- g) best before date.

12 Sampling

Sampling of peas shall be done in accordance with RS ISO 874.

Bibliography

[1] RS 205: 2014, *Fresh peas — Specification*

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