

ICS 67.060

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First Edition

DRAFT MALAWI STANDARD

Dry split peas – Specification

Note: This is a draft Malawi standard and shall neither be regarded nor used as a Malawi standard

Dry split peas – Specification

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FOREWORD

This draft Malawi standard has been prepared by MBS/TC 16, the Technical Committee on *Cereals, pulses, legumes and their products* to provide requirements for dry split peas.

In preparing this standard, reference was made to the following standard:

African Standard ARS 871:2022, *Dry split peas – Specification*.

Acknowledgement is made for the use of the information.

TECHNICAL COMMITTEE

This draft Malawi standard has been prepared by MBS/TC 16, the Technical Committee on *Cereals, pulses, legumes and their products* and the following companies, organizations and institutions were consulted:

Agricultural Development and Marketing Corporation;

Agricultural Commodity Exchange;

Consumers Association of Malawi;

Export Trading Limited;

Grain Traders Association of Malawi;

Lilongwe University of Agriculture and Natural Resources;

Ministry of Agriculture – Department of Crop Development;

Ministry of Health – Department of Nutrition and HIV and AIDS;

Ministry of Trade and Industry;

National Smallholder Farmers' Association of Malawi;

Rab Processors Limited; and

University of Malawi.

NOTICE

This standard shall be reviewed every five years, or earlier when it is necessary, in order to keep abreast of progress. Comments are welcome and shall be considered when the standard is being reviewed.

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1 SCOPE

This draft Malawi standard specifies the requirements and methods of sampling and test for dry split peas of varieties (cultivars) grown from *Pisum sativum L.* and *Pisum sativum var. arvense L.* intended for human consumption.

2 NORMATIVE REFERENCES

The following standards contain provisions, which through reference in this text, constitute provisions of this Malawi standard. All standards are subject to revision and, since any reference to a standard is deemed to be a reference to the latest edition of that standard, parties to agreements based on this standard are encouraged to take steps to ensure the use of the most recent edition of the standards indicated below. Information on current valid national and international standards can be obtained from the Malawi Bureau of Standards.

MS 19: *Labeling of prepacked foods – General standard;*

MS 21: *Food and food processing units – Code of hygienic conditions;*

MS 145: *Cereals and cereal products – Sampling;*

MS 243: *Dry garden peas – Specification;*

MS 302: *Contaminants and toxins in food and feed – General standard;*

MS 1779: *Pulses – Determination of moisture content – Air oven method;*

MS 1796: *Pulses — Determination of impurities, size, foreign odours, insects, and species and variety — Test methods;*

ISO 16050: *Foodstuffs — Determination of aflatoxin B₁, and the total content of aflatoxin B₁, B₂, G₁ and G₂ in cereals, nuts and derived products — High performance liquid chromatographic method; and*

AOAC Official Method 2001.04: *Determination of Fumonisin B₁ and B₂ in corn and corn flakes — Liquid chromatography with immunoaffinity column cleanup.*

3 TERMS AND DEFINITIONS

For the purpose of this draft Malawi standard, the following terms and definitions shall apply:

3.1

bleached split peas

green-coloured varieties which are bleached distinctly yellow in colour or split peas of yellow-coloured varieties which are bleached distinctly green in colour

3.2

contrasting split peas

split peas which are of a colour contrasting with the predominating class of split peas

Note: Bleached split peas of the predominating class shall not be considered as contrasting split peas.

3.3

damaged split peas

split peas which are distinctly damaged by frost, weather, disease, heat (other than to a material extent), or other causes (except weevil or material heat damage), or are distinctly soiled or stained by nightshade, dirt, or toxic material

3.4

defective split peas

weevil-damaged split peas, heat-damaged split peas, damaged split peas, contrasting split peas, whole peas, white caps, and bleached split peas

3.5

food grade packaging material

packaging material, made of substances which are safe and suitable for their intended use and which will not impart any toxic substance or undesirable odour or flavour to the product

3.6

foreign matter

all organic and inorganic material (such as plant parts, sand, soil, glass, filth) other than peas

3.7

poisonous, toxic and/or harmful seeds

any seed which if present in quantities above permissible limit may have damaging or dangerous effect on health, organoleptic properties or technological performance such as Jimson weed — *Datura (D. fastuosa* Linn and *D. stramonium* Linn.) corn coker (*Agrostemma githago* L., *Machai Lallium remulenum* Linn.) Akra (*Vicia* species), *Argemone mexicana*, Khesari and other seeds that are commonly recognized as harmful to health

3.8

split peas

threshed seeds of the garden type pea plant (*Pisum sativum* L. and *Pisum sativum* var. *arvense* L.), which have been split into halves or smaller pieces

3.9

white caps

split peas with seed coats attached

4 QUALITY REQUIREMENTS

4.1 Raw materials

Dry split peas shall be made from peas complying with MS 243.

4.2 General requirements

Dry split peas shall be:

- a) Hard, clean and uniform in colour;
- b) Free from substances which render them unfit for human consumption;
- c) Free from abnormal flavours, musty, sour or other undesirable odour, obnoxious smell and discolouration; and
- d) Free from micro-organisms and substances originating from micro-organisms, or other poisonous or deleterious substances in amounts that may constitute a hazard to human health.

4.3 Specific requirements

Dry split peas shall comply with the specific requirements in **Table 1** when tested in accordance with the methods of test therein.

Table 1: Specific requirements for dry split peas

S/N	Characteristic	Grade			Method of test
		1	2	3	
1	Moisture, % m/m, max	13	13	13	MS 1779
2	Purity, % m/m, min.	99	99	99	MS 1796
3	Foreign matter, % m/m, max	0.2	0.3	0.5	
4	Inorganic matter, % m/m, max	0.1	0.2	0.3	
5	Whole peas, % m/m, max	0.5	1.0	2.0	
6	Pest damaged peas, % m/m, max	0.5	1.0	1.5	
7	Heat damaged peas, % m/m, max	0.2	0.5	1.0	
8	Contrasting peas% m/m, max	0.5	1.0	2.0	
9	White caps peas% m/m, max	1.5	3.0	5.0	
10	Total defective peas, % m/m, max	3	5	7	
11	Bleached peas% m/m, max	1.5	3.0	5.0	
12	Filth, % m/m, max	0.1	0.1	0.1	
13	Total Aflatoxin (AFB1+AFB2+AFG1 +AFG2)), ppb, max m	10			
18	Aflatoxin B1 only, ppb max	5			
19	Fumonisin, ppm max	2			AOAC

Note 1: The parameter, total defective grains is not the sum total of the individual defects. It is limited to 70% of the sum total of individual defects.

Note2: Dry split peas destined for processing baby foods shall have total aflatoxin level of not more than 4 ppb.

5 CONTAMINANTS

5.1 Heavy metals

Dry split peas shall be free from heavy metals in amounts which may represent a hazard to human health and shall comply with maximum limits indicated in MS 302.

5.2 Pesticides residues

Dry split peas shall conform to the Maximum Residue Limits for pesticides established by the Codex Alimentarius Commission.

6 HYGIENE

Products covered by the provisions of this draft Malawi standard shall be prepared and handled in accordance with the appropriate clauses of MS 21.

7 PACKAGING

7.1 Dry split peas shall be packaged in suitable food grade packaging materials which shall be clean, sound, free from insect, fungal infestation and the packaging material shall be of food grade quality and shall be securely closed and sealed.

7.2 Dry split peas shall be packaged in food grade packaging materials which will safeguard the hygienic, nutritional, technological and organoleptic qualities of the products.

7.3 Each package shall contain dry split peas of the same type and of the same grade designation.

8. LABELLING

8.1 Labelling of retail containers

The following specific labelling requirements shall apply and shall be legibly and indelibly marked in accordance with the requirements of MS 19:

- 8.1.1** Product name as “Dry split peas”;
- 8.1.2** Variety;
- 8.1.3** Grade;
- 8.1.4** Name, address and physical location of the producer/ packer/importer;
- 8.1.5** Lot/batch/code number;
- 8.1.6** Net weight in Kg;
- 8.1.7** The declaration “Food for Human Consumption”
- 8.1.8** Storage instruction as “Store in a cool dry place away from any contaminants”;
- 8.1.9** Crop year;
- 8.1.10** Packing date;
- 8.1.11** Best before date;
- 8.1.12** Instructions on disposal of used package;
- 8.1.13** Country of origin; and
- 8.1.14** A declaration on whether the pearl millet was genetically modified or not.

8.2 Labelling of non-retail containers

Information detailed in **clause 8.1** shall be given either on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the processor or packer as well as storage instructions, shall appear on the container.

For products purchased for use by the buyer/retailer, at least the name of producer, lot number and/or ‘crop year’ shall be indicated on the container.

Lot identification and the name and address of the processor or packer may be replaced by an identification mark provided that such a mark is clearly identifiable with the accompanying documents.

9 SAMPLING

Sampling shall be done in accordance with the MS 145.

THE MALAWI BUREAU OF STANDARDS

The Malawi Bureau of Standards is the standardizing body in Malawi under the aegis of the Ministry of Trade and Industry. Set up in 1972 by the Malawi Bureau of Standards Act (Cap: 51:02), the Bureau is a parastatal body whose activities aim at formulating and promoting the general adoption of standards relating to structures, commodities, materials, practices, operations and from time to time revise, alter and amend the same to incorporate advanced technology.

CERTIFICATION MARK SCHEME

To bring the advantages of standardization within the reach of the common consumer, the Bureau operates a Certification Mark Scheme. Under this scheme, manufacturers who produce goods that conform to national standards are granted permits to use the Bureau's "Mark of Quality" depicted below on their products. This Mark gives confidence to the consumer of the commodity's reliability.



