16. Peas

Classes, types and varieties .................................................................16-3
  Classes ............................................................................................16-3

Determination of commercial cleanliness ........................................16-4

Determination of dockage .................................................................16-5
  Definitions ........................................................................................16-5
  Dockage not reported ........................................................................16-5
  Normal cleaning procedures ............................................................16-5
  Composition of dockage ..................................................................16-5

Determination of foreign material in feed peas .................................16-6
  Optional analysis ..............................................................................16-6

Sizing of yellow peas .........................................................................16-7

Grading ..............................................................................................16-8
  Important definitions .......................................................................16-8
    Net weight of sample .....................................................................16-8
    Gross weight of sample ...............................................................16-8
    Hazardous substances in samples .................................................16-8
  Representative portion sizes for grading .......................................16-9
  Grading factors ...............................................................................16-10
    Binburnt .......................................................................................16-10
    Bleached (BLCH) .........................................................................16-10
    Classes ........................................................................................16-10
    Colour (CLR) ...............................................................................16-10
    Contaminated grain .....................................................................16-11
    Cracked seed coats (CSDC) ..........................................................16-11
    Damage (DMG) ............................................................................16-12
    Earth pellets ................................................................................16-12
    Ergot (ERG) ................................................................................16-12
    Excreta (EXCR) ..........................................................................16-12
    Fertilizer pellets (FERT PLTS) ......................................................16-12
    Fireburnt (FBNT) .........................................................................16-13
    Foreign material (FM) ..................................................................16-13
    Heated (HTD) ..............................................................................16-13
    Inert material ................................................................................16-13
    Insect damage (I DMG) ...............................................................16-13
    Insect parts (I PARTS) .................................................................16-14
    Marsh spot ..................................................................................16-14
    Odour (ODOR) ............................................................................16-14
    Other damage (ODMG) ..............................................................16-15
    Pink peas ....................................................................................16-15
    Peas of other colours (POOCLR) ..................................................16-15
    Pulses other than green, yellow or orange peas .............................16-15
    Sclerotinia sclerotiorum (SCL) .......................................................16-15
    Shrivelled (SHV) .........................................................................16-16
    Splits (SPLTS) .............................................................................16-16
    Treated seed and other chemical substances .................................16-16
    Variety ......................................................................................16-17
Primary and export grade determinants tables .................................................. 16-18
  Peas, Canada Green (CAN) .................................................................................. 16-18
  Peas, Canada, other than Green (CAN) ............................................................... 16-19
  Peas, Canada Feed (CAN) .................................................................................. 16-20

Export shipments ....................................................................................................... 16-21
Classes, types and varieties

Classes

Peas are designated into two classes, Green Peas and Peas other than green. The method of determining the class of a pea is by cotyledon colour and, in the case of Maple, Austrian, Vienna and Dun peas, seed coat and cotyledon colour.

Marrowfat peas are considered as Peas, other than green.

The OGGG web version displays photos of the different types of peas.

Samples of peas are graded according to the food pea grade determinant tables unless designated by the shipper as feed peas, and then the feed pea grade determinant table is used.
Determination of commercial cleanliness

Dockage is not assessed on pea samples that meet the commercially clean specifications set out in the procedures below. All samples must be analyzed to determine if they meet commercially clean specifications prior to dockage being assessed. The analysis of samples which are clearly not commercially clean may consist of a visual assessment. For example, if there is no doubt that a sample contains more than 0.2% of small seeds and coarse vegetable matter then dockage will be assessed using the procedures defined under Determination of Dockage. Where there is any doubt regarding whether the sample is commercially clean the sample must be analyzed using the procedures, and applying the specifications, listed below.

Foreign material in commercially clean peas is treated as a grading factor and not assessed as dockage.

Samples are considered to be commercially clean when:
- Containing 0.2% or less of any small seeds and coarse vegetable matter and,
- Pea hulls constitute 10% or less by weight of the split peas in the sample.

To determine if the sample is processed, the following steps are to be completed:

1. Using a Boerner-type divider, divide the sample to obtain a representative portion of at least 1 kg.
2. Select the slotted sieve (#8, #9 or #11) that will achieve maximum removal of splits with a minimum loss of whole peas. Nest the selected slotted sieve over a No. 4.5 round hole sieve. Sieve the sample, approximately 250 grams at a time, over the nested sieves.
3. Broken pea fragments that pass through the 4.5 round hole sieve are to be separated from the small seeds and included in the total percentage of split peas.
4. Small seeds passing through the No. 4.5 round hole are weighed and the percentage calculated.
5. The portion remaining on top of the slotted sieve and 4.5 round-hole sieve is handpicked to remove coarse vegetable matter and its percentage calculated.
6. The percentages of small seeds and coarse vegetable matter are added together to determine if the total meets the commercially clean specification.
7. Splits and pea hulls are separated from the entire sample. Determine if the pea hulls constitute 10% or less by weight of the split peas.

If any of the components exceed the allowable limits as defined above, the sample will become not commercially clean and dockage is assessed using procedures for primary samples. Dockage is reported to the nearest 0.1%.

Commercial cleanliness is not assessed in Feed peas.
Determination of dockage

Definitions

Dockage is assessed and recorded to the nearest 0.1%.

Dockage is defined under the Canada Grain Act as “any material intermixed with a parcel of grain, other than kernels of grain of a standard of quality fixed by or under this Act for a grade of that grain, that must and can be separated from the parcel of grain before that grade can be assigned to the grain.” Dockage is removed by following the cleaning procedures described in this section of the guide.

The sample as it arrives is referred to as the uncleaned or dirty sample. Its weight is the gross weight of the sample. Dockage is assessed on the gross weight of the sample.

Dockage not reported

▲ Important: Dockage is not reported for samples grading

- Peas, Sample Canada (colour or variety) Account Fireburnt
- Peas Sample Salvage
- Peas, Sample Condemned
- Feed Peas, Canada

Normal cleaning procedures

▲ Important: Wear gloves and a mask to handle any samples that you suspect may contain hazardous substances.

1. Using a Boerner-type divider, divide the uncleaned sample to obtain a representative portion.
   - Official samples shall be at least 1 kg.
   - Unofficial samples shall be at least 1 kg.

2. Sieve portions of approximately 250 grams at a time.

3. Sieve the sample over the slotted sieve that will achieve maximum removal of splits with minimum loss of whole peas. Use one of the following sieves:

   | No. 8 slotted | No. 9 slotted | No. 11 slotted |

4. Determine dockage, using the list under Composition of dockage.

Composition of dockage

- All coarse vegetable matter such as pods, stems, straw, and thistle tops handpicked from the sieved sample
- Split peas removed through sieving—Split peas removed by sieves are handpicked from the dockage material and calculated as a percentage based on the gross weight of the sample. This portion is recorded as the percentage of splits in dockage
- Other material removed through sieving including pea hulls
Determination of foreign material in feed peas

Foreign material in feed peas is defined as any material other than whole peas, broken peas or pea seed coats.

**Representative portion for analysis**
Minimum—100g       Optimum—250 g       Export—250 g

**Procedures**
1. Using a Boerner-type divider, divide the gross sample to obtain a representative portion.
2. Handpick the representative portion to remove all foreign material.

   **Note:** Any approved sieve may be used to expedite the determination of foreign material, however only material other than peas, broken peas and pea seed coats is assessed as foreign material.

**Optional analysis**
Where a shipper requests special cleaning of a carlot of grain at a terminal elevator, and the elevator manager agrees, dockage material will be analyzed for the presence of grain. The percentage and grade of any grain contained in the dockage will be reported and elevator stocks will be adjusted on the basis of the analysis. Agreement of the shipper and unload elevator must be conveyed to the CGC in writing prior to the analysis being performed.

**Procedures**
1. Analyze the official sample.
2. Record the following on inspection records:
   - The percentage by gross weight to the nearest 0.1% and the grade of peas.
   - The percentage by gross weight to the nearest 0.1% and the grade of grain separable from dockage.
   - The percentage of dockage.

**Example**
95.0% Peas No. 1 CAN Yellow
4.0% Peas Sample CAN Yellow Account Splits
1.0% dockage
## Sizing of yellow peas

In yellow peas only, if size is determined as small or large, then size becomes part of the grade name. If a sample does not meet the definition for large or small, it is graded without reference to size.

1. Using a Boerner-type divider, divide a representative portion of 250 g.
2. Sieve the representative portion over the No. 14 round-hole sieve.
3. Determine the portion remaining on top of No. 14 round-hole sieve.

<table>
<thead>
<tr>
<th>95% or more remains on top of No. 14 round-hole sieve</th>
<th>Less than 95% remains on top of No. 14 round-hole sieve</th>
</tr>
</thead>
<tbody>
<tr>
<td>The sample is designated <strong>Large</strong>.</td>
<td>1. Recombine the sample.</td>
</tr>
<tr>
<td>Example: <strong>Peas, No.2 Canada Yellow Large</strong></td>
<td>2. Sieve the sample over the No. 15 round-hole and No. 11 round-hole sieves.</td>
</tr>
<tr>
<td></td>
<td>3. Determine the portion passing through the No. 15 round-hole sieve.</td>
</tr>
<tr>
<td></td>
<td>90% or more passes through the No. 15 round-hole sieve</td>
</tr>
<tr>
<td></td>
<td>Determine the amount that remains on top of the No. 11 round-hole sieve.</td>
</tr>
<tr>
<td>95% or more</td>
<td>Graded without reference to size</td>
</tr>
<tr>
<td>Example: <strong>Peas, No.2 Canada Yellow Small</strong></td>
<td>Example: <strong>Peas, No.2 Canada Yellow</strong></td>
</tr>
</tbody>
</table>

Example:
- **Peas, No.2 Canada Yellow Large**
- **Peas, No.2 Canada Yellow Small**
- **Peas, No.2 Canada Yellow**
Grading

Important definitions

Net weight of sample
The sample after cleaning and removal of dockage is called the cleaned sample. Its weight is the net weight of the sample. Percentages by weight for grading of peas for human consumption refer to percentages of the cleaned sample, or the net weight.

Gross weight of sample
The sample as it arrives is referred to as the uncleaned sample. Its weight is the gross weight of the sample.

Note: Percentages by weight for grading feed peas refer to percentages of the uncleaned sample, or the gross weight.

Hazardous substances in samples
Wear gloves and a mask to handle any samples that you suspect may contain hazardous substances. Hazardous substances are defined in the Regulations as “any pesticide, herbicide, desiccant or inoculant.”
Representative portion sizes for grading

All grading of human consumption peas is done on representative portions divided down from the cleaned sample, using a Boerner-type divider.

All grading of feed peas is done on representative portions divided down from the gross sample, using a Boerner-type divider.

Values in the following table represent a range of recommended portions of samples for grading. Refer to definition of “Representative portion” in the glossary for a complete description of the terms “Minimum”, “Optimum” and “Export”.

<table>
<thead>
<tr>
<th>Grading factor</th>
<th>Minimum</th>
<th>Optimum</th>
<th>Export</th>
</tr>
</thead>
<tbody>
<tr>
<td>Binburnt</td>
<td>100</td>
<td>250</td>
<td>500</td>
</tr>
<tr>
<td>Bleached</td>
<td>50</td>
<td>100</td>
<td>100</td>
</tr>
<tr>
<td>Colour</td>
<td>working sample</td>
<td>working sample</td>
<td>working sample</td>
</tr>
<tr>
<td>Cracked seed coats</td>
<td>50</td>
<td>100</td>
<td>100</td>
</tr>
<tr>
<td>Damage</td>
<td>50</td>
<td>100</td>
<td>100</td>
</tr>
<tr>
<td>Ergot</td>
<td>working sample</td>
<td>working sample</td>
<td>working sample</td>
</tr>
<tr>
<td>Excreta</td>
<td>working sample</td>
<td>working sample</td>
<td>working sample</td>
</tr>
<tr>
<td>Fireburnt</td>
<td>working sample</td>
<td>working sample</td>
<td>working sample</td>
</tr>
<tr>
<td>Foreign material</td>
<td>100</td>
<td>250</td>
<td>500</td>
</tr>
<tr>
<td>(Feed Peas – 250)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Heated</td>
<td>100</td>
<td>250</td>
<td>500</td>
</tr>
<tr>
<td>Inert material</td>
<td>working sample</td>
<td>working sample</td>
<td>working sample</td>
</tr>
<tr>
<td>Insect damage</td>
<td>50</td>
<td>100</td>
<td>100</td>
</tr>
<tr>
<td>Insect parts</td>
<td>working sample</td>
<td>working sample</td>
<td>working sample</td>
</tr>
<tr>
<td>Marsh spot</td>
<td>50</td>
<td>100</td>
<td>100</td>
</tr>
<tr>
<td>Odour</td>
<td>working sample</td>
<td>working sample</td>
<td>working sample</td>
</tr>
<tr>
<td>Other damage, marsh spot</td>
<td>50</td>
<td>100</td>
<td>100</td>
</tr>
<tr>
<td>Peas of other colours, classes</td>
<td>50</td>
<td>250</td>
<td>250</td>
</tr>
<tr>
<td>Pink Peas</td>
<td>50</td>
<td>100</td>
<td>100</td>
</tr>
<tr>
<td>Shrivelled</td>
<td>50</td>
<td>100</td>
<td>100</td>
</tr>
<tr>
<td>Splits</td>
<td>working sample</td>
<td>working sample</td>
<td>working sample</td>
</tr>
</tbody>
</table>
Grading factors

Binburnt

Binburnt refers to peas that are blackened as a result of severe heating in storage. There is a single tolerance in feed peas for the total of heated and binburnt.

**Representative portion for analysis**

<table>
<thead>
<tr>
<th>Minimum</th>
<th>Optimum</th>
<th>Export</th>
</tr>
</thead>
<tbody>
<tr>
<td>100 g</td>
<td>250 g</td>
<td>500 g</td>
</tr>
</tbody>
</table>

Bleached (BLCH)

Bleached applies to green peas only.

Green peas are considered bleached if one-eighth or more of the surface of the cotyledon is bleached to a distinct yellow colour which is in marked contrast to its natural colour.

**Representative portion for analysis**

<table>
<thead>
<tr>
<th>Minimum</th>
<th>Optimum</th>
<th>Export</th>
</tr>
</thead>
<tbody>
<tr>
<td>50 g</td>
<td>100 g</td>
<td>100 g</td>
</tr>
</tbody>
</table>

**Procedures**

1. Examine a representative portion of the cleaned sample for any distinctly bleached or suspect bleached green peas.
2. Remove the seed coat from suspect seeds to determine the size of the bleached area on the cotyledons.

Classes

There are two classes of peas, green and other than green. The class forms part of the grade name. See *Peas of other colours*.

Colour (CLR)

Colour as a grade determinant is assessed after the removal of damaged peas and peas of other colours.

<table>
<thead>
<tr>
<th>If peas are . . . .</th>
<th>Colour is . . .</th>
</tr>
</thead>
<tbody>
<tr>
<td>A bright, normal colour, lightly earth tagged or lightly stained</td>
<td>Good</td>
</tr>
<tr>
<td>Moderately immature, moderately earth tagged or stained</td>
<td>Fair</td>
</tr>
</tbody>
</table>
If a sample of yellow peas contains . . . | The sample is . . .
---|---
Green peas | Considered damaged only if peas are damaged from another cause
Whole or split peas which are distinctly green throughout as a result of immaturity or variety | Peas of other colours
Immature yellow peas | Considered damaged only if peas are damaged from another cause
Immature, but not distinctly green, peas | Not considered damaged, but taken into account in the general evaluation of the sample

Representative portion for analysis

<table>
<thead>
<tr>
<th>Minimum—working sample</th>
<th>Optimum—working sample</th>
<th>Export—working sample</th>
</tr>
</thead>
</table>

**Contaminated grain**

▲ **Important:** Wear gloves and a mask to handle any sample that is suspected of containing contaminated grain.

Contaminated is defined in the “Canada Grain Act” as; “Contaminated means, in respect of grain, containing any substance in sufficient quantity that the grain is unfit for consumption by persons or animals or is adulterated within the meaning of the regulations made pursuant to sections B.01.046(1), B.15.001 and B.15.002(1) of the Food and Drugs Act.”

Samples deemed to be contaminated by the Grain Research Laboratory in consultation with the Chief Grain Inspector for Canada are graded *Peas, Sample Condemned.*

**Cracked seed coats (CSDC)**

Cracked seed coats includes

- Peas with cracked seed coats—if the peas are otherwise damaged, they are included in the tolerance for damage, not cracked seed coats
- Peas with all or part of the seed coat removed
- Broken peas with less than one-fourth of the pea broken off—broken peas with more than one-fourth of the pea broken off are considered damaged

**Representative portion for analysis**

<table>
<thead>
<tr>
<th>Minimum</th>
<th>Optimum</th>
<th>Export</th>
</tr>
</thead>
<tbody>
<tr>
<td>50 g</td>
<td>100 g</td>
<td>100 g</td>
</tr>
</tbody>
</table>
Damage (DMG)

Damaged peas include

- Split or broken peas where more than one-fourth of the pea is broken off
- Whole peas that are sprouted, heated, shrivelled, damaged by insects, badly deteriorated or discoloured by weather or by disease, or that are otherwise damaged in a way that seriously affects their appearance or quality

**Representative portion for analysis**

Minimum—50 g  
Optimum—100 g  
Export—100 g

Earth pellets

See *Foreign material*.

Ergot (ERG)

Ergot is a plant disease producing elongated fungus bodies that have a purplish-black exterior, a purplish-white to off-white interior, and a relatively smooth surface texture.

**Representative portion for analysis**

Minimum—working sample  
Optimum—working sample  
Export—working sample

Excreta (EXCR)

▲ **Important:** Wear gloves and a mask to handle any samples that you suspect may contain excreta.

**Representative portion for analysis**

Minimum—working sample  
Optimum—working sample  
Export—working sample

Fertilizer pellets (FERT PLTS)

Fertilizer pellets are a manufactured plant nutrient product used by producers in the production of grain. They are typically small, round or irregular shaped and usually white, grey, brown, pink or reddish in colour.

**Note:** Canadian Grain Commission personnel should refer to ISO national work instruction “*Suspect Contaminated Grain, Handling Procedures*” for procedures to be followed when handling samples containing fertilizer pellets.

**Representative portion for analysis**

Minimum—working sample  
Optimum—working sample  
Export—working sample

**Procedures**

- Handpick any fertilizer pellets and determine the concentration basis the net working sample.
- Fertilizer pellets are assessed as stones when the concentration does not exceed 1.0% of the net sample weight.
- Samples containing fertilizer pellets in excess of 1.0% of the net sample weight are graded *Peas, Held IP Suspect Contaminated Grain*. 

**Fireburnt (FBNT)**

Fireburnt kernels have been charred or scorched by fire. No fireburnt kernels are allowed in peas, split peas or feed peas.

**Representative portion for analysis**

<table>
<thead>
<tr>
<th></th>
<th>Minimum—working sample</th>
<th>Optimum—working sample</th>
<th>Export—working sample</th>
</tr>
</thead>
</table>

**Foreign material (FM)**

Foreign material is not a grading factor in feed peas. Foreign material is any material other than peas, broken peas or pea seed coats.

**Representative portion for analysis**

<table>
<thead>
<tr>
<th></th>
<th>Minimum—100 g</th>
<th>Optimum—250 g</th>
<th>Export—500 g</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td></td>
<td></td>
<td>(Feed Peas – 250 g)</td>
</tr>
</tbody>
</table>

**Heated (HTD)**

Peas or split peas that have dull seed coats and discoloured cotyledons ranging from light tan to dark brown are considered heated.

**Representative portion for analysis**

<table>
<thead>
<tr>
<th></th>
<th>Minimum—100 g</th>
<th>Optimum—250 g</th>
<th>Export—500 g</th>
</tr>
</thead>
</table>

**Procedures**

1. Pick out heated peas by hand.
2. Cut the kernels to expose the cotyledon.
3. Heated seeds of other grains are included in the tolerance for Heated

<table>
<thead>
<tr>
<th>If peas are . . .</th>
<th>Grading is . . .</th>
</tr>
</thead>
<tbody>
<tr>
<td>Lightly damaged, with tan-coloured meats and distinct heated odour</td>
<td>Heated</td>
</tr>
<tr>
<td>Otherwise</td>
<td>Damaged</td>
</tr>
</tbody>
</table>

**Inert material**

Inert material refers to mineral matter such as stones, coal shale and hard and soft earth pellets.

**Representative portion for analysis**

<table>
<thead>
<tr>
<th></th>
<th>Minimum—working sample</th>
<th>Optimum—working sample</th>
<th>Export—working sample</th>
</tr>
</thead>
</table>

**Insect damage (I DMG)**

Insect damage in peas or split peas refers to damage caused by insects such as weevils.

**Representative portion for analysis**

<table>
<thead>
<tr>
<th></th>
<th>Minimum—50 g</th>
<th>Optimum—100 g</th>
<th>Export—100 g</th>
</tr>
</thead>
</table>
Insect parts (I PARTS)

Insect parts refers to pieces of insects such as grasshoppers and lady bugs that remain in the sample after cleaning or processing. Samples are analyzed for the percentage of insect fragments and graded according to established tolerances.

If pulse crops come into contact with insects during the harvesting process, it may result in seed staining and earth adhering to the seed and may result in samples having an objectionable odour. Samples containing staining of this nature will be considered to be earth tagged and graded according to colour definitions. Samples having a distinct objectionable odour not associated with the quality of the grain will be graded Type of Grain Sample Account Odour.

Representative portion for analysis

<table>
<thead>
<tr>
<th>Minimum—working sample</th>
<th>Optimum—working sample</th>
<th>Export—working sample</th>
</tr>
</thead>
</table>

Marsh spot

This nutritional disorder, caused by manganese deficiency in the soil, results in dark reddish brown spots or cavities on the inner surface of the cotyledons. Marsh spot is considered Other damage in peas.

Representative portion for analysis

Minimum—50 g  Optimum—100 g  Export—100 g

Procedure
Pearl the representative portion to split and expose the inner surface of the cotyledon.

Odour (ODOR)

There is no numeric tolerance for odour. Consider
- The basic quality of the sample
- The type and degree of the odour
- The presence of visible residue causing the odour

Representative portion for analysis

<table>
<thead>
<tr>
<th>Minimum—working sample</th>
<th>Optimum—working sample</th>
<th>Export—working sample</th>
</tr>
</thead>
</table>

If odour is the grade determinant and there is...

<table>
<thead>
<tr>
<th>Then the grade is...</th>
</tr>
</thead>
<tbody>
<tr>
<td>An excessive objectionable odour not associated with the quality of the grain, but not heated or fireburnt</td>
</tr>
<tr>
<td>An excessive heated odour</td>
</tr>
<tr>
<td>An excessive fireburnt odour</td>
</tr>
</tbody>
</table>
Other damage (ODMG)

Other damage is

- Any damage other than splits, insect damage, heated or shrivelled
- Any discolouration or physical damage on the face of the cotyledon

Representative portion for analysis

Minimum—50 g  Optimum—100 g  Export—100 g

Pink peas

Pink peas refers to staining caused by the bacteria *Erwinia Rhapontici*

Food peas

- Surface discolouration is to be considered in the overall colour assessment of the sample
- Discolouration that extends into the cotyledon is to be considered damaged

Feed peas

- Colour is not a factor

Care must be taken in assessing these pink peas as there are pink seed treatments for peas being used. Questionable samples are to be handled as per the ISO national procedure for handling suspect contaminated seeds.

Representative portion for analysis

Minimum—50 g  Optimum—100 g  Export—100 g

Peas of other colours (POOCLR)

Colour is determined by the cotyledon colour and, in the case of Maple, Austrian and Dun peas, seed coat and cotyledon colour. *Peas of other colours* includes any whole and split peas that are obviously of another colour or class.

Representative portion for analysis

Minimum—50 g  Optimum—250 g  Export—250 g

Pulses other than green, yellow or orange peas

In feed peas, pulses other than green, yellow or orange peas refers specifically to maple and marrowfat peas. These are not considered as part of foreign material. Other pulses such as beans, chick peas and lentils are included in foreign material.

Sclerotinia sclerotiorum (SCL)

*Sclerotinia sclerotiorum* is a fungus producing hard masses of fungal tissue, called *sclerotia*. The sclerotia vary in size and shape, have a course surface texture, vary in exterior color from dark black to gray to white and have a pure white interior. See Foreign material.
Shrivelled (SHV)

Shrivelled peas are distinctly distorted and shrunken, or have a severely dimpled surface.

**Representative portion for analysis**

Minimum—50 g  
Optimum—100 g  
Export—100 g

Splits (SPLTS)

Splits include split peas, pea hulls, split peas of other colours, broken pieces that are less than three-quarters of the whole seed, and cotyledons that are loosely held together by the seed coat.

**Representative portion for analysis**

Minimum—working sample  
Optimum—working sample  
Export—working sample

Treated seed and other chemical substances

**Treated seed**

Treated seed is grain that has been coated with an agricultural chemical for agronomic purposes. These seed dressings contain a dye to render the treated seed visually conspicuous. The colour of the dye varies depending upon the type of treatment and the type of grain. The current Canadian colour standards for pesticide seed treatments are: cereals—pink or red, canola—baby blue or green. Seed treated with an inoculant may have a green stain. The coatings or stains may appear greasy or powdery and surface area distribution ranges from tiny flecks to complete coverage.

**Other chemical substances**

Other chemical substances refers to any chemical residues either adhering to the kernel or remaining in the sample and to samples having a chemical odour of any kind.

▲ **Important:** Wear gloves and a mask to handle any samples that you suspect may contain contaminated grain.

**Representative portion for analysis**

Minimum—working sample  
Optimum—working sample  
Export—working sample

If a sample is suspected of being coated with a pesticide, desiccant, inoculant or if the sample contains evidence of any foreign chemical substance other than fertilizer pellets, the sample shall be graded Peas, Held IP Suspect Contaminated Grain.

**Note:** Canadian Grain Commission personnel should refer to ISO national work instruction “Suspect Contaminated Grain, Handling Procedures” for specific procedures to be followed when handling samples suspected of containing treated seed or other chemical substances.
Variety

On written request, the variety is shown as part of the grade name, for example, Peas, No. 2 Canada, Trapper. “Varietal purity not guaranteed” is shown in the Remarks section of certificate issued using a varietal name.
## Primary and export grade determinants tables

### Peas, Canada Green (CAN)

<table>
<thead>
<tr>
<th>Grade name</th>
<th>Colour</th>
<th>Other classes %</th>
<th>Bleached %</th>
<th>Total %</th>
<th>Ergot %</th>
<th>Excreta %</th>
<th>Insect parts %</th>
<th>Total %</th>
</tr>
</thead>
<tbody>
<tr>
<td>No. 1 Canada</td>
<td>Good natural colour</td>
<td>0.5</td>
<td>2.0</td>
<td>2.0</td>
<td>0.05</td>
<td>0.01</td>
<td>0.02</td>
<td>0.1</td>
</tr>
<tr>
<td>No. 2 Canada</td>
<td>Fair colour</td>
<td>1.0</td>
<td>3.8</td>
<td>3.0</td>
<td>0.05</td>
<td>0.01</td>
<td>0.02</td>
<td>0.2</td>
</tr>
<tr>
<td>No. 3 Canada</td>
<td>Off-colour</td>
<td>2</td>
<td>6.3</td>
<td>6.5</td>
<td>0.05</td>
<td>0.01</td>
<td>0.02</td>
<td>0.5</td>
</tr>
<tr>
<td>Grade, if No. 3 specs not met</td>
<td>10.0% or less— Peas, Sample Canada (Green or variety) Account Mixed Colours</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td></td>
<td>Over 10.0%— Peas, Sample Canada Account Mixed Colours</td>
<td>10.0% or less— Peas, Sample Canada (Green or variety) Account Mixed Colours</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Grade name | Cracked seed coats including splits % | Heated | Insect damage | Other damage | Shriveded | Splits | Total % |
<table>
<thead>
<tr>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
<th></th>
</tr>
</thead>
<tbody>
<tr>
<td>No. 1 Canada</td>
<td>5</td>
<td>Nil</td>
<td>0.3</td>
<td>2</td>
<td>2</td>
<td>0.5</td>
<td>3</td>
</tr>
<tr>
<td>No. 2 Canada</td>
<td>8</td>
<td>0.1</td>
<td>0.8</td>
<td>4</td>
<td>4</td>
<td>1</td>
<td>5</td>
</tr>
<tr>
<td>No. 3 Canada</td>
<td>13</td>
<td>0.5</td>
<td>2.5</td>
<td>10</td>
<td>8</td>
<td>5</td>
<td>12</td>
</tr>
<tr>
<td>Grade, if No. 3 specs not met</td>
<td>Peas, Sample Canada (Green or variety) Account Cracked Seed Coats</td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Note: The colour, green or yellow, is added to the grade name. Alternatively, upon written request, the variety name will be added to the grade name and the statement "Variatel purity not guaranteed" shown in the remarks section of any certificate issued.
### Peas, Canada, other than Green (CAN)

<table>
<thead>
<tr>
<th>Grade name</th>
<th>Standard of quality</th>
<th>Other colours %</th>
<th>Foreign material</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Colour</td>
<td>Ergot %</td>
<td>Excreta %</td>
</tr>
<tr>
<td>No. 1 Canada</td>
<td>Good natural colour</td>
<td>1.0</td>
<td>0.05</td>
</tr>
<tr>
<td>No. 2 Canada</td>
<td>Fair colour</td>
<td>2.0</td>
<td>0.05</td>
</tr>
<tr>
<td>Extra No. 3 Canada</td>
<td>Fair colour</td>
<td>2.0</td>
<td>0.05</td>
</tr>
<tr>
<td>No. 3 Canada</td>
<td>Off-colour</td>
<td>3</td>
<td>0.05</td>
</tr>
<tr>
<td>Grade, if No. 3 specs not met</td>
<td>Peas, Sample Canada (Yellow or variety) Account mixed Colours</td>
<td>Peas, Sample Canada (Yellow or variety) Account Ergot</td>
<td>Peas, Sample Canada (Yellow or variety), Account Excreta</td>
</tr>
</tbody>
</table>

### Damage

<table>
<thead>
<tr>
<th>Grade name</th>
<th>Cracked seed coats including splits %</th>
<th>Damage</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Heated %</td>
<td>Insect damage %</td>
</tr>
<tr>
<td>No. 1 Canada</td>
<td>5</td>
<td>Nil</td>
</tr>
<tr>
<td>No. 2 Canada</td>
<td>9.5</td>
<td>0.05</td>
</tr>
<tr>
<td>Extra No. 3 Canada</td>
<td>13</td>
<td>0.05</td>
</tr>
<tr>
<td>No. 3 Canada</td>
<td>15</td>
<td>0.2</td>
</tr>
<tr>
<td>Grade, if No. 3 specs not met</td>
<td>Peas, Sample Canada (Yellow or variety) Account Cracked Seed Coats</td>
<td>Peas, Sample Canada (Yellow or variety) Account Heated</td>
</tr>
</tbody>
</table>

Note: The colour, green or yellow, is added to the grade name. Alternatively, upon written request, the variety name will be added to the grade name and the statement "Varietal purity not guaranteed" shown in the remarks section of any certificate issued.
# Peas, Canada Feed (CAN)

<table>
<thead>
<tr>
<th>Grade name</th>
<th>Fireburnt %</th>
<th>Heated and binburnt %</th>
<th>Pulses other than green, yellow or orange peas %</th>
<th>Inert material %</th>
<th>Ergot %</th>
<th>Excreta %</th>
</tr>
</thead>
<tbody>
<tr>
<td>Canada Feed Peas</td>
<td>Nil</td>
<td>1</td>
<td>5</td>
<td>1</td>
<td>0.05</td>
<td>0.02</td>
</tr>
<tr>
<td>Grade, if Feed peas specs not met</td>
<td>Peas, Sample Canada Feed Account Fireburnt Kernels</td>
<td>Peas, Sample Canada Feed Account Heated</td>
<td>Peas, Sample Canada Feed Account Pulses Other than Green, Yellow or Orange Peas</td>
<td>Peas, Sample Canada Feed Account Inert Material</td>
<td>Peas, Sample Canada Feed Account Ergot</td>
<td>Peas, Sample Canada Feed Account Excreta</td>
</tr>
</tbody>
</table>
Export shipments

Peas, on export, are graded in accordance with primary grade standards and specifications. Foreign material in commercially cleaned peas is treated as a grading factor and not assessed as dockage. Cargoes containing dockage may not be shipped except with permission from the CGC.

Commercially clean

Samples are considered to be commercially clean when:

- Containing 0.2% or less of any small seeds and coarse vegetable matter and,
- Pea hulls constitute 10% or less by weight of the split peas in the sample.

To determine if the sample is processed, the following steps are to be completed:

1. Using a Boerner-type divider, divide the sample to obtain a representative portion of at least 1000 grams
2. Select the slotted sieve (#8, #9 or #11) that will achieve maximum removal of splits with a minimum loss of whole peas. Nest the selected slotted sieve over a No. 4.5 round hole sieve. Sieve the sample, approximately 250 grams at a time, over the nested sieves.
3. Broken pea fragments that pass through the 4.5 round hole sieve are to be separated from the small seeds and included in the total percentage of split peas.
4. Small seeds passing through the No. 4.5 round hole are weighed and the percentage calculated
5. The portion remaining on top of the slotted sieve is handpicked to remove coarse vegetable matter and its percentage calculated
6. The percentages of small seeds and coarse vegetable matter are added together to determine if the total meets the commercially clean specification
7. Splits and pea hulls are separated from the entire sample. Determine if the pea hulls constitute 10% or less by weight of the split peas

If any of the components exceed the allowable limits as defined above, the shipment becomes *not commercially clean* and dockage is assessed using procedures for primary samples. Dockage is reported to the nearest

- 0.1% for samples representing shipments loaded from a single terminal elevator
- 0.01% for composite samples representing shipments loaded from more than one terminal elevator

less a deduction of up to 0.2% to take into account the buildup of attritional material for direct shipments only.

Commercial cleanliness is not assessed in Feed peas.