

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 to Smooth Yellow Dry Peas (SYDP), classed as Winter Dry Peas?

Answer. *Yes. All fall planted pea varieties are considered winter dry peas. To distinguish between the two, look for characteristics common to each type. Whistler is a winter pea variety developed and recently released by Progene which appears very similar to SYDP, at a glance. Closer examination, however, reveals characteristics normally associated with winter dry peas. For example, the seed coat has light mottling; it is slightly smaller in size compared to smooth peas; and many seeds have at least one flat side (sometimes dimpled), making it more difficult to roll than a SYDP. Also, if you scrape the seed coat, you will notice that the cotyledon's color is pale yellow, whereas the SYDP is more of a bright canary yellow. NOTE: The factor, "Bleached Peas" is not a grading factor for all varieties of Winter 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.*

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