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EAST AFRICAN STANDARD

Fresh peas pods — Specification and grading



EAST AFRICAN COMMUNITY

HS 0708.10.0000

Foreword

Development of the East African Standards has been necessitated by the need for harmonizing requirements governing quality of products and services in East Africa. It is envisaged that through harmonized standardization, trade barriers which are encountered when goods and services are exchanged within the Community will be removed.

In order to meet the above objectives, the EAC Partner States have enacted an East African Standardization, Quality Assurance, Metrology and Test Act, 2006 (EAC SQMT Act, 2006) to make provisions for ensuring standardization, quality assurance, metrology and testing of products produced or originating in a third country and traded in the Community in order to facilitate industrial development and trade as well as helping to protect the health and safety of society and the environment in the Community.

East African Standards are formulated in accordance with the procedures established by the East African Standards Committee. The East African Standards Committee is established under the provisions of Article 4 of the EAC SQMT Act, 2006. The Committee is composed of representatives of the National Standards Bodies in Partner States, together with the representatives from the private sectors and consumer organizations. Draft East African Standards are circulated to stakeholders through the National Standards Bodies in the Partner States. The comments received are discussed and incorporated before finalization of standards, in accordance with the procedures of the Community.

Article 15(1) of the EAC SQMT Act, 2006 provides that "Within six months of the declaration of an East African Standard, the Partner States shall adopt, without deviation from the approved text of the standard, the East African Standard as a national standard and withdraw any existing national standard with similar scope and purpose".

East African Standards are subject to review, to keep pace with technological advances. Users of the East African Standards are therefore expected to ensure that they always have the latest versions of the standards they are implementing.

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Introduction

In the preparation of this East African Standard, the following documents and sources were consulted extensively:

United States Standards for Grades of Pea Pods, Effective January 22, 2007

UNECE STANDARD FFV 27:2001, *Marketing and commercial quality control of peas*

CODEX STAN 193:1995 (Rev.5:2009), *General Standard for Contaminants and Toxins in Foods*

CODEX STAN 228:2001 (Rev.1:2004), *General methods of analysis for contaminants*

Codex Alimentarius website: http://www.codexalimentarius.net/mrls/pestdes/jsp/pest_q-e.jsp

USDA Foreign Agricultural Service website: <http://www.mrldatabase.com>

USDA Agricultural Marketing Service website: <http://www.ams.usda.gov/AMSV1.0/Standards>

USDA Plant Inspectorate Service website: http://www.aphis.usda.gov/import_export/plants

European Union: http://ec.europa.eu/sanco_pesticides/public

Assistance derived from these sources and others inadvertently not mentioned is hereby acknowledged.

This standard has been developed to take into account:

- the needs of the market for the product;
- the need to facilitate fair domestic, regional and international trade and prevent technical barriers to trade by establishing a common trading language for buyers and sellers.
- the structure of the CODEX, UNECE, USA, ISO and other internationally significant standards;
- the needs of the producers in gaining knowledge of market standards, conformity assessment, commercial cultivars and crop production process;
- the need to transport the product in a manner that ensures keeping of quality until it reaches the consumer;
- the need for the plant protection authority to certify, through a simplified form, that the product is fit for crossborder and international trade without carrying plant disease vectors;
- the need to promote good agricultural practices that will enhance wider market access, involvement of small-scale traders and hence making fruit and vegetable production a viable means of wealth creation; and
- the need to keep unsatisfactory produce from the market by allowing the removal of unsatisfactory produce from the markets and to discourage unfair trade practices e.g. trying to sell immature produce at the beginning of the season when high profits can be made. Immature produce leads to dissatisfaction of customers and influences their choices negatively, which disadvantages those traders who have waited until the produce is mature.

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Fresh pea pods — Specification and grading

1 Scope

This standard applies to peas of varieties (cultivars) grown from *Pisum sativum L.* with a generally flat pod and immature peas, which are commonly referred to as pea pods or snow peas to be supplied fresh to the consumer, peas for industrial processing being excluded.

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*

CAC/RCP 1, *Recommended International Code of Practice — General Principles of Food Hygiene*

CAC/RCP 44, *Recommended International Code of Practice for the Packaging and Transport of Tropical Fresh Fruit and Vegetables*

CAC/RCP 53, *Code of Hygienic Practice for Fresh Fruits and Vegetables*

EAS 38, *Labelling of prepackaged foods — Specification*

CD/K/378:2010, *Horticultural industry — Code of practice*

3 Definitions

For the purpose of this standard the following definition shall apply:

3.1

similar varietal characteristics

the pea pods in any lot are of the same general type and colour

3.2

clean

practically free from dirt, sand, or other adhering foreign material

3.3

fresh

not soft, wilted, or shrivelled nor deteriorated due to loss of moisture, discolouration or injury through bruising

3.4

well formed

the pod is fairly straight and flat, with the stem and blossom ends fairly symmetrical and have a shape and size characteristic of the cultivar or variety

3.5

fairly well formed

the pod is relatively straight, relatively flat and not curved or constricted

3.6

young and tender

not overmature with fully developed peas or faded green pods, with a noticeably whitish or yellowish cast

3.7

good colour

the pods are at least medium green colour

3.8

fairly good colour

the pods are at least light green colour

3.9

length

the distance from the blossom end to the point where the pod meets the stem

3.10

aggregate

the total affected areas are based on a pea pod 6.35 cm in length, with corresponding smaller or larger areas on smaller or larger pea pods.

3.11

injury

any defect or combination of defects that more than slightly affects the appearance, edible, or shipping quality

- (a) Blistering when exceeds an aggregate area of a circle 6.35 mm in diameter.
- (b) Bruising when exceeds an aggregate area of a circle 10 mm in diameter.
- (c) Cracks or cuts when exceeds 3.2 mm in length.
- (d) Discoloration when exceeds an aggregate area of a circle 6.35 mm in diameter.
- (e) Pitting when exceeds an aggregate area of a circle 9.5 mm in diameter.
- (f) Shriveling when exceeds an aggregate area of more than 5% of the surface.
- (g) Yellowing when exceeds an aggregate area of more than 5% of the surface.

3.12

damage

any defect or combination of defects that materially affects the appearance, edible, or shipping quality

- (a) Blistering when exceeds an aggregate area of a circle 9.5 mm in diameter.
- (b) Bruising when exceeds an aggregate area of a circle 12.7 mm in diameter.
- (c) Cracks or cuts when exceeds 6.35 mm in length.
- (d) Discoloration when exceeds an aggregate area of a circle 9.5 mm in diameter.
- (e) Flabby when exceeds an aggregate area of more than 10% of the pod.
- (f) Mould when exceeds an aggregate area of more than 5% of the surface.
- (g) Pitting when exceeds an aggregate area of a circle 12.7 mm in diameter.
- (h) Shrivelling when exceeds an aggregate area of more than 10% of the surface.
- (i) Yellowing when exceeds an aggregate area of more than 10% of the surface.

3.13**serious damage**

any defect or combination of defects which seriously affects the appearance, edible, or shipping quality

- (a) Blistering when exceeds an aggregate area of a circle 12.7 mm in diameter.
- (b) Bruising when exceeds an aggregate area of a circle 16 mm in diameter.
- (c) Cracks or cuts when exceeds 9.5 mm in length.
- (d) Discoloration when exceeds an aggregate area of a circle 12.7 mm in diameter.
- (e) Flabby when exceeds an aggregate area of more than 20% of the pod.
- (f) Mould when exceeds an aggregate area of more than 10% of the surface.
- (g) Pitting when exceeds an aggregate area of a circle 16 mm in diameter.
- (h) Shrivelling when exceeds an aggregate area of more than 20% of the surface.
- (i) Yellowing when exceeds an aggregate area of more than 20% of the surface.

3.14**mature**

mature peas are peas that have attained physiological maturity

3.15**non-farinaceous**

peas which are non-floury; non-powdery or non-mealy

3.16**over-mature**

peas that have matured to the extent that the seeds are hard, non-succulent and disintegrate without flattening when squeezed between finger and thumb

3.17**sound**

sound peas are peas that are fresh, intact, free from abnormal spotting, rotting or damages by pests and diseases

4 Provisions concerning quality**4.1 General**

The purpose of the standard is to define the quality requirements for pea pods at the market control stage, after preparation and packaging.

The holder/seller of products may not display such products or offer them for sale, or deliver or market them in any manner other than in conformity with this standard. The holder shall be responsible for observing such conformity.

4.2 Minimum requirements

4.2.1 In all classes, subject to the special provisions for each class and the tolerances allowed, the pods must be:

- intact; however mange-tout 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 mange-tout 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
- free from harmful chemicals.

4.2.2 The development and condition of green peas in pods must be such that they are able to withstand transport and handling and to arrive in a satisfactory condition at the place of destination.

4.3 Classification

Peas are classified in two classes defined below:

4.3.1 Class I

Pea pods in this class must be of good quality. The pea pods in this class shall consist of pea pods of similar varietal characteristics which are clean, well formed, fresh, young and tender, good colour, free from broken, decay, flabby and mould, and from injury by blistering, bruising, cracks, cuts, dirt, discoloration, disease, freezing, foreign material, insects, pitted, scars, shrivelling, yellowing or mechanical or other means.

The pods must be:

- (i) fresh and turgid
- (ii) With peduncles attached;
- (iii) Free from damage by hail, pests and/or diseases;
- (iv) Well filled containing at least 5 seeds;
- (v) Free from signs of deterioration through heating.

4.3.2 Class II

Pea pods in this class shall consist of pea pods of similar varietal characteristics which are clean, fairly well formed, fresh, young and tender, fairly good colour, free from broken and decay, and from damage by blistering, bruising, cracks, cuts, dirt, discoloration, disease, flabby, freezing, foreign material, insects, mould, pitted, scars, shrivelling, yellowing or mechanical or other means.

The pods shall contain at least 3 seeds.

The pods may be slightly harder but over-mature peas shall be excluded.

The following defects may be allowed:

- skin defects, injuries and bruises provided these are not progressive and there is no risk of the seeds being affected

— some loss of freshness, excluding wilted pods.

5 Provisions concerning sizing

For class I, unless otherwise specified the pods shall not be less than 63.5 mm in length.

For class II, unless otherwise specified the pods shall not be less than 50.8 mm in length.

6 Provisions concerning tolerances

6.1 Quality tolerances

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

6.1 Class I

10 per cent by weight of peas not satisfying the requirements of the class, but meeting those of Class II or, exceptionally, coming within the tolerances of that class. Not more than 5 percent of this shall be allowed for defects causing damage, including therein, not more than 1 percent decay.

6.2 Class II

10 per cent 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. Not more than 5 percent of this shall be allowed for defects causing serious damage, including therein, not more than 2 percent decay.

6.2 Size tolerances

6.2.1 Class I

Five percent in any lot which fail to meet the length requirement.

6.2.2 Class II

Five percent in any lot which fail to meet the length requirement.

6.3 Application of tolerances

Individual samples in a lot, based on sample inspection, are subject to the following limitations:

- (a) For a tolerance of 10 percent, individual samples in a lot may not contain more than one and one-half times the tolerance specified, provided that the average for the entire lot is within the tolerance specified for the grade.
- (b) For a tolerance of less than 10 percent, individual samples in a lot may not contain more than double the tolerance specified provided that the average for the entire lot is within the tolerance specified for the grade.

7 Provisions concerning presentation

7.1 Uniformity

The contents of each package must be uniform and contain only pea pods of the same origin, variety or commercial type and quality.

The visible part of the contents of the package must be representative of the entire contents.

7.2 Packaging

Pea pods must be packed in such a way as to protect the produce properly.

The materials used inside the package must be new¹, clean, and of a quality such as to avoid causing any external or internal damage to the produce. The use of materials, particularly paper or stamps, bearing trade specifications is allowed provided the printing or labelling has been done with non-toxic ink or glue.

Pea pods shall be packed in each container in compliance with CAC/RCP 44.

8 Marking and labelling

8.1 Consumer packages

In addition to the requirements of EAS 38, the following specific provisions apply:

8.1.1 Nature of produce

If the produce is not visible from the outside, each package shall be labelled as to the name of the produce and may be labelled as to name of the variety and/or commercial type.

8.2 Non-retail containers

Each package² must bear the following particulars in letters grouped on the same side, legibly and indelibly marked, and visible from the outside:

8.2.1 Identification

The exporter, packer and/or dispatcher shall be identified by name and physical address (e.g. street/city/region/postal code and, if different from the country of origin, the country) or a code mark officially recognized by the national authority.³

8.2.2 Nature of produce

- "Green Peas in Pods", "Mange-tout pea pods", "Sugar Snap pea pods" or equivalent denominations if the contents are not visible from the outside.
- "trimmed", "topped and tailed" or other indications where mange-tout peas and sugar snap peas are presented without the peduncle and/or the pistil, as the case may be if the contents are not visible from the outside.

8.2.3 Origin of produce

Country of origin and, optionally, district where grown or national, regional or local place name.

8.2.4 Commercial specifications

- Class.

¹ For the purposes of this Standard, this includes recycled material of food-grade quality.

² Package units of produce prepacked for direct sale to the consumer shall not be subject to these marking provisions but shall conform to the national requirements. However, the markings referred to shall in any event be shown on the transport packaging containing such package units.

³ The national legislation of a number of countries requires the explicit declaration of the name and address. However, in the case where a code mark is used, the reference "packer and/or dispatcher (or equivalent abbreviations)" has to be indicated in close connection with the code mark, and the code mark should be preceded by the ISO 3166 (alpha) country/area code of the recognizing country, if not the country of origin.

8.2.5 Official control mark (optional)

9 Contaminants

9.1 Pesticide residues

Fresh pea pods shall comply with those maximum pesticide residue limits established by the Codex Alimentarius Commission for this commodity. The limits listed below were current as of the dates indicated. The table below provides current MRLs while Annex E provides current MRLs for the USA, EU and Codex markets.

Maximum pesticide residue limits and extraneous maximum residue limits in peas (*Pisum sativum*) (current as at 2009-06-07)

Type	Unit symbol	Limit	Method of test	Notes
Peas (pods and succulent=immature seeds)				
CHLORPYRIFOS	MRL (undef)	0.01		
CYCLOXYDIM	MRL (mg/kg)	1		
CYPERMETHRIN	MRL (mg/kg) (*)	0.05		
DIMETHOATE	MRL (mg/kg)	1		
FLUDIOXONIL	MRL (undef)	0.3		
METHIDATHION	MRL (mg/kg)	0.1		
METHIOCARB	MRL (mg/kg)	0.1		
METHOMYL	MRL (mg/kg)	5		
PYRACLOSTROBIN	MRL (undef) (*)	0.02		

9.2 Heavy metals

Fresh pea pods shall comply with those maximum levels for heavy metals established by the Codex Alimentarius Commission for this commodity. The current limits are as indicated below:

Metal	Unit of measurement	Maximum limit	Test method
Lead (Pb)	mg/kg wet weight	0.10	ISO 6633 (AAS)
Cadmium (Cd)	mg/kg wet weight	0.050	ISO 6561-1 or 6561-2

10 Hygiene

10.1 It is recommended that the produce covered by the provisions of this Standard be prepared and handled in accordance with the appropriate sections of CAC/RCP 1, CAC/RCP 53, and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.

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



Green pea-pods



Green pea-pods



Fresh market pea-pods



Fresh edible pea-pods



Draft for comments only

Annex D (informative)

Peas — Fact sheet

D.1 *Pisum sativum*



Authority
Family
Synonyms
Common names

L.
Magnoliopsida:Rosidae:Fabales:Leguminosae

Pea, Garden Pea, Field Pea, Afun tarbuti, Afuna, Ain-ater, Akkerwt, Alverja, Alverjon, Amashaza, Arveja, Atari, Ater, Attur, Basilla, Batagadle, Batani, Bazilla, Sugar pea, Chinese pea, Pois, Pois gris, Arjeva gris, Guisante, Erbse, Saat-erbse, Akkerwt, Doperwt, Erwt, Kapucijners, Martar, Kabuli mater Patani, Vilaiti matar, Watani, Bolakadala, Pairu, Kackang puteh, Katjang ertjis, Kapri, Kacang ercis, Kacang polong, Polong, Sadaw-pe, Chicharo, Cizaro, Ts'ing tan, Basilla, Bsella, Ain-ater, Atari, Attur, Danguleh, Gishishat, Obushaza, Intongwe, Sawawa, Alverja, Chicharo, Sandaek muul, Dau hoa lan, English pea, green pea, petits pois, guisante, arveja, erbse, mattar, ervilha, arapatao, bisillah

Editor
Ecocrop code 1721

Description

A herbaceous legume with a climbing or half-bush growth habit, reaching 0.15-3 m in height. The stems are weak, slender and succulent, leaves pinnate with 2-3 pairs of leaflets and a terminal tendril, flowers vary in colour from white to reddish purple, and the pods are 3-11 cm long, green with 3-11 seeds.

Uses

The seeds are high in protein, calcium, phosphorus, iron, and vitamins. Young green seeds and pods can be cooked as a green vegetable. Seeds can be eaten fresh or they can be processed dried, frozen, canned, roasted, boiled or ground into flour. Seed are also used as animal feed. The plant can be grown for hay, silage, green manure, and pasture.

Killing temperature

The plant may withstand -2°C in the vegetative stage, but frost during flowering can cause heavy pod losses.

Growing period

Annual. May be harvested 60-100 days from sowing for green peas and after 85-140 days for dry peas. (Monegat; Autumn sown in Brazil it provides groundcover in 45-60 days, flowers after 75-115 days and mature in 95-140 days). In the tropics grown as a winter crop.

Further information

The origin of peas are not certain, it may have originated in south-western Asia, or the Mediterranean region and Central Asia, or the Ethiopian highland. Elevations in the tropics above 1000-1200 m are generally suitable for cultivation of peas, in Kenya optimum yields are obtained at 2100-2700 m. In the subtropical and tropical areas it is grown during the winter season. It is adapted to moderate humidity or cool humid climates. Peas are sensitive to excess nitrogen and potassium, which injure the roots or causes excessive vegetative growth. Photosynthesis pathway C 3. A yield of about 2.0 t/ha of dried peas is generally regarded as satisfactory. The world average in 1973 was 1.16 t/ha. Yields of green peas may be 4-7.5 t/ha.

Annex E (informative)

Edible pea pods — Codex, EU and USA pesticide residue limits

Users are advised that international regulations and permissible Maximum Residue Levels (MRL) frequently change. Although this International MRL Database is updated frequently, the information in it may not be completely up-to-date or error free. Additionally, commodity nomenclature and residue definitions vary between countries, and country policies regarding deferral to international standards are not always transparent. This database is intended to be an initial reference source only, and users must verify any information obtained from it with knowledgeable parties in the market of interest prior to the sale or shipment of any products. The developers of this database are not liable for any damages, in whole or in part, caused by or arising in any way from user's use of the database.

Results Key

MRL values in *{Italics}* are more restrictive than US

--- indicates no MRL value is established.

Cod, EU, etc. indicates the source of the MRL and EXP means the market defers to the exporting market.

All numeric values listed are in parts per million (ppm), unless otherwise noted

	US 380	Cod	EU 381
Acetamiprid	0.6	---	<i>{0.01}</i>
	380. United States does not maintain a specific MRL for the Acetamiprid/Pea, Edible Podded combination, but does maintain an MRL of 0.6 PPM for its "Vegetable, Legume, Edible Podded, Subgroup 6A" group.		
	381. European Union does not maintain a specific MRL for the Acetamiprid/Pea, Edible Podded combination, but does maintain an MRL of 0.01 PPM for its "Legume vegetables (fresh)" group.		
	US 382	Cod 383	EU
Azoxystrobin	3	3	<i>{0.5}</i>
	382. United States does not maintain a specific MRL for the Azoxystrobin/Pea, Edible Podded combination, but does maintain an MRL of 3 PPM for its "Vegetable, Legume, Edible Podded, Subgroup 6A" group.		
	383. Codex does not maintain a specific MRL for the Azoxystrobin/Pea, Edible Podded combination, but does maintain an MRL of 3 PPM for its "Legume vegetables" group.		
	US	Cod	EU
Benoxacor	0.01	---	---
	US 384	Cod	EU 385
Bifenazate	6	<i>{3}</i>	<i>{0.01}</i>
	384. United States does not maintain a specific MRL for the Bifenazate/Pea, Edible Podded combination, but does maintain an MRL of 6 PPM for its "Vegetable, Legume, Edible Podded, Subgroup 6A" group.		
	385. European Union does not maintain a specific MRL for the Bifenazate/Pea, Edible Podded combination, but does maintain an MRL of 0.01 PPM for its "Legume vegetables (fresh)" group.		
	US 386	Cod	EU
Bifenthrin	0.6	---	<i>{0.1}</i>
	386. United States does not maintain a specific MRL for the Bifenthrin/Pea, Edible Podded combination, but does maintain an MRL of 0.6 PPM for its "Vegetable, Legume, Edible Podded, Subgroup 6A" group.		
	US 387	Cod	EU
Boscalid	1.6	---	2
	387. United States does not maintain a specific MRL for the Boscalid/Pea, Edible Podded combination, but does maintain an MRL of 1.6 PPM for its "Vegetable, Legume, Edible Podded, Subgroup 6A" group.		
	US 388	Cod	EU
Captan	0.05	---	<i>{0.02}</i>
	388. United States does not maintain a specific MRL for the Captan/Pea, Edible Podded combination, but does maintain an MRL of 0.05 PPM for its "Vegetable, Legume, Group 6" group.		
	US 389	Cod	EU 390
Carbaryl	10	---	<i>{0.05}</i>
	389. United States does not maintain a specific MRL for the Carbaryl/Pea, Edible Podded combination, but does maintain an MRL of 10 PPM for its "Vegetable, Legume, Edible Podded, Subgroup 6A" group.		
	390. European Union does not maintain a specific MRL for the Carbaryl/Pea, Edible Podded combination, but does maintain an MRL of 0.05 PPM for its "Legume vegetables (fresh)" group.		
	US 391	Cod	EU 392
Carfentrazone-ethyl	0.1	---	<i>{0.01}</i>
	391. United States does not maintain a specific MRL for the Carfentrazone-ethyl/Pea, Edible Podded combination, but does maintain an MRL of 0.1 PPM for its "Vegetable, Legume, Group 6" group.		

	392. European Union does not maintain a specific MRL for the Carfentrazone-ethyl/Pea, Edible Podded combination, but does maintain an MRL of 0.01 PPM for its "Vegetables Fresh or Frozen" group.		
	US	Cod	EU
Chlorothalonil	5	---	{2}
	US 393	Cod 394	EU 395
Chlorpyrifos	0.05	{0.01}	0.05
	393. United States does not maintain a specific MRL for the Chlorpyrifos/Pea, Edible Podded combination, but does maintain an MRL of 0.05 PPM for its "Vegetable, Legume, Group 6" group.		
	394. Codex does not maintain a specific MRL for the Chlorpyrifos/Pea, Edible Podded combination, but does maintain an MRL of 0.01 PPM for its "Peas (pods and succulent)" group.		
	395. European Union does not maintain a specific MRL for the Chlorpyrifos/Pea, Edible Podded combination, but does maintain an MRL of 0.05 PPM for its "Legume vegetables (fresh)" group.		
	US	Cod	EU 396
Clethodim	3.5	---	{0.5}
	396. European Union does not maintain a specific MRL for the Clethodim/Pea, Edible Podded combination, but does maintain an MRL of 0.5 PPM for its "Legume vegetables (fresh)" group.		
	US 397	Cod	EU 398
d-Phenothrin	0.01	---	0.05
	397. United States does not maintain a specific MRL for the d-Phenothrin/Pea, Edible Podded combination, but does maintain an MRL of 0.01 PPM for its "Vegetable, Legume, Edible Podded, Subgroup 6A" group.		
	398. European Union does not maintain a specific MRL for the d-Phenothrin/Pea, Edible Podded combination, but does maintain an MRL of 0.05 PPM for its "Vegetables Fresh or Frozen" group.		
	US	Cod	EU 399
Etridiazole	0.1	---	{0.05}
	399. European Union does not maintain a specific MRL for the Etridiazole/Pea, Edible Podded combination, but does maintain an MRL of 0.05 PPM for its "Legume vegetables (fresh)" group.		
	US	Cod	EU 400
Fluazinam	---	---	0.05
	400. European Union does not maintain a specific MRL for the Fluazinam/Pea, Edible Podded combination, but does maintain an MRL of 0.05 PPM for its "Vegetables Fresh or Frozen" group.		
	US 401	Cod 402	EU
Fludioxonil	0.01	0.3	0.2
	401. United States does not maintain a specific MRL for the Fludioxonil/Pea, Edible Podded combination, but does maintain an MRL of 0.01 PPM for its "Vegetable, Legume, Group 6" group.		
	402. Codex does not maintain a specific MRL for the Fludioxonil/Pea, Edible Podded combination, but does maintain an MRL of 0.3 PPM for its "Peas (pods and succulent)" group.		
	US 403	Cod	EU 404
Fluoride	70	---	{2}
	403. United States does not maintain a specific MRL for the Fluoride/Pea, Edible Podded combination, but does maintain an MRL of 70 PPM for its "Vegetable, Legume, Group 6" group.		
	404. European Union does not maintain a specific MRL for the Fluoride/Pea, Edible Podded combination, but does maintain an MRL of 2 PPM for its "Vegetables Fresh or Frozen" group.		
	US	Cod 405	EU
Gamma Cyhalothrin	0.2	0.2	---
	405. Codex does not maintain a specific MRL for the Gamma Cyhalothrin/Pea, Edible Podded combination, but does maintain an MRL of 0.2 PPM for its "Legume vegetables" group.		
	US 406	Cod	EU 407
Glyphosate	5	---	{0.1}
	406. United States does not maintain a specific MRL for the Glyphosate/Pea, Edible Podded combination, but does maintain an MRL of 5 PPM for its "Vegetable, Legume, Group 6" group.		
	407. European Union does not maintain a specific MRL for the Glyphosate/Pea, Edible Podded combination, but does maintain an MRL of 0.1 PPM for its "Legume vegetables (fresh)" group.		
	US 408	Cod	EU
Imazethapyr	0.1	---	---
	408. United States does not maintain a specific MRL for the Imazethapyr/Pea, Edible Podded combination, but does maintain an MRL of 0.1 PPM for its "Vegetable, Legume, Group 6" group.		
	US 409	Cod 410	EU
Imidacloprid	4	5	{0.05}
	409. United States does not maintain a specific MRL for the Imidacloprid/Pea, Edible Podded combination, but does maintain an MRL of 4 PPM for its "Vegetable, Legume, Group 6" group.		
	410. Codex does not maintain a specific MRL for the Imidacloprid/Pea, Edible Podded combination, but does maintain an MRL of 5 PPM for its "Peas (pods and succulent)" group.		

	US 411	Cod 412	EU
Lambda Cyhalothrin	0.2	0.2	0.2
	411. United States does not maintain a specific MRL for the Lambda Cyhalothrin/Pea, Edible Podded combination, but does maintain an MRL of 0.2 PPM for its "Vegetable, Legume, Edible Podded, Subgroup 6A" group.		
	412. Codex does not maintain a specific MRL for the Lambda Cyhalothrin/Pea, Edible Podded combination, but does maintain an MRL of 0.2 PPM for its "Legume vegetables" group.		
	US 413	Cod	EU 414
Metalaxyl	0.2	---	{0.05}
	413. United States does not maintain a specific MRL for the Metalaxyl/Pea, Edible Podded combination, but does maintain an MRL of 0.2 PPM for its "Vegetable, Legume, Group 6" group.		
	414. European Union does not maintain a specific MRL for the Metalaxyl/Pea, Edible Podded combination, but does maintain an MRL of 0.05 PPM for its "Legume vegetables (fresh)" group.		
	US 415	Cod	EU
Methoxyfenozide	1.5	---	{0.02}
	415. United States does not maintain a specific MRL for the Methoxyfenozide/Pea, Edible Podded combination, but does maintain an MRL of 1.5 PPM for its "Vegetable, Legume, Edible Podded, Subgroup 6A" group.		
	US 416	Cod	EU 417
Metolachlor	0.5	---	{0.05}
	416. United States does not maintain a specific MRL for the Metolachlor/Pea, Edible Podded combination, but does maintain an MRL of 0.5 PPM for its "Vegetable, Legume, Edible Podded, Subgroup 6A" group.		
	417. European Union does not maintain a specific MRL for the Metolachlor/Pea, Edible Podded combination, but does maintain an MRL of 0.05 PPM for its "Vegetables Fresh or Frozen" group.		
	US 418	Cod	EU 419
Paraquat dichloride	0.05	---	{0.02}
	418. United States does not maintain a specific MRL for the Paraquat dichloride/Pea, Edible Podded combination, but does maintain an MRL of 0.05 PPM for its "Vegetable, Legume, Edible Podded, Subgroup 6A" group.		
	419. European Union does not maintain a specific MRL for the Paraquat dichloride/Pea, Edible Podded combination, but does maintain an MRL of 0.02 PPM for its "Vegetables Fresh or Frozen" group.		
	US 420	Cod	EU 421
Phosphine	0.01	---	0.05
	420. United States does not maintain a specific MRL for the Phosphine/Pea, Edible Podded combination, but does maintain an MRL of 0.01 PPM for its "Vegetable, Legume, Group 6" group.		
	421. European Union does not maintain a specific MRL for the Phosphine/Pea, Edible Podded combination, but does maintain an MRL of 0.05 PPM for its "Legume vegetables (fresh)" group.		
	US 422	Cod 423	EU 424
Pyraclostrobin	0.5	{0.02}	{0.02}
	422. United States does not maintain a specific MRL for the Pyraclostrobin/Pea, Edible Podded combination, but does maintain an MRL of 0.5 PPM for its "Vegetable, Legume, Edible Podded, Subgroup 6A" group.		
	423. Codex does not maintain a specific MRL for the Pyraclostrobin/Pea, Edible Podded combination, but does maintain an MRL of 0.02 PPM for its "Peas (pods and succulent)" group.		
	424. European Union does not maintain a specific MRL for the Pyraclostrobin/Pea, Edible Podded combination, but does maintain an MRL of 0.02 PPM for its "Legume vegetables (fresh)" group.		
	US 425	Cod	EU 426
Pyriproxyfen	0.2	---	{0.05}
	425. United States does not maintain a specific MRL for the Pyriproxyfen/Pea, Edible Podded combination, but does maintain an MRL of 0.2 PPM for its "Vegetable, Legume, Group 6" group.		
	426. European Union does not maintain a specific MRL for the Pyriproxyfen/Pea, Edible Podded combination, but does maintain an MRL of 0.05 PPM for its "Legume vegetables (fresh)" group.		
	US 427	Cod	EU 428
S-metolachlor	0.5	---	{0.05}
	427. United States does not maintain a specific MRL for the S-metolachlor/Pea, Edible Podded combination, but does maintain an MRL of 0.5 PPM for its "Vegetable, Legume, Edible Podded, Subgroup 6A" group.		
	428. European Union does not maintain a specific MRL for the S-metolachlor/Pea, Edible Podded combination, but does maintain an MRL of 0.05 PPM for its "Vegetables Fresh or Frozen" group.		
	US 429	Cod	EU
Spinetoram	0.3	---	{0.1}
	429. United States does not maintain a specific MRL for the Spinetoram/Pea, Edible Podded combination, but does maintain an MRL of 0.3 PPM for its "Vegetable, Legume, Edible Podded, Subgroup 6A" group.		
	US 430	Cod 431	EU
Spinosad	0.3	0.3	0.5
	430. United States does not maintain a specific MRL for the Spinosad/Pea, Edible Podded combination, but does maintain an MRL of 0.3 PPM for its "Vegetable, Legume, Edible Podded, Subgroup 6A" group.		
	431. Codex does not maintain a specific MRL for the Spinosad/Pea, Edible Podded combination, but does maintain an MRL of 0.3 PPM for its "Legume vegetables" group.		

	US 432	Cod	EU 433
Sulfuryl fluoride	0.5	---	{0.01}
	432. United States does not maintain a specific MRL for the Sulfuryl fluoride/Pea, Edible Podded combination, but does maintain an MRL of 0.5 PPM for its "Vegetable, Legume, Group 6" group.		
	433. European Union does not maintain a specific MRL for the Sulfuryl fluoride/Pea, Edible Podded combination, but does maintain an MRL of 0.01 PPM for its "Vegetables Fresh or Frozen" group.		
	US 434	Cod	EU
Thiamethoxam	0.02	---	0.2
	434. United States does not maintain a specific MRL for the Thiamethoxam/Pea, Edible Podded combination, but does maintain an MRL of 0.02 PPM for its "Vegetable, Legume, Group 6" group.		
	US	Cod	EU 435
Trifluralin	0.05	---	0.5
	435. European Union does not maintain a specific MRL for the Trifluralin/Pea, Edible Podded combination, but does maintain an MRL of 0.5 PPM for its "Legume vegetables (fresh)" group.		
	US 436	Cod 437	EU
Zeta-Cypermethrin	0.5	0.7	0.5
	436. United States does not maintain a specific MRL for the Zeta-Cypermethrin/Pea, Edible Podded combination, but does maintain an MRL of 0.5 PPM for its "Vegetable, Legume, Edible Podded, Subgroup 6A" group.		

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