





16. Peas

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Classes, types and varieties

Classes

Peas are designated into two classes: Peas, Green 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 grade determination tables for Peas, Green or Peas, other than Green unless designated by the shipper as feed peas, and then the feed pea grade determination 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 commercially clean, 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 (No. 8, No. 9 or No.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
 - Peas, Sample Canada (colour or variety) Account Fireburnt
 - Peas Sample Salvage
 - Peas, Sample Condemned
 - Feed Peas, Canada
 - Unofficial samples declared as processed

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 round-hole sieve that will achieve maximum removal of dockage material, including coarse vegetable matter, grasshoppers, other insects and insect parts. Use one of the following sieves:
 - No. 20 round-hole
 - No. 21 round-hole
 - No. 22 round-hole
 - No. 24 round-hole

Important: Return all pieces of peas or whole peas that remain on top of the round-hole sieve to the sample.

4. 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
5. Handpick all coarse vegetable matter such as pods, stems, straw, thistle tops from the sieved sample.
6. Handpick all grasshoppers, other insects and insect parts from the sieved sample.

Composition of dockage

- All material removed by sieving or handpicking, including pea hulls, as defined in *Normal cleaning procedures*.
- 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

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.

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.

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 Canada Yellow

4.0% Peas Sample Canada 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.

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

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 section 1 of the Canada Grain Regulations as “any pesticide, desiccant or inoculant”.

Rounding rules

Rounding rules are outlined in [schedule 3 of the Canada Grain Regulations](#). When official inspection results are expressed numerically, they should be expressed to the same decimal precision as the applicable tolerance in the primary and export grade determination tables.

Non-registered varieties

Where grain of any kind is not a registered variety under the Seeds Act, no person shall, except with the permission of the Canadian Grain Commission, assign a statutory grade to that grain which is higher than the lowest grade established by regulation for that kind of grain.

Processed sample

An unofficial sample of grain declared to be conditioned or cleaned to meet end user specifications, and whereas, the determination of dockage and/or determination of commercially clean are not performed or reported.

Standard prints

Standard prints are grain photographs prepared by the Canadian Grain Commission that are used for the assessment of visual grading factors as defined in the *Standard of quality*. See Chapter 29 of this guide, Active Grain Standards List.

Standard samples

Standard samples are physical grain samples prepared by the Canadian Grain Commission that are used for the assessment of visual grading factors as defined in the *Standard of quality*.

See Chapter 29 of this guide, Active Grain Standards List.

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.

The optimum representative portion is the representative sample size within the minimum and maximum range used to obtain the most accurate result when assessing an objective factor. It is determined by taking into consideration the tolerance and concentration of the objective factor being assessed.

Representative portion of peas for grading (in grams)

Grading factor	Sample portion size range	
	Minimum	Maximum
Binburnt	100 g	500 g
Bleached	50 g	100 g
Colour	working sample	working sample
Cracked seed coats	50 g	100 g
Damage	50 g	100 g
Ergot	500 g	working sample
Excreta	working sample	working sample
Fertilizer pellets	working sample	working sample
Fireburnt	working sample	working sample
Foreign material	250 g	working sample
Heated	250 g	working sample
Inert material	working sample	working sample
Insect damage	50 g	100 g
Insect parts	working sample	working sample
Marsh spot	50 g	100 g
Odour	working sample	working sample
Other damage	50 g	100 g
Peas of other colours, classes	100 g	500 g
Pink Peas	50 g	100 g
Shrivelled	50 g	100 g
Splits	working sample	working sample
Treated seed	working sample	working sample

Grading factors

 Images available on web version

Binburnt (BBT)

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.

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.

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.
-

Colour (CLR)

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

If peas are	Colour is . . .
A bright, normal colour, lightly earth tagged or lightly stained	Good
Moderately immature, moderately earth tagged or stained	Fair
Not meeting the definition of Fair colour	Off colour

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	<i>Peas of other colours</i>
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

Contaminated grain

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

Grain is contaminated for the purposes of the *Canada Grain Act* if the grain contains any substance in sufficient quantity that the grain is either

- (a) adulterated for the purposes of the *Food and Drugs Act*; or
- (b) contaminated within the meaning of the regulations made under section 51 of the *Safe Foods for Canadians Act*.

Procedures

If a sample is suspected of being contaminated, the sample should be submitted to the Canadian Grain Commission. Determination as to whether grain is contaminated will be made by the Grain Research Laboratory in consultation with the Chief Grain Inspector for Canada. Samples deemed to be contaminated 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
-

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
-

Earth pellets (EP)

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.

Excreta (EXCR)

Excrement from any animal including mammals, birds and insects.

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

Extraneous material

Can be defined as glass, metal, wood, plastic or any other material not already defined in the Official Grain Grading Guide.

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.

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.

Foreign material (FM)

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

Heated (HTD)

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

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*

If peas are . . .	Grading is . . .
Lightly damaged, with tan-coloured cotyledons and distinct heated odour	Heated
Otherwise	Damaged

Immature (IM)

See *Colour*

Inert material (INERT MTL)

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

Insect damage (I DMG)

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

Insect parts (I PARTS)

Insect parts refers to whole or pieces of insects such as grasshoppers, lady bugs and other insects that remain in the sample after cleaning or processing.

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*.

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.

Procedures

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

If odour is the grade determinant and there is....	Then the grade is....
An excessive objectionable odour not associated with the quality of the grain, but not heated or fireburnt	<i>Peas, Sample Canada (colour and size) Account Odour</i>
An excessive heated odour	<i>Peas, Sample Canada (colour and size) Account Heated</i>
An excessive fireburnt odour	<i>Peas, Sample Canada (colour and size) Account Fireburnt</i>

Other classes (OCL)

Peas are designated into two classes, Peas, Green 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.

Peas of other classes are assessed in Green peas only. For Peas, other than Green, see *Peas of other colours*.

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
-

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.

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.

Pulses other than green, yellow or orange peas (PULSESOTGRYELORORGPEA)

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, chickpeas 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 coarse 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.

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.

Stones (STNS)

See *Foreign Material*

Treated seed and other chemical substances**Treated seed**

Treated seed is grain that has been adulterated with an agricultural chemical for agronomic purposes. The types of agricultural chemicals used to treat seed include pesticides, fungicides and inoculants. 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 standard for pesticide and fungicide seed treatments for cereal (including corn) is red or pink. The colour standard for pesticide and fungicide seed treatments for canola is blue; however, green has also been used. Pulse crop (including soybeans) pesticide and fungicide seed treatments are typically blue or green. The coatings or stains may appear greasy or powdery and the surface area covered may range 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.

Procedures

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*.

Variety (VAR)

Peas are designated into two classes: Peas, Canada Green and Peas, Canada 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.

Note: Marrowfat peas are considered as Peas, Canada other than Green.

Procedures

Samples of peas are graded according to the grade determination tables for Peas, Canada Green or Peas, Canada other than Green unless designated by the shipper as feed peas, and then the feed pea grade determination table is used.

Note: On written request, the variety is shown as part of the grade name, for example, *Peas, No. 2 Canada, Trapper*.

- ▲ **Important:** State “Varietal purity not guaranteed” in the remarks section of grading certificates issued using a varietal name.

Primary and export grade determination tables

Peas, Canada Green (CAN), standard of quality

Grading factor	No. 1 Canada	No. 2 Canada	No. 3 Canada
Colour	Good natural colour	Fair colour	Off-colour
Variety	Any variety of peas registered under the <i>Seeds Act</i>	Any variety of peas registered under the <i>Seeds Act</i>	Any variety of peas

Note: The colour 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 Green (CAN), other classes and bleached

Grading factor	No. 1 Canada	No. 2 Canada	No. 3 Canada	Grade, if No. 3 specs not met
Other classes %	0.5	1.0	2.0	10.0% or less - Peas, Sample Canada (Green or variety) Account Mixed Colours Over 10.0% - Peas, Sample Canada Account Mixed Colours
Bleached %	2.0	3.0	5.0	Peas, Sample Canada (Green or variety) Account Bleached
Total % Other classes and bleached	2.0	4.0	7.0	Peas, Sample Canada (Green or variety) Account Mixed Colours and Bleached

Peas, Canada Green (CAN), foreign material

Grading factor	No. 1 Canada	No. 2 Canada	No. 3 Canada	Grade, if No. 3 specs not met
Ergot %	0.05	0.05	0.05	Peas, Sample Canada (Green or variety) Account Ergot
Excreta %	0.01	0.01	0.01	Peas, Sample Canada (Green or variety), Account Excreta
Insect parts %	0.02	0.02	0.02	Peas, Sample Canada (Green or variety) Account Admixture
Total % Foreign material	0.1	0.2	0.5	Peas, Sample Canada (Green or variety) Account Admixture

Peas, Canada Green (CAN), damage

Grading factor	No. 1 Canada	No. 2 Canada	No. 3 Canada	Grade, if No. 3 specs not met
Heated %	0.0	0.1	0.5	Peas, Sample Canada (Green or variety) Account Heated
Insect damage %	0.3	0.8	2.5	Peas, Sample Canada (Green or variety) Account Insect Damage
Other damage %	2	4	10	Peas, Sample Canada (Green or variety) Account Damage
Shriveled %	2	4	8	Peas, Sample Canada (Green or variety) Account Shriveled
Splits %	1	3	5	Peas, Sample Canada (Green or variety) Account Splits
Total % Damage	3	5	12	Peas, Sample Canada (Green or variety) Account Damage
Cracked seed coats including splits %	5	8	13	Peas, Sample Canada (Green or variety) Account Cracked Seed Coats

Peas, Canada, other than Green (CAN), standard of quality

Grading factor	No. 1 Canada	No. 2 Canada	Extra No. 3 Canada	No. 3 Canada	Grade, if No. 3 specs not met
Colour	Good natural colour	Fair colour	Fair colour	Off-colour	
Variety	Any variety of peas registered under the <i>Seeds Act</i>	Any variety of peas registered under the <i>Seeds Act</i>	Any variety of peas registered under the <i>Seeds Act</i>	Any variety of peas	
Peas of other colours %	1.0	2.0	2.0	3.0	<i>Peas, Sample Canada (Yellow or variety) Account Mixed Colours</i>

Note: The colour 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, other than Green (CAN), foreign material

Grading factor	No. 1 Canada	No. 2 Canada	Extra No. 3 Canada	No. 3 Canada	Grade, if No. 3 specs not met
Ergot %	0.05	0.05	0.05	0.05	<i>Peas, Sample Canada (Yellow or variety) Account Ergot</i>
Excreta %	0.01	0.01	0.01	0.01	<i>Peas, Sample Canada (Yellow or variety), Account Excreta</i>
Insect parts %	0.02	0.02	0.02	0.02	<i>Peas, Sample Canada (Yellow or variety), Account Admixture</i>
Total % Foreign material	0.2	0.5	0.5	1.0	<i>Peas, Sample Canada (Yellow or variety) Account Admixture</i>

Peas, Canada, other than Green (CAN), damage

Grading factor	No. 1 Canada	No. 2 Canada	Extra No. 3 Canada	No. 3 Canada	Grade, if No. 3 specs not met
Heated %	0.00	0.05	0.05	0.20	<i>Peas, Sample Canada (Yellow or variety) Account Heated</i>
Insect damage %	1.0	1.5	1.5	4.0	<i>Peas, Sample Canada (Yellow or variety) Account Insect Damage</i>
Other damage %	3	5	5	10	<i>Peas, Sample Canada (Yellow or variety) Account Damage</i>
Shriveled %	3	5	5	7	<i>Peas, Sample Canada (Yellow or variety) Account Shriveled</i>
Splits %	1	3	5	5	<i>Peas, Sample Canada (Yellow or variety) Account Splits</i> Over 5% and over 3% other colours - <i>Peas, Sample Canada, Account Mixed Colours and Splits</i>
Total % Damage	3	5	9	10	<i>Peas, Sample Canada (Yellow or variety) Account Damage</i>
Cracked seed coats including splits %	5	10	13	15	<i>Peas, Sample Canada (Yellow or variety) Account Cracked Seed Coats</i>

Peas, Canada Feed (CAN)

Grading factor	Canada Feed Peas	Grade, if Feed peas specs not met
Fireburnt %	0.0	<i>Peas, Sample Canada Feed Account Fireburnt</i>
Heated and binburnt %	1	<i>Peas, Sample Canada Feed Account Heated</i>
Pulses other than green, yellow or orange peas %	5	<i>Peas, Sample Canada Feed Account Pulses Other than Green, Yellow or Orange Peas</i>
Inert material %	1	<i>Peas, Sample Canada Feed Account Inert Material</i>
Ergot %	0.05	<i>Peas, Sample Canada Feed Account Ergot</i>
Excreta %	0.02	<i>Peas, Sample Canada Feed Account Excreta</i>

Export shipments

Peas, on export, are graded in accordance with standard prints and the primary and export grade determination tables. 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 (CCLN)

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 commercially clean, 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 (No. 8, No. 9 or No. 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%.

A deduction of up to 0.2% is applied to take into account the buildup of attritional material for direct exports only.

Commercial cleanliness is not assessed in Feed peas.

