

Food Beverage and Tobacco Products ; UNSPSC Code : 5000000												
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Commodity-Dehydrated Peas; UNSPSC Code :												
Selling Unit : mass- gm												
Sr. No.	Parameters	Type	Value 1	Value 2	Value 3	Value 4	Validation / Remarks	Unit	M	F	G	Demand Aggregation
Physical Characteristics												
1	Raw Material	Ch	Dehydrated peas shall be prepared from pea-grains obtained from peas-in-pods (<i>Pisum sativum Linn.</i>). The pea-grains shall be fresh, green or dark green in colour, of a suitable variety, appropriate maturity, tender and free from disease, insect infestation, frost bite or hail injury.						√			
2	Colour and odour	Ch	Dehydrated peas shall be pale green to dark green in colour. They shall have the characteristic odour of dehydrated peas and shall be free from scorched, musty or other objectionable odour.						√			
3	The proportion of pieces of pods in dehydrated peas shall not exceed 0.5 percent by mass. Loose skin, bare cotyledons and discoloured pea-grains when present shall not exceed 3 percent by mass of which discoloured pea-grains alone shall not be more than one percent.	Ch							√			
4	Dehydrated peas shall be free from moulds, insect infestation, rodent excreta and any chemical preservative other than sulphite, carbonate and magnesium salt, The dehydrated peas shall be also free from case hardening.	Ch	Yes						√			
5	Reconstitution - Dehydrated peas shall reconstitute to a satisfactory boiled product when one part by mass of the peas are cooked (simmered) in fifteen pans by mass of one percent sodium chloride solution for 20 minutes. The time taken for cooking shall be the time taken from the start of boiling (simmering). The reconstituted peas shall possess tender texture, shall be crisp, practically free from mushiness and shall have a typical taste, flavour and colour of cooked fresh peas.	Ch							√			
Requirements												
6	Moisture, percent by mass, max	N	6.00						√			
7	Total ash, percent by mass,max	N	5.00						√			
8	Acid insoluble ash, percent by mass,max	N	0.50						√			
9	Sulphur dioxide, mg/kg	N	300 to 1500						√			
10	Peroxidase test	N	Negative						√			
11	Rehydration ratio, Min	N	3:01						√			
Packing												
16	Dehydrated peas shall be packed in clean, sound, moisture-proof containers made of tinplate, laminated foils or of any other suitable material which would prevent the uptake of moisture.	Ch	Yes						√			
17	Packing material	Ch	Tin plate	Laminated foils					√	√		
18	Packing size (in kg)	Ch	Text						√	√		
Marking												
19	Each container shall be marked or labelled with the following particulars: a) Name of the material, b) Name and address of the manufacturer, c) Net mass, d) Declaration to the effect that permitted preservatives have been used, e) Batch or code number indicating the date of manufacture, and f) Manufacturer's licence number.	Ch	Yes						√			
20	Each container may also be marked with the Standard Mark	Ch	Yes	No					√	√		
Shelf Life												
21	Shelf Life	N	1	2	3			Year	√	√		
Certification												
22	Compliance to FSSAI Standards	Ch	Yes						√			
23	FSSAI License Number for Manufacturing	Ch	Text						√			
24	FSSAI License Number for Reselling	Ch	Text						√			

25	Conformity to BIS specifications 4624 (latest)	Ch	Yes						√			
26	BIS License number, if ISI Marked	Ch	Text	NA					√	√		
27	Whether ISI marked	Ch	Yes	No					√	√		
Test Report Details												
28	Availability of Test Report from Central Govt/NABL/ILAC accredited lab to prove conformity to specification	Ch	Yes	No					√	√		
29	Test Report to be submitted to the Buyer on Demand write NA if Test report is not available	Ch	Yes	NA					√	√		