



DEAS 754:2024

ICS 67.060

DRAFT EAST AFRICAN STANDARD

Chickpeas — Specification

EAST AFRICAN COMMUNITY

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Foreword

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

In order to achieve this objective, the Community established an East African Standards Committee mandated to develop and issue East African Standards.

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.

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.

EAS 754:2013 was prepared by Technical Committee EAS/TC 014, *Cereals, Pulses and related products*

Introduction

This standard has been developed to take into account:

- a) the needs of the market for the product;
- b) 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;
- c) the structure of the CODEX, UNECE, USA, ISO and other internationally significant standards;
- d) the needs of the producers in gaining knowledge of market standards, conformity assessment, commercial cultivars and crop production process;
- e) the need to transport the product in a manner that ensures keeping of quality until it reaches the consumer;
- f) the need for the plant protection authority to certify, through a simplified form, that the product is fit for cross-border and international trade without carrying plant disease vectors;
- g) the need to promote good agricultural practices that will enhance wider market access, involvement of small-scale traders and hence making farming a viable means of wealth creation; and
- h) the need to ensure a reliable production base of consistent and safe crops that meet customer requirements.

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Chickpeas — Specification

1 Scope

This draft East African Standard specifies requirements and methods of sampling and test for dry chickpeas of the varieties (cultivars) grown from *Cicer arietinum* Linn. intended for human consumption.

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.

EAS 38, *Labelling of pre-packaged foods — Specification*

EAS 39, *Hygiene in the food and drink manufacturing industry — Code of practice*

EAS 900, *Cereals and Pulses – Sampling*

EAS 901, *Cereals and Pulses – Test method*

ISO 4833-1, *Microbiology of the food chain Horizontal method for the enumeration of microorganisms Part 1: Colony count at 30 °C by the pour plate technique*

ISO 21527-2, *Microbiology of food and animal feeding stuffs — Horizontal method for the enumeration of yeasts and moulds — Part 2: Colony count technique in products with water activity less than or equal to 0,95*

CXS 193, *Codex general Standards for contaminants and toxins in Food and Feed*

2 Terms and definitions

For the purposes of this standard, the following terms and definitions shall apply.

3.1

chickpeas

dry mature seeds of *Cicer arietinum* L.

3.2

damaged grains

chick peas that are pest damaged, discoloured, stained, rotten and diseased, immature and shrivelled grains and broken grains

3.3

mouldy

chickpeas with visible mycelial growth on their surface

3.4

shriveled

chickpeas which are under-developed and wrinkled over their entire surface excluding wrinkled chickpeas

3.5

pest damaged

grains which show damage owing to attack by rodents, insects, mites or other pests. Grains may have a hole (commonly referred to as bored) or have a chewed appearance on any part of the grain.

3.6

discoloured chickpeas;

chickpeas which are damaged, by heat, frost or water

3.7

rotten and diseased chick peas

chickpeas affected by fungi growth or bacterial decomposition, or other causes that may be noticed without having to cut the grains to examine them and render them unsafe for human consumption.

3.8

filth

impurities of animal origin, (including dead insects).

3.9

broken

broken pieces of peas that are less than three-quarters of the whole seed, and cotyledons that are loosely held together by the seed coat

3.10

contrasting varieties

that are of a different colour, size, or shape from the chickpeas of the designated variety.

3.11

foreign matter

total of inorganic and organic matter

3.11.1

inorganic matter

stones, glass, soil, metal and other mineral matter

3.11.2

organic matter

any plant matter (seed coats, straws, weeds) other than grains of soybeans, damaged soybean grains and other grains

3.12

poisonous, toxic and/or harmful seeds

seed which if present in quantities above permissible limit may have damaging or dangerous effect on health, organoleptic properties or technological performance such as Jimson weed — datura (*D. fastuosa* Linn and *D. stramonium* Linn.) corn cokerel (*Agrostemma githago* L., *Machaetochloa remulenum* Linn.) Akra (Viciaspecies), *Argemone mexicana*, Khesari and other seeds that are commonly recognized as harmful to health

3.13

food grade material

packaging material, made of substances which are safe and suitable for their intended use and which will not impart any toxic substance or undesirable odour or flavour to the product

4.0 Quality requirements

4.1 General requirements

Chickpeas shall be:

- a) the dried mature grains of *Cicer arietinum* Linn.;
- b) well-filled, clean, wholesome, uniform in size, and shape;
- c) safe and suitable for human consumption.

- d) free from abnormal flavours, musty, sour or other undesirable odour, obnoxious smell and;
- e) free from, moulds, live pests, toxic or noxious weed seeds

4.2 Specific requirements

Chickpeas shall comply with the maximum limits specific requirements given in Table 1 when tested in accordance with the test methods specified therein.

Table 1 — Specific requirements for Chickpeas

S/ N	Characteristics	Maximum limits			Method of test
		Grade 1	Grade 2	Grade 3	
i)	Foreign matter, % m/m	1.0	2.0	3.0	EAS 901
ii)	Inorganic matter, % m/m	0.1	0.3	0.5	
iii)	Broken grains, % m/m	1	2	3	
iv)	Pest damaged grains, % m/m	2	4	6	
v)	Rotten and diseased grains, % m/m	0.2	0.5	1	
vi)	Discoloured grains, % m/m	1	2	3	
vii)	Immature/shriveled grains, % m/m	3	5	8	
viii)	Filth, % m/m	0.1			
ix)	Moisture, % m/m	14			
x)	contrasting varieties, % m/m	1 .5	3 .0	5 .0	

5.0 Contaminants

5.1 Pesticide residues

Chickpeas shall comply with those maximum pesticide residue limits established by the Codex Alimentarius Commission for this commodity.

5.2 Chickpeas shall comply with those maximum heavy metal limits stipulated in CXS 193

5.3 Chickpeas shall comply with those maximum mycotoxin limits stipulated in CXS 193

6.0 Hygiene

Chickpeas shall be produced, prepared and handled in accordance with the provisions of appropriate sections of EAS 39

7.0 Packaging

7.1 Chickpeas shall be packaged in food grade packaging material which will safeguard the hygienic, nutritional, technological and organoleptic qualities of the products.

7.2 Each package shall be securely closed and sealed.

8.0 Labelling and marking

8.1 In addition to the requirements in EAS 38, each package shall be legibly and indelibly labelled with the following:

- a) product name as —chickpeas;
- b) variety;
- c) grade;
- d) name, address and physical location of the producer/ packer/importer;
- e) lot/batch/code number;
- f) net weight, in metric units
- g) the declaration —“Food for Human Consumption”;
- h) storage instruction as —“Store in a cool dry place away from any contaminants”;
- i) crop year;
- j) packing date;
- k) instructions on disposal of used package;
- l) country of origin; and
- m) a declaration on whether the chickpeas were genetically modified or not.

8.2 Labelling of non-retail containers

Information detailed in 8.1 shall be given either on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the processor or packer as well as storage instructions, shall appear on the container. However, lot identification and the name and address of the processor or packer may be replaced by an identification mark provided that such a mark is clearly identifiable with the accompanying documents.

9.0 Sampling methods

Sampling shall be done in accordance with the EAS 900

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