

# U.S.D.A. Grading Standards

Grading standards are established by the Federal Grain Inspection Service of the U.S. Department of Agriculture. The goal is to insure buyers a clean, wholesome product that conforms exactly to the grade ordered. These consistent, industry-wide grading standards allow accurate communication among all parties in a trading transaction.

## Requirements for Dockage-Free Peas and Lentils

### Maximum Limits of Defective Peas .....

Whole Peas	Weevil-Damaged %	Heat-Damaged %	Damaged Peas <sup>2</sup> %	Other Classes <sup>3</sup> %	Bleached Peas <sup>4</sup> %	Split Peas %	Shriveled Peas %	Cracked Seedcoats %	Foreign Material %	Minimum for Color
U.S. No. 1 (1)	0.3	0.2	1.0	0.3	1.5	0.5	2.0	5.0	0.1	Good
U.S. No. 2 (1)	0.8	0.5	1.5	0.8	3.0	1.0	4.0	7.0	0.2	Good
U.S. No. 3 (1)	1.5	1.0	2.0	1.5	5.0	1.5	8.0	9.0	0.5	Poor

### Maximum Limits of Split Peas Passing Through.....

Split Green & Yellow Peas	10/64 Round-Hole Sieve %	8/64 Round-Hole Sieve %	6/64 Round-Hole Sieve %
U.S. No. 1	3.0	0.5	0.1
U.S. No. 2	15.0	3.0	0.2
U.S. No. 3	25.0	5.0	0.3

(1) Uniformity of size requirements: Sized such that not more than 3.0 percent shall pass through the appropriate oblong-hole sieve as follows:

Winter dry peas	9/64 x 3/4
Special grade "Small" peas	10/64 x 3/4
All other peas	11/64 x 3/4

- (2) Damaged peas do not include weevil-damaged or heat-damaged peas.  
 (3) These limits do not apply to the class mixed dry peas.  
 (4) These limits do not apply to winter field peas and wrinkled peas.

### Maximum Limits of Defective Peas .....

Split Green & Yellow Peas	Weevil-Damaged Split Peas %	Heat-Damaged Split Peas %	Damaged Split Peas <sup>1</sup> %	Contrasting Split Peas %	Whole Peas %	White Caps %	Bleached Peas %	Foreign Material %	Minimum For Color %
U.S. No. 1	0.5	0.2	1.0	0.3	0.5	1.0	1.5	0.1	Good
U.S. No. 2	1.0	0.5	1.5	0.8	1.0	2.0	3.0	0.2	Fair
U.S. No. 3	1.5	1.0	2.0	1.5	2.0	3.0	5.0	0.5	Poor

(1) Damaged peas do not include weevil-damaged or heat-damaged peas.

### Maximum Limits Of .....

Lentils	Defective Lentils .....			Foreign Material		Inconspicuous add mixture %	Skinned %	Minimum For Color
	Total %	Weevil-Damaged %	Heat-Damaged %	Total %	Stones %			
U.S. No. 1	2.0	0.3	0.2	0.2	0.1	0.5	4.0	Good
U.S. No. 2	3.5	0.8	0.5	0.5	0.2	0.8	7.0	Fair
U.S. No. 3	5.0	0.8	1.0	0.5	0.2	1.0	10.0	Fair

### Maximum Limits Of .....

Chickpeas	Moisture <sup>1</sup> %	Total Defects %	Total Damaged %	Foreign Material... Total %	Stones %	Contrasting Classes <sup>2</sup> %	Classes that Blend <sup>3</sup> %
U.S. No. 1	18.0	2.0	2.0	0.5	0.2	0.5	5.0
U.S. No. 2	18.0	4.0	4.0	1.0	0.4	1.0	10.0
U.S. No. 3	18.0	6.0	6.0	1.5	0.6	2.0	15.0

- (1) Beans with more than 18.0 percent moisture are graded High moisture.  
 (2) Beans with more than 2.0 percent contrasting classes are graded Mixed beans.  
 (3) Beans with more than 15.0 percent classes that blend are graded Mixed beans.

