

DRY WHOLE CHICKPEAS SPECIFICATIONS

1. SPECIFICATIONS:

The Chickpeas are to be in accordance with the following specifications:

General description of dry whole Chickpeas must be clean, well-filled, wholesome, uniform in size, shape, colour and in sound merchantable conditions; safe and suitable for human consumption; free from abnormal flavors, musty, sour or other undesirable odour, obnoxious smell and discoloration; free of pests and live insects; **fumigated maximum ten days prior to delivery.**

The product shall meet the testing requirements stated in this document.

Parameter	Requirements	Reference methods (or equivalent)
Mature	Yes	visual
Sound quality	Yes	visual
Current crop: according to year of production	Yes	
Insect infestation	Nil	visual
Dead insects (whole or fragment)	0.1 % max	ISO 605
Live insects	0	ISO 605
Defective chickpeas	3% max	ISO 605
Damaged grains	2% max	ISO 605
Broken Seeds	2% max	ISO 605
Discoloured Seeds	3% max	ISO 605
Total Foreign materials	1% max.	ISO 605
Other edible extraneous grains	0.1% max	ISO 605
Weevils damaged peas	1% Max.	ISO 605
Peas infected with eggs	Nil	ISO 605
Moisture content	14% Max.	ISO 24557
Size	8-10 mms	ISO 605
Cooking time	60 minutes (After soaking for 24 hours).	cooking
Organoleptic	Bright and clear appearance, Normal smell and colour	Organoleptic examination

Aflatoxins total (B1+B2+G1+G2)	4 ppb max	ISO 16050			
Aflatoxin B1	2 ppb max	ISO 16050; EN 12955			
Lead (Pb)	0.1 ppm max	AOAC 2013.06			
Cadmium (Cd)	0.1 ppm max	AOAC 2013.06			
Microbiological Requirements					
	n	c	m	M	
Yeast & Moulds	5	2	10 ³	10 ⁴	ISO 21527-2

* N.B.: The food commodity must not be derived from biotechnology. Suppliers must ensure that food commodities are brought in from countries whose health status allows this

2. TECHNICAL DOCUMENT REQUIREMENTS:

When required, suppliers shall submit a Certificate of Analysis of the final product to UNRWA, along with other documents.

3. PRODUCT SAFETY:

- The product shall not contain any harmful substances including, but not limited to, micro-organisms, heavy metals, pesticides, mycotoxin, foreign matter or anti-nutritional factors, in amounts that may represent a hazard to health. Where there is no applicable standard available, The Joint FAO/WHO Expert Committee on Food Additives (JECFA) and The European Food Safety Authority (EFSA) evaluations shall be considered for guidance limits.
- Fit for human consumption guarantee: Suppliers shall manage the quality of their product and guarantee that the product is 'fit for human consumption' and in line with TIC Council/IFIA Guidelines.
- The product shall comply strictly with Codex General Standard for Contaminants and Toxins in Food and Feed (CXS 193-1995), Codex Maximum Residue Limits (MRLs) and Codex Extraneous Maximum Residue Limits (EMRLs) for Pesticides and Guidelines of International Commission on Microbiological Specifications for Foods.
- The product shall be free from toxic or noxious seeds in amounts which may represent a hazard to human health. This includes Crotalaria (Crotalaria spp.), Corn cockle (Agrostemma githago L.), Castor bean (Ricinus communis L.), Jimson weed (Datura spp.), and other seeds that are commonly recognized as harmful to health. A non-exhaustive list of these seeds can be found in ISO 7970.

- Supply food stuff form producers or companies registered in white list of NFSA (NATIONAL FOOD SAFETY AUTHORITY).

4. PACKGING:

The chickpeas shall be packed in new sound bags (of minimum weight of 110 g net) manufactured of polypropylene. Each bag shall contain a uniform weight of 50 kg net fit for export and multiple handing. All bags must be clean, sturdy, and firmly sewn.

Bags should not be laminated in order to allow ventilation and maintain the temperature inside the bag at the required level.

Both the containers and the bags shall be free from insect or fungal infestation and shall not impart any toxic substance or undesirable odour or flavor.

Both the containers and the bags shall safeguard the hygienic, nutritional, technological, and organoleptic qualities of the products.

Each package shall contain chickpeas of the same type and of the same grade designation.

*UNIT OF PACKING AS AGREED IN CONTRACT

5. STORING:

Chickpeas must be stored under dry, ventilated, and hygienic conditions.

6. MARKING: SEE ATTACHED SPECIAL CONDITIONS OF CONTRACT.
All the above specifications will be strictly adhered at Field level.

7. SHELF LIFE:

The expiry date should be at least 12 months after the date of delivery. The product shall have a minimum of 80% of shelf-life remaining when presented to UNRWA for inspection, unless otherwise authorized by UNRWA.