



U★S★A
Dry Peas,
Lentils, &
Chickpeas

The Standard for Quality

DIRECTORY OF U.S. SUPPLIERS
and INDUSTRY INFORMATION

USA Dry Peas, Lentils, and Chickpeas

Small Seeds with a Global Reach

USA peas, lentils and chickpeas —also known as pulse crops— are grown mostly on farmlands that lie north of 45° latitude. From North Dakota into Washington State, pulses are planted in annual rotation with other crops, generally alternating with cereal grains like wheat and barley. Pulses are well suited for this climate because they flourish in the relatively cool spring weather, relying only on snowmelt and rainfall to provide moisture in the soil.

Traditional spring varieties are planted in April or May, depending on weather. Planting for newly developed ‘winter’ varieties of peas and lentils occurs



in the fall, right after summer crops are harvested, providing a head start on a new growing season. These winter varieties begin to grow during warm fall days, and absorb snowmelt and rain during winter and early spring. Regardless of planting time, pulse seeds are allowed



to dry on the vine during the hot days of summer. Harvest begins with peas from mid-July through mid-August. Lentils are harvested next and chickpeas come last, generally in late August or September.

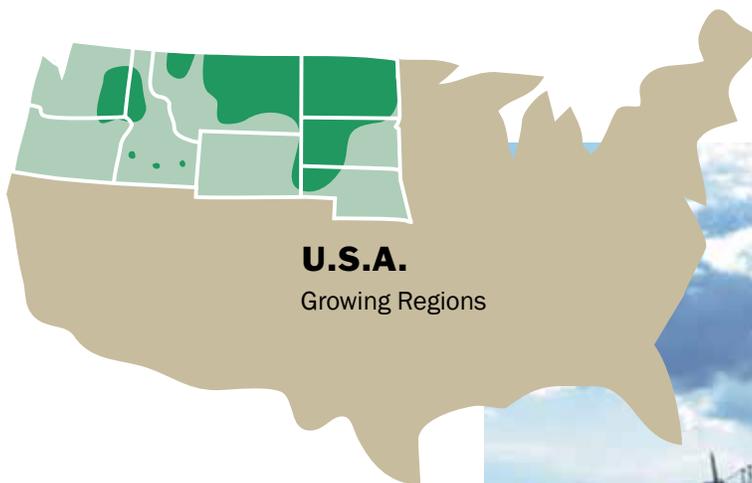
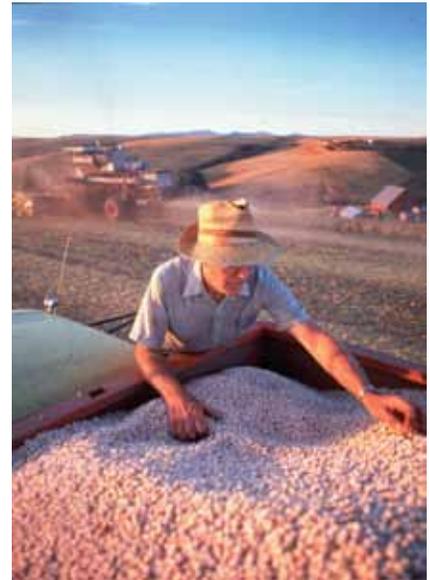
Harvested pulses are placed in storage elevators throughout the region, where fans circulate

the air to keep them dry and mold free. Processors run the pulses over screens to rid them of pebbles and dirt, removing broken seeds and other foreign matter. Screens are also used to separate the product by size to meet buyers' specifications. Electronic color sorters may be used to ensure uniform coloration. Once the peas, lentils and chickpeas are cleaned and sorted, they are bagged for shipment. Bags are loaded into shipping containers that hold about twenty metric tons each and can travel by truck, rail, barge, or oceangoing cargo ship. The containers are sent throughout the US and around the world. Most of the international pulse shipments depart from US ports in the Pacific Northwest or the Gulf of Mexico, along with shipment via the Canadian ports of Vancouver and Montreal.

USA peas, lentils and chickpeas are sold in domestic supermarkets, generally in dry form and packaged in one pound bags. Most of the exported pulses are sold in dry form in other countries—either packaged in bags bearing local brands or sold by the kilo in traditional markets still prevalent in many parts of the world.



Some of the peas are processed in canneries, and processors also offer lentils and chickpeas that are canned or jarred. Of course, some USA peas, lentils and chickpeas are used as ingredients in prepackaged soups and other processed foods in the USA and abroad, generally in canned or dehydrated form. They may even be ground into flour for use in noodles in China or dumplings in India. And, some USA pulses are donated by the US Government to help fight hunger around the world, because they are cost-effective sources of protein, folate and iron. USA peas, lentils, and chickpeas – small seeds with a global reach!



USA Product Varieties



Green Split Peas: light green seed coat; dark green cotyledon



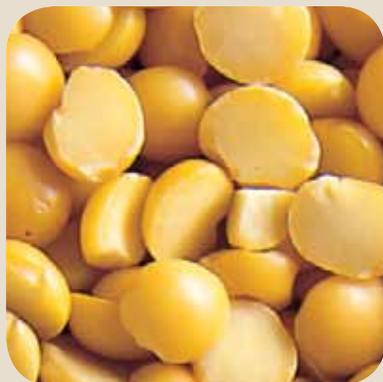
Dry Green Peas 'Columbia': light green seed coat; dark green cotyledon



Dry Green Peas 'Cruiser' : light green seed coat; dark green cotyledon



Marrowfat Peas: light green seed coat; dark green cotyledon



Yellow Split Peas: light yellow seed coat; deep yellow cotyledon



Dry Yellow Peas: light yellow seed coat; deep yellow cotyledon

Lentils 'Eston': tan to green seed coat; yellow cotyledon



Austrian Winter Peas: mottled dark green/brown seed coat; yellow cotyledon



Winter Peas: light green seed coat; dark green cotyledon

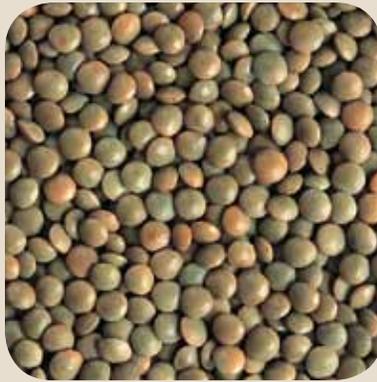


Lentils 'Regular': light brown, mottled seed coat; yellow cotyledon





Lentils 'Large Green': bright green seed coat; yellow cotyledon



Winter Lentils: light to dark brown seed coat; red cotyledon



Chickpeas 'Kabuli type': creamy-white seed coat; golden yellow cotyledon



Lentils 'Crimson': reddish-brown seed coat; red cotyledon



Lentils 'Red Chief': light tan seed coat; red cotyledon



Chickpeas 'Desi type': dark brown seed coat; yellow cotyledon



Lentils 'Crimson': decorticated; red cotyledon



Lentils 'Pardina': speckled grey/brown seed coat; yellow cotyledon



Chickpeas 'Kabuli type': small caliber; creamy-white seed coat; yellow cotyledon

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 ² %	Other Classes ³ %	Bleached Split Peas ⁴ %	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 ¹ %	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 ¹ %	Total Defects %	Total Damaged %	Foreign Material... Total %	Stones %	Contrasting Classes ² %	Classes that Blend ³ %
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.

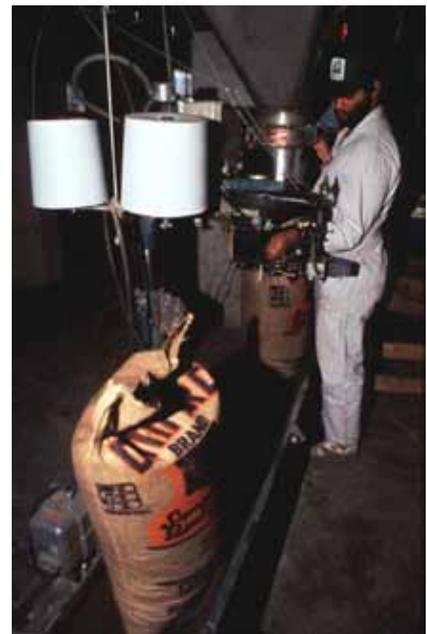
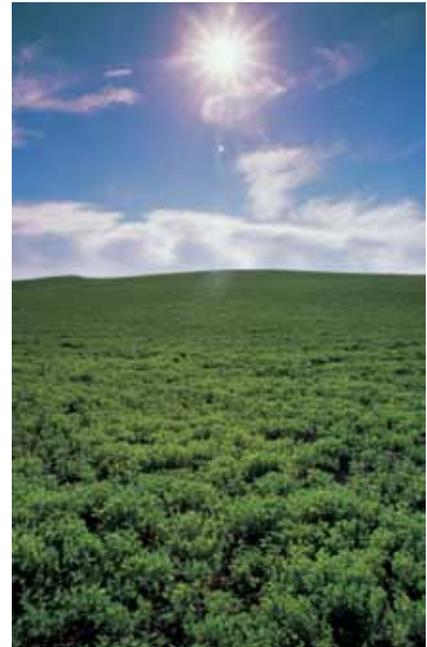
(3) Beans with more than 15.0 percent classes that blend are graded Mixed beans.

The USA Dry Pea & Lentil Council

The USA Dry Pea and Lentil Council represents everyone involved in the production and marketing of USA peas, lentils and chickpeas. Our members are engaged in growing, processing, exporting, brokering, warehousing, and related activities. The Council began in 1965, when the Pea and Lentil Commissions for the States of Washington and Idaho realized they had a common interest in working to promote pulse crops for both domestic consumption and export. The Council address is in Moscow, Idaho, but the Council office actually straddles the state-line between Washington and Idaho, reflecting the role played by both states in its creation. In addition to the Washington and Idaho Commissions, the North Dakota Pea and Lentil Commission is a Council member, as well as processors, exporters, and other industry members from throughout the USA.

- The Council undertakes a number of activities, all aimed at the protection and advancement of the common interests of its membership. Those activities include:
- Compiling accurate statistics on acreage, production and stocks-on-hand for use by our members.
- Providing timely technical data and reports to members regarding crop protection updates, food aid tenders, grading standards, and relevant legislation.
- Coordinating research into new varieties of peas, lentils, and chickpeas to improve yields, increase disease resistance, and provide taste, appearance, and cooking characteristics to meet market demand.
- Ensuring that legislators and government officials at the federal and state levels receive Council input with respect to laws and regulations that may affect our membership.
- Undertaking domestic promotions, including participation in trade shows, running the annual National Split Pea Soup Week promotion, and acting as a major sponsor of the National Lentil Festival.
- Providing worldwide promotion of USA peas, lentils, and chickpeas through a number of activities:
- Maintaining regional offices overseas to coordinate promotional efforts and stay in touch with importers;
- Sponsoring overseas trade missions in order to familiarize US industry members with key markets;
- Hosting trade missions from other countries in order to give visiting pulse buyers a chance to become familiar with many facets of the USA pulse industry, including growing regions, processing methods, transportation facilities, grading, and research;
- Exhibiting at the largest international trade shows in the world, including ANUGA, SIAL, and Alimentaria.

Learn more about the USA Dry Pea & Lentil Council at www.pea-lentil.com





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