Food and Drug Administration, HHS

§ 158.170 Frozen peas.

(a) Identity—(1) Product definition. Frozen peas is the food in “package” form as that term is defined in §1.20 of this chapter, prepared from the succulent seed of the pea plant of the species Pisum sativum L. Any suitable variety of pea may be used. It is blanched, drained, and preserved by freezing in such a way that the range of temperature of maximum crystallization is passed quickly. The freezing process shall not be regarded as complete until the product temperature has reached \(-18^\circ C\) \((0^\circ F)\) or lower at the thermal center, after thermal stabilization. Such food may contain one, or any combination of two or more, of the following safe and suitable optional ingredients:

(i) Natural and artificial flavors.

(ii) Condiments such as spices and mint leaves.

(iii) Dry nutritive carbohydrate sweeteners.

(iv) Salt.

(v) Monosodium glutamate and other glutamic acid salts.

(2) Size specifications. If size graded, frozen peas shall contain not less than 80 percent by weight of peas of the size declared or of smaller sizes. The sample unit may not contain more than 20 percent by weight of peas of the next two larger sizes, of which not more than one quarter by weight of such peas may be of the larger of these two sizes, and may contain no peas larger than the next two larger sizes, if such there be. The following sizes and designations shall apply:

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1 \(n\) = number of sample units.
2 \(c\) = acceptance number.

(g) Acceptable quality level (AQL). The maximum percent of defective sample units permitted in a lot that will be accepted approximately 95 percent of the time.

[42 FR 14461, Mar. 15, 1977]

Subpart B—Requirements for Specific Standardized Frozen Vegetables

§ 158.170 Frozen peas.

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§ 158.170 Frozen peas.

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§ 158.170 Frozen peas.

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[42 FR 14461, Mar. 15, 1977]
§ 158.170

(1) Not more than 4 percent by weight blond peas, i.e., yellow or white but edible peas;
(2) Not more than 10 percent by weight seriously blemished peas, i.e., peas that are hard, shrivelled, spotted, discolored or otherwise blemished to an extent that the appearance or eating quality is seriously affected.
(3) Not more than 2 percent by weight seriously blemished peas, i.e., peas that are hard, shrivelled, spotted, discolored or otherwise blemished to an extent that the appearance or eating quality is seriously affected.
(4) Not more than 15 percent by weight pea fragments, i.e., portions of peas, separated or individual cotyledons, crushed, partial or broken cotyledons and loose skins, but excluding entire intact peas with skins detached;
(5) Not more than 0.5 percent by weight, or more than 12 sq cm (2 sq in) in area, extraneous vegetable material, i.e., vine or leaf or pod material from the pea plant or other such material per sample unit as defined in paragraph (b) of this section.
(6) The sum of the pea material described in paragraphs (b)(1)(i), (ii), (iii), and (iv) of this section shall not exceed 15 percent.
(7) For peas that meet the organoleptic and analytical characteristics of sweet green wrinkled varieties:
(a) The alcohol-insoluble solids may not be more than 19 percent based on the procedure set forth in paragraph (b)(3) of this section.
(b) Not more than 15 percent by count of the peas may sink in a solution containing 16 percent salt by weight according to the brine flotation test set forth in paragraph (b)(4) of this section.
(c) For smooth-skin or substantially smooth-skin varieties the alcohol insoluble solids may not be more than 23 percent based on the procedure set forth in paragraph (b)(3) of this section.
(d) The quality of a lot shall be considered acceptable when the number of defectives does not exceed the acceptance number in the sampling plans set forth in §158.3(f).
(2) The sample unit for determining compliance with the requirements of paragraph (b)(1) of this section other than those of paragraphs (b)(1)(vii)(a) and (b)(1)(viii) of this section, shall be 500 g (17.6 oz). For the determination of alcohol-insoluble solids as specified in paragraph (b)(3) of this section, the container may be the sample unit.
(3) Alcohol-insoluble solids determination. (i) Extracting solutions:
(a) One hundred parts of ethanol denatured with five parts of methanol volume to volume (formula 3A denatured alcohol), or
(b) A mixture of 95 parts of formula 3A denatured alcohol and five parts of isopropanol v/v.
(ii) Eighty percent alcohol (8 liters of extracting solutions, specified in paragraph (b)(3)(i) (a) or (b) of this section, diluted to 9.5 liters with water).
(iii) Drying dish—a flat-bottom dish with a tight fitting cover.
(iv) Drying oven—a properly ventilated oven thermostatically controlled at 100±2°C.
(v) Procedure—Transfer frozen contents of package to plastic bag; tie bag securely and immerse in water bath with continuous flow at room temperature. Avoid agitation of bag during thawing by using clamps or weights. When sample completely thaws, remove bag, blot off adhering water, and transfer peas to U.S. No. 8 sieve, using (20 cm.) size for container of less than 3 lb. net weight and (30.5 cm.) for larger quantities. Without shifting peas, incline sieve to aid drainage, drain 2 minutes. With cloth wipe surplus water from lower screen surface. Weigh 250 g. of peas into high-speed blender, add 250 g. of water and blend to smooth paste. For less than 250 g. sample, use entire sample with equal weight of water. Weight 20 g.±10 mg. of the paste into 250 ml. distillation flask, add 120 ml. of extracting solutions specified in paragraph (b)(3)(i) (a) or (b) of this section, and reflux 30 minutes on steam or water bath or hotplate. Fit into a buchner funnel a filter paper of appropriate size (previously prepared by drying in flat-bottom dish for 2 hours in drying oven, covering, cooling in desicator, and weighing). Apply vacuum to buchner funnel and transfer contents of beaker so as to avoid running over edge of paper. Aspirate to dryness and wash.
Food and Drug Administration, HHS

§ 160.105 Dried eggs.

(a) Dried eggs, dried whole eggs are prepared by drying liquid eggs that conform to §160.115, with such precautions that the finished food is free of viable Salmonella microorganisms. They may be powdered. Before drying, the glucose content of the liquid eggs may be reduced by one of the optional procedures set forth in paragraph (b) of this section. Either silicon dioxide complying with the provisions of §172.480 of this chapter or sodium silicoaluminate may be added as an optional anticaking ingredient, but the amount of silicon dioxide used is not more than 1 percent and the amount of


Source: 42 FR 14462, Mar. 15, 1977, unless otherwise noted.

Subpart A—Requirements for Specific Standardized Eggs and Egg Products

§ 160.100 Eggs.

No regulation shall be promulgated fixing and establishing a reasonable definition and standard of identity for the food commonly known as eggs.

§ 160.105 Dried eggs.

(a) Dried eggs, dried whole eggs are prepared by drying liquid eggs that conform to §160.115, with such precautions that the finished food is free of viable Salmonella microorganisms. They may be powdered. Before drying, the glucose content of the liquid eggs may be reduced by one of the optional procedures set forth in paragraph (b) of this section. Either silicon dioxide complying with the provisions of §172.480 of this chapter or sodium silicoaluminate may be added as an optional anticaking ingredient, but the amount of silicon dioxide used is not more than 1 percent and the amount of