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Administration

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Federal Grain
Inspection Service

TO: FGIS POLICY BULLETIN BOARD

Field Management
Division

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SUBJECT: Bean Inspection Revision

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ORIGINATING OFFICE: Policies, Procedures, and Market Analysis Branch

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1. PURPOSE

This policy provides instructions for Chickpeas (Garbanzo bean) inspections.

www.gipsa.usda.gov

2. BACKGROUND

Chickpeas were originally graded under the U.S. Miscellaneous Bean standard prior to August 1, 2017. This caused confusion for the market since the Federal Grain Inspection Service (FGIS) issued an "AMA Commodity Inspection Certificate" providing the commonly accepted commercial name (chickpea or garbanzo) as the class on the certificate grade line. As a result, the chickpea industry asked FGIS to revise the bean standard to establish a class and grade requirement chart for "chickpeas," also known as "garbanzo beans," and a new grade determining factor, definition, factor limits, and visual reference image for "contrasting chickpeas". The revised bean standard became effective August 1, 2017, and is available on the FGIS public website.

FGIS established a grading chart for the class chickpea. Although the miscellaneous bean grade and grade requirements were maintained, FGIS removed the grading factor "classes that blend" and replaced it with "contrasting chickpeas", and established a definition for "contrasting chickpeas".

This policy transmits revisions that will be incorporated into the Bean Inspection Handbook at a later date, but are effective August 1, 2017.

3. REVISIONS

The following revisions will be made in chapter 3 of the Bean Handbook:

3.1 DEFINITIONS

- u. *CHICKPEAS (GARBANZO BEANS)*. Seeds that are medium large to very large, round and exceedingly plump slightly wrinkled skin, and white to light green in color.
- v. *MIXED BEANS. MIXED BEANS SHALL BE ANY MIXTURE OF BEANS NOT PROVIDED FOR IN THE CLASSES LISTED ABOVE.*

3.13 GENERAL ORDER OF PROCEDURES

- h. Divide out a representative portion and examine for damaged beans.

Large Lima, Baby Lima, Miscellaneous Lima, Dark Red Kidney, Light Red Kidney, Marrow, Mixed, White Kidney, and Large seeded Chickpeas (Garbanzo beans), examine 500 grams.

Cranberry, Great Northern, Pinto, and Small Red beans, examine 375 grams.

Pea, Adzuki, Blackeye, Black, Flat Small White, Pink, Small White, Small seeded Chickpeas (Garbanzo beans), and Yelloweye beans, examine 250 grams.

Mung beans, examine 50 grams.

Miscellaneous beans, examine the same amount as is required for a class of beans of similar size and shape.

3.16 CLASS

Beans shall be divided into classes as follows: Pea Beans, Blackeye Beans, Cranberry Beans, Yelloweye Beans, Pinto Beans, Marrow Beans, Great Northern Beans, Small White Beans, Flat Small White Beans, White Kidney Beans, Light Red Kidney Beans, Dark Red Kidney Beans, Small Red Beans, Pink Beans, Black Beans, Mung Beans, Miscellaneous Beans, Large Lima Beans,

Baby Lima Beans, Miscellaneous Lima Beans, Chickpeas (Garbanzo Beans) and Mixed Beans.

- a. Class is usually determined by a cursory examination of the work sample as a whole.
- b. When a detailed examination is necessary, determine class on a representative portion of approximately 500 grams. Use bean characteristics, including the color, size, and shape of the beans, when making this determination.
- c. When the beans contain more than 2.0 percent contrasting classes or more than 15.0 percent classes that blend, grade the beans "Mixed beans" and record the percent of each class of bean, to the nearest tenth percent, on the work record and in the results section of the certificate.

NOTE: Classes that blend do not apply to Chickpeas (Garbanzo Beans)

- d. Miscellaneous beans shall be any class of beans not classified in the standards. For certification, show the commonly accepted commercial name as the class.

3.20 CONTRASTING CLASSES

Beans of other classes that are of a different color, size, or shape from the beans of the class designated.

- a. Determine contrasting classes on a representative portion of approximately 500 grams. Use bean characteristics, including the color, size, and shape of the beans, when making this determination.

TABLE 3 - Example of Contrasting Classes

Class	Contrasting Classes
Any class of white beans.....	Any class of another color
Small Red or Pink beans.....	Light or Dark Red Kidney beans
Blackeye, Cranberry, or Pinto beans....	Any other class of beans
Large Lima or Baby Lima beans.....	Any other class of beans
Miscellaneous Lima beans.....	Any other class of beans
Small Red beans.....	Pink beans
Black beans.....	Any other class of beans
Great Northern beans.....	Pea Beans, Small White, Flat Small White beans
Chickpeas (Garbanzo beans).....	Any other class of beans

3.21 CONTRASTING CHICKPEAS (GARBANZO BEANS)

Chickpeas that differ substantially in shape or color.

- a. Determine contrasting chickpeas on a representative portion of approximately 500 grams. Use chickpea characteristics, including shape or color of chickpeas, when making this determination.

3.26 DAMAGED BEANS

Beans and pieces of beans that are damaged by frost, weather, disease, weevils or other insects, or other causes.

- a. Determine damaged beans on a representative portion of approximately:

500 grams for: Large Lima, Baby Lima, Miscellaneous Lima, Dark Red Kidney, Light Red Kidney, Marrow, Mixed, and White Kidney beans, and Large seeded Chickpeas (Garbanzo beans);

375 grams for: Cranberry, Great Northern, Pinto, and Small Red beans;

250 grams for: Adzuki, Blackeye, Black, Flat Small White, Pea, Pink, Small White, Small seeded Chickpeas (Garbanzo beans), and Yelloweye beans;

50 grams for: Mung beans; and

For Miscellaneous beans, use the same amount as is used for a class of beans of similar size and shape.

NOTE: To interpret the various types and degrees of damaged beans correctly, use the appropriate visual reference image (VRI). See Section 3.41 "Visual Reference Aids."

TABLE 10 - CHICKPEAS (GARBANZO BEANS)

Percent Maximum Limits of

Grade	Moisture ¹	Total Defects (Total damaged, Total foreign material, Contrasting classes, & Splits)	Total Damaged	Foreign Material Total (including stones)	Foreign Material Stones	Contrasting Classes ²	Contrasting Chickpeas
U.S. No. 1	18.0	2.0	2.0	0.5	0.2	0.5	1.0
U.S. No.2	18.0	4.0	4.0	1.0	0.4	1.0	2.0
U.S. No. 3	18.0	6.0	6.0	1.5	0.6	2.0	5.0

U.S. Substandard shall be beans which do not meet the requirements for the grades U.S. No. 1 through U.S. No. 3 or U.S. Sample grade. Beans which are not well screened shall also be U.S. Substandard, except for beans which meet the requirements for U.S. Sample grade.

U.S. Sample grade shall be beans which are musty, sour, heating, materially weathered, or weevily; which have any commercially objectionable odor; which contain insect webbing or filth, animal filth, any unknown foreign substance, broken glass, or metal fragments; or which are otherwise of distinctly low quality.

¹Beans with more than 18.0 percent moisture are graded high moisture.

²Beans with more than 2.0 percent contrasting classes are graded mixed beans.

4. FILING INSTRUCTIONS

Retain a copy of this policy with the Bean Inspection Handbook until the handbook is revised to include new guidelines for bean inspection. Field Office Managers must provide a copy of this memorandum to the official agencies within their circuit that are responsible for bean inspection.

5. QUESTIONS

Direct any questions concerning this policy to Policies, Procedures, and Market Analysis Branch at (202) 720-0228.