



ZENITH ECLIPSE JOURNAL

PEAS

Colour. Form. Purpose.

Dried yellow and green field peas, whole or split. A practical buyer edition for food processors, packers, ingredient manufacturers and feed operations.

THE COVER STORY

Start with colour and supplied form.
Separate food and feed requirements.
Connect quality with export delivery.

03

SELECT YOUR PULSES

Choose by end use and product form.

04

READ THE QUALITY

Match the tests to your requirements.

06

CONNECT THE ROUTE

Align the cargo contract with delivery.

THE ZENITH ECLIPSE APPROACH

Three decisions shape the purchase.

Colour class, physical form and intended use turn a general pea enquiry into a comparable buying brief.



This edition covers dried field peas: yellow and green, whole and split. These are mature dry pulses for storage and processing; fresh or frozen garden-pea purchases require a different product description.

Zenith Eclipse reviews dry-pea enquiries for food packing, soups, purées, milling, ingredient processing and animal feed. Tell us how your operation will use the product so the offer can address the appropriate specification.

Bring form and use into the contract from the beginning. State the quality limits, packing, quantity and delivery scope. The offered origin, crop year and availability are confirmed for the enquiry and nominated lot.

IN THIS EDITION

- 03** Select your dry peas
- 04** Read whole and split quality
- 05** Protect the format
- 06** Connect the delivery
- 07** Build the RFQ
- 08** Talk to our team

PRODUCT PORTFOLIO

One pulse. Distinct buying routes.

Yellow and green peas may be supplied whole or split. Food and feed requirements need their own acceptance plans.



01 Whole yellow peas

For packing, food processing and ingredient milling, define size, colour, grade and permitted splits. If buying for further processing, discuss sample approval and your plant's expected usable output.

02 Whole green peas

Specify natural colour, bleaching and contrasting-colour limits alongside size and condition. A colour photograph is a useful visual aid; approve the representative lot sample against the written criteria.

03 Split yellow peas

For soups, purées, prepared foods or milling, define intact halves, broken pieces, fines and residual hull. Confirm the supplied finish and the preparation tests required for acceptance.

04 Split green peas

Agree colour and form integrity together. Include whole-pea remnants, residual seed coats, fines and damage in the specification; keep the analytical basis consistent with the selected grading system.

05 Feed peas

Declare the animal-feed use and request a dedicated physical, safety and nutritional specification. Your formulator assesses suitability within the complete ration; food and feed acceptance remain separate.

THE BUYER'S QUALITY GUIDE

Whole and split need different checks.

Select the grading system or private specification first. Use its definitions and sampling basis consistently.



PARAMETER	WHAT THE BUYER SHOULD CHECK
Identity & use	Confirm dried <i>Pisum sativum</i> , yellow or green class, whole or split form, and food or feed use. State the applicable standard and all additional buyer requirements.
Moisture & purity	Agree moisture method, maximum and foreign-material limits. Identify stones and other material explicitly. Keep dockage and foreign-material definitions consistent with the selected grading and sampling system.
Whole-pea condition	Set limits for splits, cracked seed coats, shrivelled seeds and damage. The definitions and counting basis matter; whole-pea defect limits do not describe a finished split-pea product.
Split-product integrity	Define intact halves, smaller pieces, fines, whole-pea remnants and residual seed coats. Use stated sieve methods where required; processing yield and package appearance need their own acceptance criteria.
Colour & defects	Assess natural colour, bleaching, contrasting class and damaged peas under the chosen definitions. Distinguish a change in appearance from the separate safety tests required for the destination.
Testing & approval	For food use, agree applicable safety tests and any cooking or milling trial. For feed use, include the formulator's analytical requirements. Link results and retained samples to the nominated lot.

Specify the supplied form before judging the quality.

SOURCE READING
[CGC / Pea grading factors](#)
[USDA / Split-pea standards](#)

PACKING & RECEIVING

Plan the format around the product.

Whole seeds and split products can need different handling controls. Start with how your operation will unload and store them.

01

SACKS / RECEIVING

Sacks & lined bags

Agree net weight, tolerance, pack material, closure, labels and lot marks. Confirm food-contact suitability for food orders and whether palletization fits the receiver's storage and handling.

02

BIG BAGS / HANDLING

Big bags

Define filled weight, lifting and discharge arrangements with the packer and receiver. Review handling, stacking and moisture protection for the supplied whole or split product.

03

CONTAINER / BULK

Container or suitable bulk

Match a liner or other bulk load to the route, quantity and unloading method. Confirm cleanliness, legal payload, securing, sealing and practical cargo-release arrangements.

Make the pack work at destination.

For split peas, discuss fines and breakage during loading and unloading. For whole peas, include seed integrity and segregation in the handling plan. Confirm the receiving calendar and storage capacity before booking. Feasible pack weights and loading formats depend on origin, form and volume and are settled in the quotation.

Maintain identity from loading to intake.

Colour, supplied form, intended use and lot records should remain clear through every handover.

OCEAN

ROAD

RAIL

MULTIMODAL

Discuss the dry-pea requirement and freight enquiry together. Share the loading location, form, tonnage, shipment window and destination; the team will assess the applicable supply and transport scope.

01 Define the delivery point

State the appropriate Incoterms® 2020 rule and exact named port or place. Align the sale and freight offers on handover, carriage, destination handling and insurance responsibilities.

02 Set the document matrix

Agree commercial, origin, weight, transport and quality records for the actual food or feed use. Check import requirements and phytosanitary certification where the competent authority requires it.

03 Link the cargo milestones

Coordinate lot approval, inspection, booking, cargo readiness and document cut-offs. Agree clean, dry transport equipment and the loading records needed for quantity, packages and seals as applicable.

SOURCE READING

[ICC / Incoterms 2020](#)

[IPPC / Phytosanitary certificates](#)

PROCUREMENT WORKSHEET

Turn a pea enquiry into a usable brief.

These eight details give the sales, quality and freight teams a shared basis for the offer.

YOUR PEAS ENQUIRY / EIGHT DETAILS

- ☐ Dry-pea identity and yellow or green colour class
- ☐ Whole or split physical form and intended food or feed use
- ☐ Governing grade or private specification with quality limits
- ☐ Size, colour, splits, damage, fines and residual-hull requirements
- ☐ Safety tests, processing trial or feed analysis where required
- ☐ Volume, shipment tolerance, packing, labels and receiving limits
- ☐ Destination, Incoterms® 2020 rule and shipment window
- ☐ Origin preferences, sampling, inspection and document requirements

Still defining the specification?

Start with colour, supplied form, intended use, quantity and destination if the specification is still developing. Identify the limits your operation must meet. For milling or feed programmes, include the processor's or formulator's analytical brief. Confirm the final quality schedule and delivery scope in writing before accepting an offer.

[SEND YOUR PEAS REQUIREMENTS](#)



ZENITH ECLIPSE
CO

YOUR NEXT PEAS PURCHASE

Your pulses. Your requirements.

Let's connect the details.

Share your peas requirement, intended use, quality brief, volume and destination. Our sales and logistics teams will review the enquiry and confirm the applicable product and delivery scope.

PEAS SALES

sales@zenitheclipse.com

FREIGHT & LOGISTICS

trans@zenitheclipse.com

TELEPHONE / WHATSAPP

+971 4 250 0715



EXPLORE PEAS SUPPLY

zenitheclipse.com

Scan to view products
and request a quotation.

