



Important: This document is a commercial working specification, not a final sales contract. Final tolerances, crop basis, lot approval, and destination-market requirements must be confirmed in the offer, contract, and pre-shipment review.

1. PRODUCT IDENTITY AND COMMERCIAL BASIS

PRODUCT	Kabuli Chickpeas
TYPE	Large, light-coloured Kabuli chickpeas commonly used for hummus, canning, dry pack, retail repacking, and foodservice programs.
ORIGIN	Canada
CROP BASIS	Current crop or as agreed in contract
MOISTURE BASIS	Target commercial basis 14.0–16.0%. Canadian Grain Commission moisture guidance classifies chickpeas above 16.0% as damp.
SIZE PROFILE	Caliber / size profile to be agreed commercially; where required, sizing should be confirmed lot by lot before packing.
CLEANING / PROCESSING	Commercial cleaning, screening, and any added colour sorting or extra-clean processing to be agreed by program and facility.
PACKAGING OPTIONS	25 kg bags, 50 kg bags, 1 MT food-grade totes, or other commercial formats as agreed.
SHIPMENT BASIS	Containerized or other commercial basis as agreed. Incoterms and port basis to be confirmed per offer.
COMMERCIAL USE	Import, wholesale, food manufacturing, repacking, foodservice, ingredient use, or export distribution.

CANADIAN KABULI CHICKPEAS

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2. OFFICIAL CANADIAN GRADE FRAMEWORK (CANADIAN GRAIN COMMISSION)

GRADING FACTOR	NO. 1 CW	NO. 2 CW	NO. 3 CW
COLOUR	Good natural colour	Fair colour	Poor colour
VARIETY	Any Kabuli variety	Any Kabuli variety	Any Kabuli variety
DAMAGE %	0.5	1	2
MECHANICAL DAMAGE INCL. SPLITS %	1	2	3
GREEN %	0.5	1	2
ERGOT %	0.05	0.05	0.05
EXCRETA %	0.01	0.01	0.01
INSECT PARTS %	0.02	0.02	0.02
FOREIGN MATERIAL TOTAL %	0.1	0.2	0.2

The Canadian Grain Commission publishes statutory grading factors for Chickpeas, Canada Western Kabuli (CW). In practice, commercial export programs may also specify tighter buyer tolerances, colour standards, or size requirements beyond the statutory grade name. Cargoes containing dockage may not be shipped on export except with permission from the Canadian Grain Commission. Where commercial contracts call for tighter tolerances than statutory grade limits, the contract specification governs the sale program.

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3. INSPECTION, TRACEABILITY, AND DOCUMENT PACKAGE

- Lot-specific review should confirm grade, moisture, visual condition, and any contract-specific tolerances before packing and shipment.
- Traceability should be maintained from supply source through processing, packing, and dispatch so the buyer and competent authorities can identify both supplier and customer chain records if required.
- Typical commercial and export documents may include commercial invoice, packing list, certificate of origin where required, quality / inspection certificate, and any destination-specific compliance documents agreed in the order.
- If a sample shows evidence of contamination or suspect treated seed, it should be held and escalated rather than shipped into a food program.

4. EU BUYER COMPLIANCE NOTE (NON-EXHAUSTIVE)

- General Food Law and traceability: food placed on the EU market must be safe, and food business operators must maintain traceability across production, processing, and distribution.
- Food hygiene: operators handling food imported into the EU are expected to comply with hygiene requirements under the EU food hygiene framework.
- Pesticide residues: applicable maximum residue levels are governed by EU MRL legislation and should be checked against the current product / active-substance combination before shipment.
- Contaminants: the EU maintains maximum levels for certain contaminants in food; the buyer and seller should verify the currently applicable limits for the specific product and market use before shipment.
- Labelling: if packed for EU retail or sold as prepacked food to the final consumer, food information requirements under the EU FIC framework must be met.
- Food-contact materials: sacks, liners, totes, and any packaging materials intended to contact food should be suitable for food contact under EU requirements.
- Official controls: imported food can be subject to documentary, identity, or physical checks by competent authorities at entry or in-market.