



Salad Pea

Pisum

Origin	Africa, Asia, Australia, Central Europe, North America, North Europe, South America, South Europe
Taste / Aroma	Delicate pea flavour
Season(s)	Spring, Summer, Autumn, Winter, Asparagus, BBQ, Christmas, Coquille St Jacques, Easter, Fathers Day, Game, Halloween, Herring, Lobster, Mothersday, Mushroom, Mussel, Oyster, Pumpkin, Rhubarb, Strawberry, Truffle, Valentine's Day
Storage	Cold, 2-7 °C



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TASTE

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TASTE FRIENDS

It can be used in both hot and cold dishes, in salads, as an ingredient or as a garnish. Salad Pea can be used whole or in parts.

ORIGIN

Salad Pea is the result of traditional seed improvement work, and has more foliage than a normal pea plant. In China, pea shoots in the spring are the first fresh vegetables that are available. The seeds germinate on the windowsill with the first warm rays of sunshine, and really give a sense that spring has arrived.

AVAILABILITY

Salad Pea is available year round and can easily be stored for up to seven days at a temperature of 2-7°C. Produced in a socially responsible culture, Salad Pea meets the hygienic kitchen standards. The products only need rinsing, since they are grown clean and hygienically.

Packaging: Gastro-Norm (1/3 GN 100 – 4 l.)

SPECIFICATIONS

Taste	Sweet, Salty, Sour, Bitter, Umami
Cultures	African, Alpine, Arabic, Argentinian, Asian, Australian, Balkan, Baltic, Chilean, Chinese, Creolic, Dutch, French, Greek, Indian, Indonesian, Italian, Japanese, Korean, Mediteranean, Mexican, Nordic, North American, Persian, Peruvian, Portugese, Russian, South American, Spanish, Thai, Turkish, Oriental
Usage	Baking, Blanching, Chopping, Decoration, Fermenting, Freezing, Garnish, Marinating, Oil, Pickling, Smoke, Steaming, Stir frying
Colors	Green
Dishes	Breakfast, Cheese, Crustaceans, Fish, Fruit, Functional, Game, Grill, Lunch, Main course, Meat, Pasta, Poultry, Salad, Sandwich, Snack, Soup, Starter, Sushi, Vegetarian, Vegetables
Taste Friends	Prawns, Lobster, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Apple, Coconut, Corn, Cucumber, Eggplant, Lemon, Lime, Mango, Olives, Orange, Peach, Pear, Pineapple, Pumpkin, Raspberry, Tomato, Deer, Rabbit, Game (other), Chives, Dill, Fennel, Tarragon, Beans, Beef, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Porcini mushrooms, Shiitake mushroom, Truffle, Mushrooms (others), Almonds, Hazelnut, Pistachio, Walnut, Nuts, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Scallop, Oyster, Squid, Black pepper, Cinnamon, Cumin, Mustard, Salt, Vanilla, Chili, Artichokes, Asparagus, Avocado, Beetroot, Celery, Broccoli, Carrot, Cauliflower, Chicory, Garlic, Ginger, Horseradish, Kale, Kidney beans, Lettuce, Onion, Potato, Radish, Rhubarb, Butternut squash, Sweet potato, Bread, Couscous, Egg, Liquorice, Olive oil, Ponzu, Pumpkin seeds, Rice, Seaweed, Soy sauce, Tofu, Yuzu
Nutrients	Biotin, Folic Acid / Vitamin B9, Molybdenum, Vitamin B6, Vitamin C, Vitamin K
Latin Name	Pisum
Synonyms	Crazy Pea, Wok, Curry
Dimensions	Length minimum 18 cm to maximum 25 cm
Microbiological standards	"Pathogens: Salmonella Absent in 25 g, Listeria monocytogenes Absent in 25 g, Staphylococcus aureus <1.105 cfu per g, Bacillus cereus <1.105 cfu per g, EHEC/STEC Absent in 25 g"