



Spring Pea

Pisum

Origin	Asia
Taste / Aroma	Fresh peas
Season(s)	Spring, Summer, Autumn, Winter, BBQ, Easter, Fathers Day, Game, Mushroom, Pumpkin
Storage	Cold, 2-7 °C

Spring Pea is characterised by its highly unusual and decorative shape.



TASTE

Spring Pea is characterised by its highly unusual and decorative shape. Spring Pea is related to the sugar pea, making it a good substitute for peas in recipes.

TASTE FRIENDS

The product's sweet taste does well in combinations with bitter and tangy dishes. Spring Pea can be used in hot or cold dishes, or in salads where its pea-like flavour really comes through.

ORIGIN

Spring 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

Spring 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, Spring Pea meets the hygienic kitchen standards. The products only need rinsing, since they are grown clean and hygienically.

SPECIFICATIONS

Taste	Sweet, Salty, Sour, Bitter, Umami
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Cultures	African, Alpine, Arabic, Argentinian, Asian, Australian, Balkan, Baltic, Chinese, Dutch, French, Greek, Indian, Italian, Japanese, Korean, Mediteranean, North American, Portugese, Russian, Spanish, Turkish
Usage	Blanching, Breading, Deep frying, Steaming, Stir frying
Colors	Green
Dishes	Game, Grill, Lunch, Main course, Meat, Poultry, Salad, Soup, Vegetarian, Vegetables
Taste Friends	Prawns, Crab, Crustaceans others, Cod, Eel, Monkfish, Salmon, Fish (saltwater), Fish (freshwater), Shellfish, Corn, Cucumber, Eggplant, Olives, Peas, Pumpkin, Deer, Rabbit, Game (other), Chives, Fennel, Mint, Beans, Beef, Dried ham, Goat, Lamb, Offals, Porc, Sheep, Veal, Meat, Mushrooms (others), Walnut, Chicken, Duck, Goose, Pheasant, Pigeon, Quail, Turkey, Poultry (other), Squid, Black pepper, Cumin, Mustard, Chili, Asparagus, Beetroot, Celery, Carrot, Cauliflower, Garlic, Ginger, Horseradish, Kale, Kidney beans, Lettuce, Onion, Potato, Radish, Butternut squash, Sweet potato, Bread, Couscous, Egg, Rice, Soy sauce, Tofu
Nutrients	Biotin, Chrome, Copper, Niacin / Vitamin B3, Riboflavin / Vitamin B2, Selenium, Thiamine / Vitamin B1, Vitamin C, Calcium
Latin Name	Pisum
Synonyms	Crazy Pea, Snow Pea, Doperwten cress, Erwten cress, Doperwten kiem
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"