



Pea

Care During Handling

The edible-pods should be uniformly bright green (light to deep green but not yellow green), fully turgid, clean, and free from damage. Care should be taken while threshing is done i.e., not to over beat or over trample which may damage the seed coat and reduce quality.

Moisture content of 13 to 14 % in seed is ideal for threshing purpose.

The grains should carefully be dried before storage to ensure that moisture content does not exceed 10%. The seed can be stored in dry bins or in bags kept on wooden racks under cool and dry conditions.

Packaging

Packing is done in gunny bags, corrugated fibre board boxes, plastic containers, and bamboo baskets. To avoid development of bruchids and other storage pests, it is recommended to fumigate the storage material before the onset of monsoon and again after monsoon with Alkaline Phosphate @ 1-2 Tablets per Tonne. 7-8% moisture is ideal for dried pea. 2-3 days maximum shelf life provided kept in a jute bag with no exposure to air. Very high moisture content inside crop so post-harvest highly active to respond to the environment. Usually, a hybrid pea is transported long-distance rather than a local variety.

Freshness Facts



OPTIMUM CARRYING TEMPERATURE
0°C to 1°C



HIGHEST FREEZING POINT
-0,6°C



ACCEPTABLE PRODUCT TEMP. AT LOADING INTO CONTAINERS
Max. 2°C above carrying temperature



OPTIMUM HUMIDITY
95% to 100%

Ventilation setting for containers	25 m ³ /hr
Storage life	1-2 weeks
Climacteric / non-climacteric	Non-climacteric
Ethylene production	Very low
Ethylene sensitivity	Medium
Modified / controlled atmosphere	2%-3% O ₂ 2%-3% CO ₂
Potential benefits	Slight advantage

Surface Transportation

Fresh Peas generally have a short shelf life and hence storage is not done for more than two weeks as the quality deteriorates drastically post that time frame. Wilting, yellowing of pods, loss of tenderness, development of starchiness and decay are likely to increase following storage beyond 14 days; defects occur faster at common distribution conditions of 5 to 10°C. Peas are not sensitive to low temperature and should be stored as close to 0°C as possible without freezing. The transportation is quick within short distances and not done on a very large scale as Pea is mostly locally consumed.

The temperature recommended is between 0 to 1°C. For short distance, refrigerated trucks are used as with a high respiration rate, peas need a chilled atmosphere during storage. Transported to more considerable distances like Jharkhand Pea reaches up to Punjab, Delhi, Kolkata, Odisha, via train and road. Highly susceptible to developing fungus if exposed to high external moisture and heat. Usually, a full container is not as the load for pea is not sufficient but, it is mixed in very short distances.

