

Peas

Post Harvest Technology

Grading :

Generally the edible-pods should be uniformly bright green (light to deep green but not yellow-green), fully turgid, clean, and free from damage.

The Bureau of Indian Standards has fixed four grades for peas used for processing depending on the seed size.

Packaging :

The pods are generally packed in gunny bags for sending the produce to short distance markets. For long distance markets, the bamboo baskets are generally preferred.

Storage :

Fresh unshelled peas may be kept for two weeks at 0°C with 90-95 % relative humidity. Peas are highly perishable and will not maintain good quality for more than 2 weeks. Wilting, yellowing of pods, loss of tenderness, development of starchiness and decay are likely to increase following storage beyond 14 days.

Frozen peas can be stored at 23 to 18°C for one year when packed in gas tight packaging.

Cool Chain:

Cool chain is essential during the transport of export quality commodity all the way from the farm to the customer. This helps in maintaining the temperature inside the box at the same low level as in the cold storage.

The various stages of the cool chain are:

1. Coldstore at the farm.
2. Refrigerated truck from farm to the airport
3. Coldstore at the airport.
4. Building up of the pallet in a coldstore at the airport.
5. Loading the aircrafts directly from the coldstore in a short time.
6. Cargo aircraft maintains coldstore temperature in hold.
7. Off loading direct into a coldstore in the receiving country.
8. Refrigerated truck to the customers.