



Marrowfat Peas

Marrowfat Peas are green mature peas that have been allowed to dry out naturally in the field, rather than be harvested whilst still young like the normal garden pea.

Marrowfat Peas are the optimum choice for a range of foods, including wasabi peas, extruded snacks and mushy peas. Marrowfat Peas with a good green colour are exported for the snack food market, while paler peas are used for canning. Those with thin skins and a soft texture are ideal for making mushy peas.

Marrowfat Peas contains protein necessary for tissue building and repair, which contributes the growth and maintenance of muscle mass and bone normality. With a high protein and fibre content per 100g and a pleasant taste and neutral colour, Marrowfat Peas it can be added to products to improve the nutritional profile or can be used with other gluten free ingredients in gluten free products.

There is a growing consumer awareness on what constitutes as a 'better for you' sustainable product. Marrowfat Peas allow food processors to tap into growing consumer trends. It can be used as an ingredient in low-fat formulas, GMO-free, non-allergen, gluten-free, high protein the list goes on.

Technical Data

Product Name: Marrowfat Peas

Botanical Name: *Pisum sativum medullare*

Food Safety: This product has been produced in accordance with HACCP principles

Shelf life: 12 months from production date

Allergen Statement: No allergens. Gluten may be present

GM Status: Produced in a GM free production process

Certifications available: HACCP. Kosher and Halal available on request

Product Variations:

- Marrowfat Peas Premium
- Marrowfat Peas No.1
- Marrowfat Peas No.2
- Marrowfat Peas FAQ

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