



Pulse Agronomy Network~ Partnership in Industry

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1. Managing for top quality in field peas.

(Emile deMilliano, ACE Specialist, Agricore United)

Specific grades for peas are outlined in the Canadian Grain Commission (CGC) Official Grain Grading Guide <http://www.grainscanada.gc.ca/Pubs/GGG/ggg-e.htm>. This guide contains quality parameters that companies follow when exporting peas.

There is little doubt quality has improved over the years, but local pea buyers still have a few suggestions for improvement. For food-grade peas minimize bleaching in greens, avoid immature seeds in yellows, minimize the amount of cracked or split seed, and watch the level of earth-tag and foreign material. Harvesting peas at less than 14% moisture can lead to higher levels of split seed or cracked seed coats. Harvesting too late can lead to bleached green peas, while harvesting yellows too early can lead to immature off-colored seed.

Proper dry-down with Reglone desiccation, pre-harvest glyphosate application or swathing is important in minimizing earth-tag. As a general rule for pre-harvest, growers may want to spray for green peas early to avoid bleaching and spray later for yellows to avoid immature seeds. Cracked seed coats and split seed can become a degrading factor (in human consumption peas) if the level exceeds established standards for each grade (Green-8% Yellow-9.5% total allowable).

Of the newest issues, grasshopper contamination is a primary concern. The presence of pink seed caused by a bacterial infection is also being carefully monitored. CGC guidelines do not allow grasshopper levels to exceed 1/10 of 1% in human consumption peas. Grasshoppers may also impart an off-color to the peas and over time a distinct, undesirable smell. If contamination levels are "high" they should be "cleaned out immediately". Peas can be stored, if the grasshoppers are spread evenly throughout and don't create "hotspots" in the bin. Aeration may help to dry them out for easier cleanout later. Spraying the grasshoppers just prior to harvest is not recommended as there are few insecticides registered for use in peas and there is little time between application and harvest (pre-harvest interval).

Pink seed was first discovered in Southern Alberta in 2002 and is caused by the bacterium *Erwinia Rhapontici*. The CGC has made it clear that the presence of pink discoloration is a grading factor as it can affect color assessment.

Announcements

1. **Direct Seeding Advantage**, November 18 - 19, 2003, Leduc/Nisku to register contact: [Peter Gamache](mailto:Peter.Gamache@agricore.com) Phone: (780) 422-7922

2. **Alberta Canola Industry Meeting**, November 12, 2003, ARC Edmonton.

If you have items of interest that you would like to see addressed on the agenda please let me know. Or if you have information you would like to present let me know. The agenda will be sent out in early to mid-October.

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