

## 1+1 Peas Imported OS 10 - Seeds



Peas Imported OS 10 1 packet contains- 10gm seeds.

Rating: Not Rated Yet

**Price**

115

[Ask a question about this product](#)

Description

### Description for Peas Imported OS 10

Green peas are a garden favourite. Whether you grow English peas for shelling, or edible-podded snow and snap peas, there s nothing like the taste of fresh, sweet peas in spring.

Fresh peas picked straight from the garden are a revelation! Once youâ€™ve tasted how sweet they really taste, youâ€™ll never want to eat frozen peas again. Better still, growing pea plants is incredibly easy and you can achieve a good yield in a small space. In fact, you can even grow them in containers on the patio for a really space-saving crop.

**Common name(s):** garden pea, field pea, spring pea

**Flower colours:** -

**Bloom time:** Winters

**Max reachable height:** Up to 2 metre

**Difficulty to grow::** Easy

## Planting and care

**Sunlight:** Full Sun, Part Sun.

**Soil:** Well-drained soil. Peas prefer a soil with a pH range of 5.8 to 7.0.

**Water:** Water deeply once a week. Never allow the soil to dry out totally or you'll drastically reduce pea production. The critical time for watering is when the plants are blossoming and producing pods. When pods are maturing in hot weather, water daily if needed to maintain pod quality.

**Temperature:** 40 to 50 degrees C

**Fertilizer:** Peas are light feeders and don't generally require fertilizer. In fact, too much nitrogen will make the plants develop lush foliage at the expense of pod production and be more susceptible to frost damage.

## Caring for Peas Imported OS 10

Make sure that you have well-drained, humus-rich soil. Poke in any seeds that wash out. ... Be sure, too, that you don't fertilize the soil too much. ... Though adding compost or manure to the soil won't hurt, peas don't need heavy doses of fertilizer. ... Water sparsely unless the plants are wilting.

## Harvesting

Peas are ready to harvest in approximately 60-70 days.

Harvest pods carefully.

Use your fingernail to pinch off the pods or use scissors.

Pick garden peas when pods are well filled but before they begin to harden or fade in color.

Harvest snowpeas when the pods are young and tender and the peas inside are undeveloped.

Snap peas are ready when the pods are plump, but still crisp and well colored. Pick peas every day during the harvest period.

## Typical uses of Peas Imported OS 10

### Special features:

#### Culinary use:

Pea greens are at their best simply sauteed in a bit of olive oil or grapeseed oil. Some browned garlic or shallots add a nice bit of sweetness, and a squirt of lemon juice at the end highlight the bright, clean flavor of pea greens.

Pea greens are also delicious added to soups, where their great leafy volume cooks down into lovely green ribbons.

Before cooking pea greens, look them over and cut or snap off any tough ends. You can cut them up to make them easier to eat after they're cooked.

#### Medicinal use:

**Weight Management:** Peas are low fats but lots of protein, fiber and micro-nutrients.

**Blood sugar regulation:** High fibre slows and protein slows down how fast sugars are digested.

**Heart disease prevention:**The generous amounts of vitamin B1 and folate, B2, B3, and B6 reduce homocysteine levels which are risk factor for heart disease.

## References

<http://www.garden.org/plantguide/?q=show&id=2118> <http://www.almanac.com/plant/peas>

## Reviews

Thursday, 01 November 2018

Seeds have sprouted - Guess rest depends on climate and how well i look after it.

Vishal Tejaswi

Monday, 29 October 2018

Seeds are Ok .. germination took about 25 Days ..

Kumar Harsh

Thursday, 18 October 2018

Good Product, need to have more Seeds.....

Anuj Yadav

Sunday, 14 October 2018

Good quality seeds, sprouted in couple of weeks

Digvijay Bhonsle

Monday, 08 October 2018

Very fast germination just on the third day from seeding. Happy with that but has to update the review later based on the yield. If it gives yield just as shown in the picture it will be excellent. Le

Smita Sonkusare

[More reviews](#)