

Lentil

The first commercial production of lentil was in western Canada in 1970 and the province of Saskatchewan is currently the leading producer of this important pulse. Production commenced with the green (yellow cotyledon) Chilean or regular type lentil. More recently, two new lentil varieties, the large-seeded Laird and the small-seeded Persian type, Eston, were introduced to augment the regular type lentil, and both have been produced and marketed with considerable success. Lentil require no presoaking as do most other pulses and cook quickly, mainly being used in soups, stews and casseroles. Each year, about 90% of the Canadian lentil crop is exported to more than 30 countries, mainly in western Europe and South America.

Dry Pea

The Canadian dry pea crop is grown in the western Canadian provinces of Manitoba, Saskatchewan and Alberta. Dry yellow peas, whole or split, are the main type produced, with dry green peas making up only a small proportion of the crop at the present time. Both yellow and green types have smooth seed coats and are widely used for human food and livestock feed. In Canada, only a small part of the dry pea crop is utilized, primarily in soups. In certain overseas markets, India in particular, dry peas are a valuable food legume and they are used dehulled and split as dhal, roasted or parched or ground into flour for soups. In many years, more than 80% of the Canadian pea crop is exported to more than 40 countries. The weight per 1000 seeds ranges between 146-236 grams.