

## Geography/History

There is a lot of debate to where

Sugar Snap Peas originated. The
wider opinion is that they were
originally from Central Asia or the
Middle East. Scientists have found
carbon dated Sugar Snap Peas in a
cave between Thailand and Burma
that were dated around 9750 BC. The
true extent to how far these peas have
travelled can be seen when the
excavation of a Swiss Bronze Age
site uncovered some peas dating back
to 3,000 BC



See the table below for in depth analysis of nutrients:

Snap peas (Pisum sativum var macrocarpon),

fresh, raw, Nutrition value per 100 g

(Source: USDA National Nutrient data base)

Principle	Nutrient Value	Percentage of RDA
Energy	42 Kcal	2%
Carbohydrates	7.55 g	6%
Protein	2.80 g	5%
Total Fat	0.20 g	1%
Cholesterol	0 mg	0%
Dietary Fiber	2.6 g	7%
Vitamins		
Folates	42 µg	10.5%
Niacin	0.600 mg	4%
Pantothenic acid	0.750 mg	15%
Pyridoxine	0.160 mg	12%
Riboflavin	0.080 mg	6%
Thiamin	0.150 mg	12.5%
Vitamin A	1087 IU	36%
Vitamin C	60 mg	100%
Vitamin E	0.39 mg	2.5%
Vitamin K	25 μg	21%
Electrolytes		
Sodium	4 mg	<1%
Potassium	200 mg	4%
Minerals		
Calcium	43 mg	4%
Copper	0.079 mg	9%
Iron	2.08 mg	26%
Magnesium	24 mg	6%
Manganese	0.244 mg	10.5%
Selenium	0.7 μg	1%
Zinc	0.27 mg	2%
Phyto-nutrients		
Carotene-a	44 µg	
Carotene-ß	630 µg	
Cryptoxanthin-ß	0 μg	
Lutein+zeaxanthin	740 µg	

## **Description/Taste**

Sugar Snap Peas are a group of edible podded peas that were developed by breeding a Chinese snow pea with a mutant pea plant. The result is a snappy sweet pea with thicker walls and plump pods. The best way to know if sugar snap peas are fresh and sweet is simply by tasting them.

