

SECTOR PROFILE AT A GLANCE

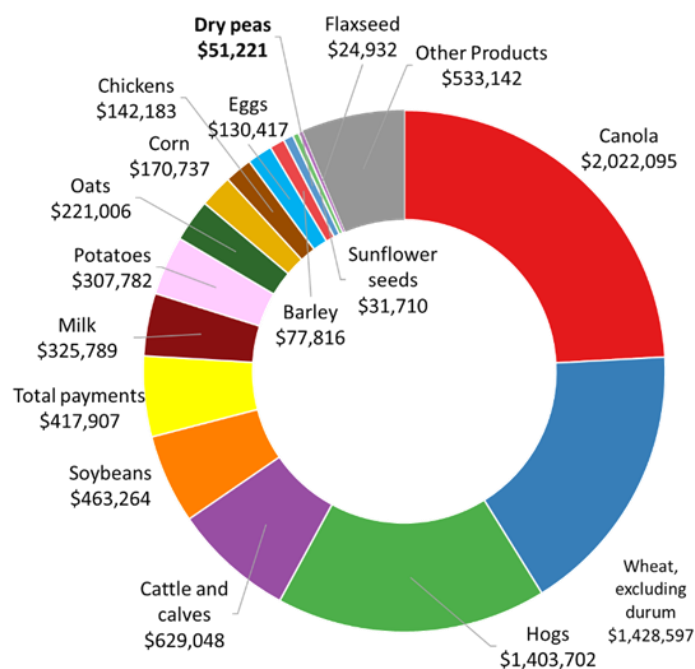
Dry Pea



Highlights

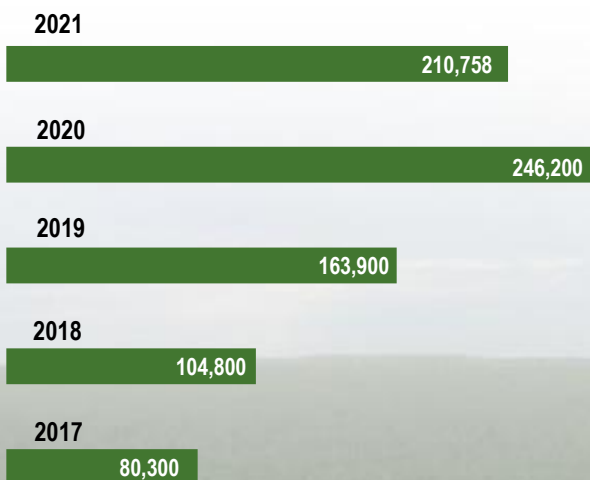
- Manitoba's planted pea acreage more than tripled from 65,000 in 2017 to 224,000 acres in 2021.
- Farm cash receipts for peas grew by 69 per cent between 2017 and 2021 in Manitoba.
- Roquette has recently built the world's largest pea processing plant in Portage la Prairie. It began processing in late 2020.
- Dry peas are used to produce pea flour, protein, starch and fibre. They are also an excellent protein-dense, highly digestible feed for hogs, poultry and cattle.
- Manitoba grew more than nine per cent of Canada's total dry pea production in 2021. Most of Canada's peas (89 per cent) were produced in neighbouring provinces Saskatchewan and Alberta for 2021.

Farm Cash Receipts (2021, '000 of dollars)



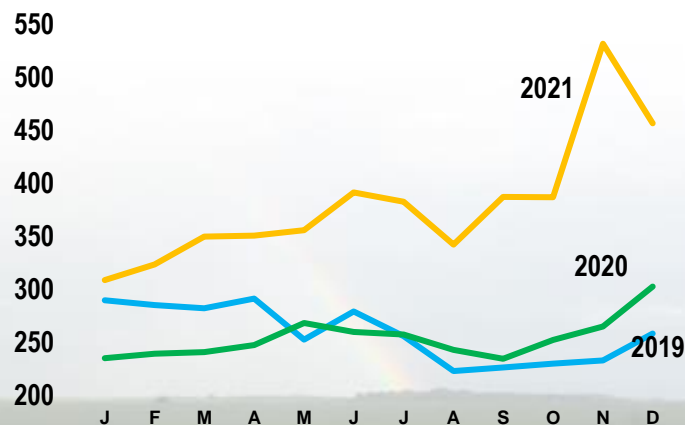
Source: Statistics Canada

Production (metric tonnes)



Source: Statistics Canada

Prices (dollars per metric tonne)



Source: Statistics Canada

Processing

- Roquette operates the world's largest pea processing plant in Portage la Prairie, Manitoba. This \$600-million plant is serving the world's growing demand for plant-based proteins.
- Pea-based ingredients are broadly used in baked goods, baking mixes, soup mixes, breakfast cereals, processed meats, health foods, pastas, and purees.
- Food use of dry peas includes canning, split, and whole dry markets, as well as value-added food ingredients (e.g., flour, starch, fibre, and protein).
- There are a number of companies in Manitoba that clean, split and bag peas for export. Several others produce refined pea starch and protein, fine and coarse pea hull fibre, and packaged pea soup.
- Dry peas are an excellent source of protein, soluble and insoluble fibre, complex carbohydrates, B vitamins and minerals (e.g. calcium, iron and potassium).

Marketing

- Canada is the world's largest exporter and producer of dry peas.
- The majority of dry peas produced in Manitoba are yellow peas. There are a number of factors that are used to determine the grade of dry peas, including paleness of the green colour, soil particles, splits, cracked seed coats and shriveled immature seed. Canada No. 2 Yellow is the minimum grade for processing as well as most export markets.
- The export of dry peas and processed pea products has grown thanks to population rise and increasing demand for vegetable protein sources.
- Pea prices rose by 50 per cent over the course of 2021 along with prices for most crops.
- In 2020 and 2021, Manitoba exported \$72 million and \$32 million worth of dry peas as dried, shelled, skinned or split peas.

DID YOU KNOW?

- Pea production in Manitoba began in 1908, when fewer than 2,000 acres were harvested.
- Dry peas are a cool season crop with a relatively shallow root system. They are generally as drought tolerant as cereal grains, but do not tolerate heat stress during flowering.
- Crop rotation is enhanced by incorporating dry peas, as they are not grown on the same field more than once every four years.
- Crops grown on a field following dry peas tend to have improved yields thanks to the nitrogen-fixing capabilities of dry peas.
- The amino acids in pea protein cover 95 per cent of the daily essential proteins needed for an adult.
- Manitoba Pulse and Soybean Growers represents dry pea farmers in Manitoba with a focus on research, knowledge sharing, and market development.

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