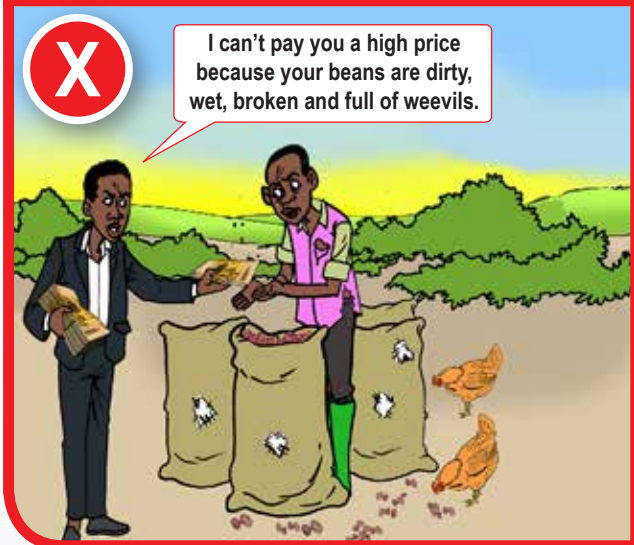


COSTS OF BAD PRACTICES

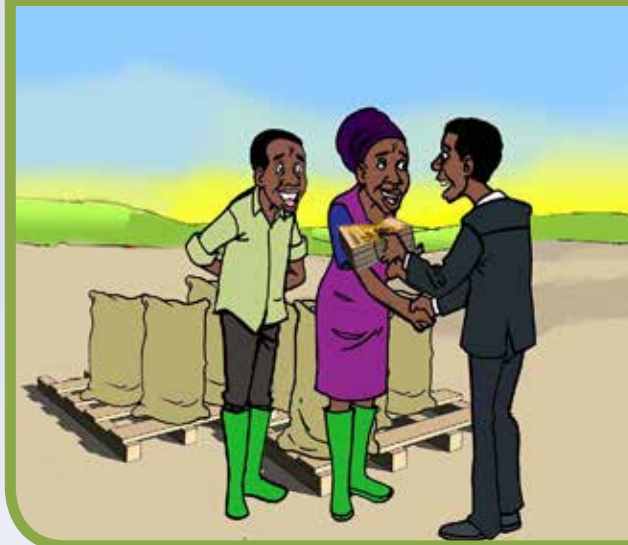


WHY STANDARDS MATTER

Complying with the dry beans standards increases returns for those in the market chain.

- **Farmers** get better prices and reduce post-harvest losses. They can participate in the Warehouse receipt system where they can store the beans until the price improves, and take a bank loan using their beans as surety.
- **Traders** get a reliable supply of quality dry beans that they can sell to their clients. When dry beans conform to the standards, and is available in large quantities, it is easier to sell to high value markets with less risk of the grain being rejected by the buyer.
- **Processors** want a continuous and reliable supply of high quality beans. Complying with the standards reduces waste and ensures that the final product is of high quality and earn a higher price.
- **Consumers** get food that is safe and nutritious to eat.

BENEFITS OF GOOD PRACTICES



ACKNOWLEDGEMENTS

This brochure was prepared in collaboration with a group of interested stakeholders including:

- Afro-KAI Ltd
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- Chemiphar Uganda Ltd
- Eastern Africa Grain Council
- INTERTEK Testing Services (EA) (Pty)
- Kilimo-Trust
- Ministry of Agriculture, Animal Industry & Fisheries
- Ministry of Trade, Industry and Cooperatives
- National Agricultural Advisory Services
- National Agricultural Research Organisation
- Rikolto - VECO
- SEATINI Uganda
- The Grain Council of Uganda
- Uganda National Bureau of Standards
- Uganda National Chamber of Commerce and Industry
- Uganda National Farmers Federation
- USAID Feed the Future Commodity Production and Marketing Activity
- USAID Feed the Future Uganda Enabling Environment for Agriculture Activity
- World Food Programme
- FIT Uganda
- Makerere University Kampala

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**Dry Beans - Best Practices
 for Improved Nutrition
 and Incomes:**

DRY BEANS PROPERLY



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Dry Beans - Best Practices for Improved Nutrition and Incomes: Dry Beans Properly

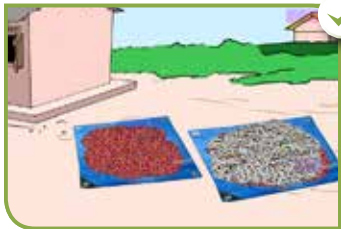
GOOD PRACTICES



Harvest beans when they are physiologically mature



Harvest beans during cool weather to avoid shattering



Dry beans on mats and water proof tarpaulins



Dry Beans on a raised platform under the sun or using a machine



Store beans in dry safe places and on pallets

STANDARD IMPACTED

MOISTURE CONTENT

Moisture content is a measure of how much water is in the grain (how wet it is). It is measured using a moisture meter.



Characteristic	Maximum Limit		
	Grade 1	Grade 2	Grade 3
Moisture, % m/m	14		

SHRIVELLED/DISEASED AND DISCOLOURED BEANS

Discoloured beans

They are beans which are damaged by heat, frost or water.



Immature/shrivelled beans

They are beans which are under-developed and wrinkled over their entire surface.

Rotten and diseased beans

They are beans which are affected by mould growth or bacterial decomposition, or other causes that may be noticed without having to cut the grains to examine.

Characteristic	Maximum Limit		
	Grade 1	Grade 2	Grade 3
Shrivelled/diseased and discoloured beans, % m/m	3	5	7

PEST DAMAGED BEANS:

These are dry beans with obvious weevil-bored holes or which have evidence of boring or tunneling, indicating the presence of insects, insect webbing or insect refuse; grains chewed in one or more than one part of the grain which exhibit evident traces of an attack by pests.



Characteristic	Maximum Limit		
	Grade 1	Grade 2	Grade 3
Pest damaged beans, % m/m	1	2	3

BAD PRACTICES

Do not harvest immature beans



Avoid harvesting beans under rain or when it's extremely hot



Do not thresh beans when they are not properly dry



Do not dry beans on bare ground or rooftops

