

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.

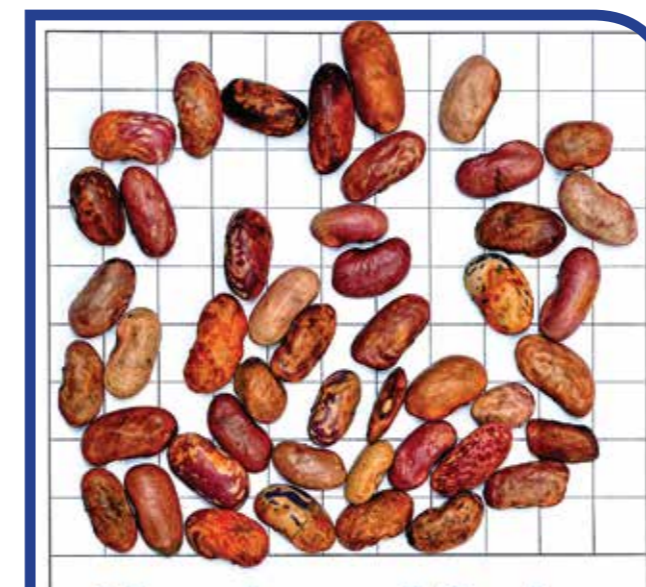


Characteristic	Maximum Limit		
	Grade 1	Grade 2	Grade 3
Moisture, % m/m	14		

DISCOLOURED SHRIVELLED / DISEASED

Discoloured beans

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



Discoloured Grains

Immature/shrivelled beans

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

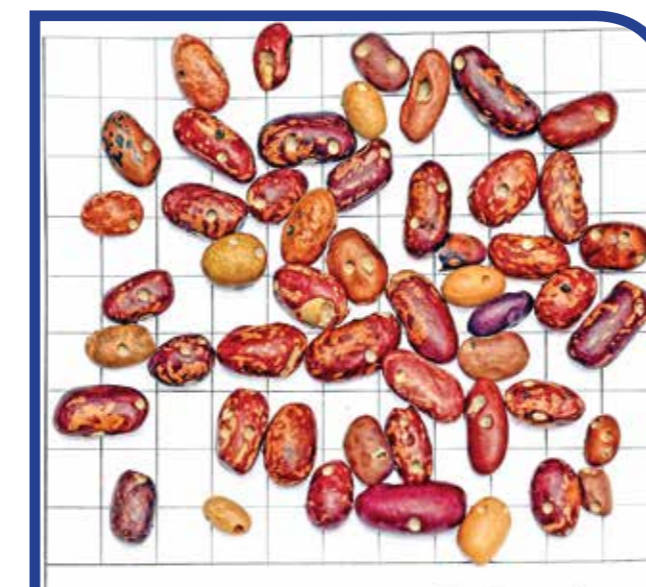
Rotten and diseased beans

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
Discolored beans, % m/m	1		

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.



Pest-Damaged Grains

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

BAD PRACTICES

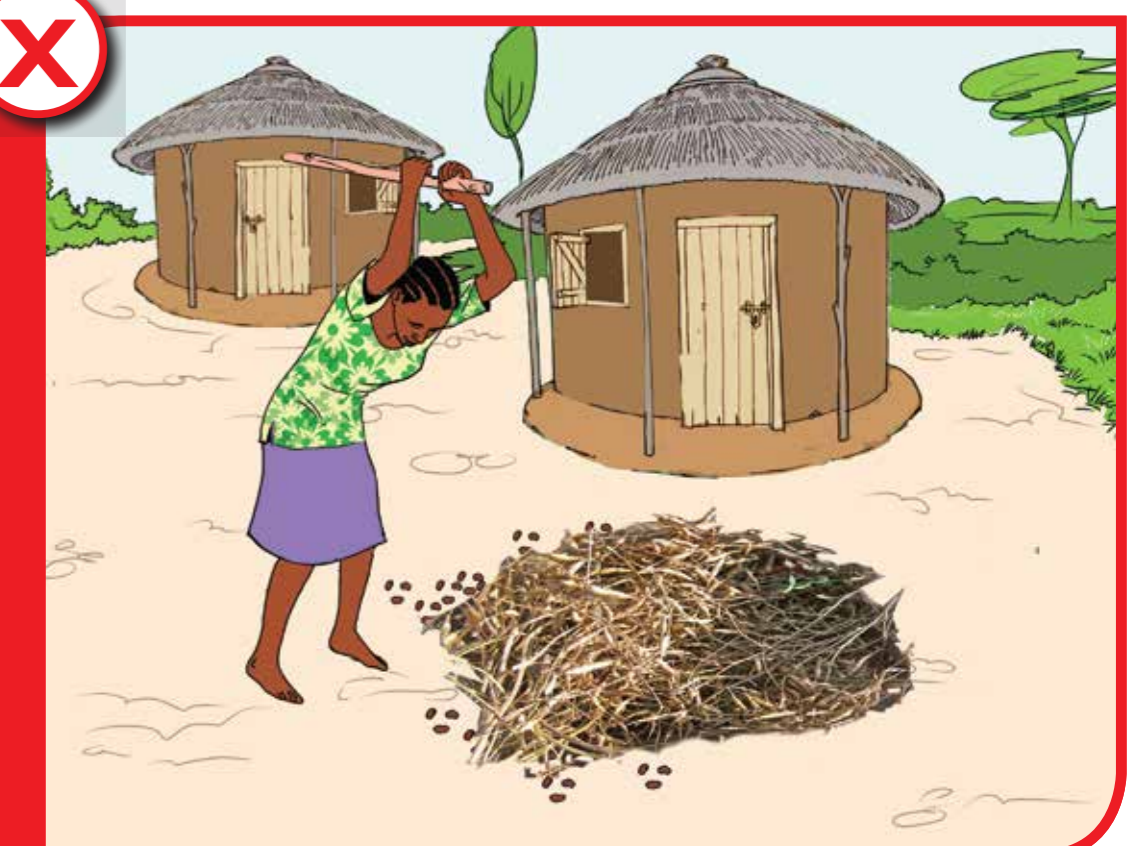
Do not harvest immature beans



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

