

Harvesting and storage of green gram (summary)

Green gram commonly called mung bean is one of the most popular pulses across the world. By cultivating green gram, farmers enrich their soil.

Many farmers loose their crop due to pests and diseases during harvest and storage hence green gram requires proper care during harvest and storage. During the first harvest, start by picking mature pods that are dry have changed from green to brownish black. Keep the pods in the sun for 2-3 days. Do a second harvest after 5-7 days and dry the pods in sun for 2-3 days. After drying, threshing and winnowing of the pods is done done.

Post- harvest care

Selecting the best seed for the next sowing season is done after threshing and winnowing. The seeds are then coated with vegetable oil and stored in earthen pots. Add neem leaves and dry red chillies then cover the pot with a cotton cloth and a wired mesh to keep out rodents.

Grains to be eaten should be stored in clean gunny bags/containers and neem leaves added together with dry soak nuts so as to keep away pests.

Grain storage

Keep the earthen pot and gunny bags off the floor and away from the walls. Seed inspection should be done regularly and infected grains should be removed. By properly harvesting and storing green gram, you will have more and better quality grains.