

Planting and management of common beans and maize

Maize is a staple food poor quality maize fetches low prices however maize is stored to ensure its availability through out the year for better prices.

It is of a great importance to apply nitrogen 2 weeks after planting and after seed germination since it is needed in large quantities. Grain storage guidelines are, storage duration, moisture content at harvest, quantity of harvest, market and transport means. Well ventilated store allows air circulation. Maize should be dried to moisture content of 13% and use clean tarpaulin.

Guidelines to production

First plough to moisten soil and to break disease life cycles then plant certified seeds from authorised dealers that are planted at onset of rains at recommended spacing.

Additionally weed between 4-5 weeks to reduce nutrient competition while applying pesticides to kill pests well as proper harvesting in time, store to reduce losses and sort to maintain quality, then clean and spray store before harvesting to destroy pests and shell as well as do not store maize with high temperature to maintain quality.

To add on that dust maize before storage, mix pesticide to avoid pest infestation and store in ventilated store for temperature regulation. The stores should have big space for easy inspection, cleaning, dusting and proper air circulation but also store on pallets to avoid development of moulds.

In order to block entry points for pests store in sisal bags and cut grass around store well as putting rat guards to prevent access to store.

Lastly use tarpaulin to dry, shell properly, appropriately dust grains Store in sisal bags, store grain in store to avoid development of Aflatoxins in maize.