Soya Bean Harvesting Tips

This 30 day window gives the farmer enough time to harvest before they start shattering. Another reason farmers should harvest soya beans at the right time is due to moisture loss since the beans loose moisture when left in the field for so long. Typically, soya beans are harvested at 12% moisture and if left in the field for so long the moisture reduces to 8-10% which leads to a reduction in yield when it comes to weighing the produce, thus loosing money. When it comes to storing soya beans, they are first shelled then put away in bags. Soya beans should therefore not be harvested at more than 12% moisture as they will start to mold which in turn leads to a rejection by farmers.

Why soya beans should be harvested at 12% moisture.

Typically, soya beans are harvested at 12% moisture and if left in the field for so long the moisture reduces to 8-10% . This reduction in moisture leads to a reduction in yield when it comes to weighing the produce, thus loosing money. When it comes to storing soya beans, they are first shelled then put away in bags. Soya beans should therefore not be harvested at more than 12% moisture as they will start to mold which in turn leads to a rejection by farmers. This may happen in cases where there is a waiting period before selling when the farmer may be waiting for better prices.