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Standard for Mungbeans

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Mungbeans Standard (Draft)**1. Scope**

This standard applies to classification and grading of Mungbean (*Vigna radiata* L.), locally known as mongo which is used as food, animal feed and as raw material for industrial purposes.

2. Definitions

For the purpose of this standard the following definitions apply:

2.1 Badly damaged beans

Beans that are materially damaged or discolored by weather, disease, weevils or other insects affecting the appearance and quality of the beans.

2.2 Clean-cut weevil-bored beans

Beans from which weevils have emerged, leaving a clean-cut open cavity free from larvae, web, mold, or stain.

2.3 Foreign material

Stones, dirt, weed seeds and cereal grains other than (*Vigna radiata*) beans.

2.4 Mixed beans

Different in color, size or shape of beans

2.5 Similar characteristics

Same in color, size and shape of beans

2.6 Sound beans

Beans that are free from defects

2.7. Split

Broken bean seeds that are less than three-quarters of the whole seed.

2.8 Weevil infested beans

Infested with live weevils

2.9 Well screened

Beans that passed through the sieve which are uniform in size and shape, and are free of small, shriveled, immature beans, splits, broken beans, large beans, and foreign materials.

3. Minimum requirements

In all grades, subject to the special provisions for each grade, mungbeans must be:

- similar in size, shape and color;
- clean, practically free of dirt and any visible foreign matter;
- free of any foreign smell;
- free of any stain in the seed coat;
- practically free from damages caused by weather, heat, pests, molds, and mechanical or other means; and
- free from chemical treatments.

The development and condition of mungbeans must enable them to:

- withstand transport and handling; and
- arrive in satisfactory condition at the place of destination.

4. Classification and grading

4.1 Mungbean is graded based on various parameters indicated in Table 1.

Table 1 – Grading of mungbeans

Mungbean Grade	1	2	3
Moisture (%)	12.0 - 14.0	14 - 15	14 - 15
Total Defects (Total badly damaged, total foreign material, mixed beans and splits)	2	4	4
Total Damaged (%)	2	4	4
Clean cut weevil damage	0.5	1.0	2.0
Total Foreign Material	0.5	1.0	1.0
Mixed beans	0.5	1.0	2.0

Sub-standard Grade – mungbean that is not well screened.

Mungbean with more than 0.5% clean cut weevil damage is considered as sub-standard grade.

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4.2 PROVISIONS CONCERNING SIZING

Size of mungbean is based on the sieve mesh, as presented in Table 2.

Table 2 - Size grading of mungbeans

Mungbean Grade	Size (mm)
Small	3.0 - 3.2
Medium	3.4 - 3.6
Large	3.8 - 4.0
Extra Large	> 4.0

5. Contaminants

5.1 Heavy metals

Mungbeans shall be free from heavy metals in amounts which may represent a hazard to human health.

5.2 Pesticide residues

Mungbeans shall comply with those maximum residue limits established by the Codex Alimentarius Commission and/or authority for this commodity.

5.3 Mycotoxins

Mungbeans shall comply with those maximum mycotoxin limits established by the Codex Alimentarius Commission and/or authority for this commodity.

6. Hygiene

6.1 It is recommended that the produce covered by the provisions of this standard be prepared and handled in accordance with appropriate sections of the Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 1 - 1969, Rev. - 2003), and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to those products.

6.2 To the extent possible in good manufacturing practice, the products shall be free from objectionable matter.

6.3 When tested by appropriate methods of sampling and examination, the products:

- shall be free from micro-organisms in amounts which may represent a hazard to health;
- shall be free from parasites which may represent a hazard to health; and
- shall not contain any substance originating from micro-organisms in amounts which may represent a hazard to health

7. Packaging

- 7.1 Pulses shall be packaged in containers which will safeguard the hygienic, nutritional, technological, and organoleptic qualities of the product
- 7.2 The containers, including packaging material, shall be made of substances which are safe and suitable for their intended use. They should not impart any toxic substance or undesirable odour or flavour to the product.
- 7.3 When the product is packaged in sacks, these must be clean, sturdy and strongly sewn or sealed.

8. Labelling

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985), the following specific provisions apply:

8.1 Name of Product

The name of the product to be shown on the label shall be the commercial type of the pulse.

8.2 Labelling of non-retail containers

Information for non-retail containers shall either be given on the container or in accompanying documents, except that the name of the product, lot identification and the name and address of the manufacturer or packer shall appear on the container. However, lot identification and the name and address of the manufacturer or packer may be replaced by an

identification mark, provided that such a mark is clearly identifiable with the accompanying documents.

9. Methods of Analysis and Sampling

See relevant Codex texts on methods of analysis and sampling.

References

PHILIPPINE NATIONAL STANDARD PNS/BAFPS 105: 2012, ICS 67.080.01

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