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HOW TO PRODUCE AND SAVE YOUR OWN MUNG BEAN SEEDS



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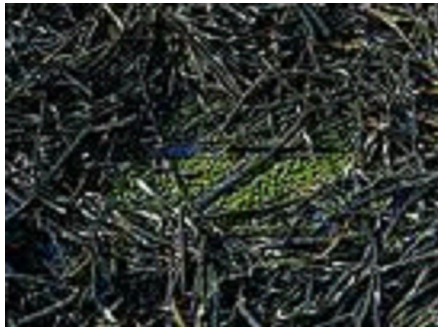
Steps on extracting and saving Mung bean seeds

Step 1: Harvest: Harvest pods from healthy plants as soon as pods turn brown to black in color (do not wait for completely dry pods). This is to avoid any damage due to sudden rain.



Pod ready for harvest

Step 2: Drying: Spread pods on a dry clean surface such as a mat or bed and dry under the sun for a couple of days until pods pop open.



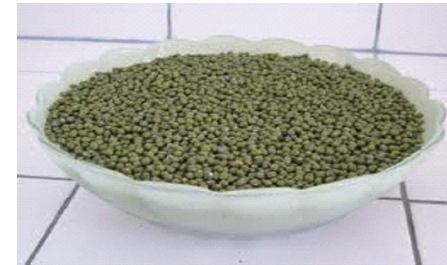
Pods dried under the sun

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Step 3: Threshing: Thresh seeds by gently removing from pods to avoid seed damage into a small tray or container.



Popped open pods ready to be threshed



Threshed seeds in bowl

Step 4: Storage: Store seeds in airtight container, manila envelopes (for small quantities), cloth bags, plastic containers, metal containers, foil envelopes or any other suitable container. Store seeds under cool and dry conditions in order to maintain seed viability.



Seeds stored in airtight containers

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