



PLANT FACT SHEET

Vigna mungo (L.) Hepper

GENUS *Vigna* FAMILY Fabaceae

COMMON NAMES Mung bean, Black gram, Urd

EDIBLE PARTS AND USES

Edible parts: Leaves, Seeds, Pods, Vegetable

The ripe seeds are eaten. They are mostly eaten as dal in India. They are fried and roasted and eaten as a snack. The young pods and young leaves are also edible.

The beans are also used for bean sprouts.

The seeds are used in lentil soup, parched and ground into flour for porridge, or baked into bread.

The roasted and ground seeds are used in a spice mixture.

DESCRIPTION

A small annual bean with hairy pods. It is an erect herb 20-80 cm tall. Sometimes the stems are twining. The stems have dense yellow or rusty hairs. Leaves have 3 leaflets. The leaflets are oval and 3-10 cm long by 1-5.5 cm wide. The leaf stalks are long but the leaflets stalks are short. Flowers are yellow. They are 1-2 cm long in dense flower clusters. The fruit is a pod 4-7 cm long. They are 5-6 mm wide. Seeds are small and black. There are 4 to 10 seeds per pod. Seeds are 4-4.5 mm long by 4 mm wide. They have square ends.

HABITAT

A tropical plant. Mainly coastal but probably will grow up to 1800 m altitude in the tropics. It suits dry areas. It is drought resistant. It is grown in areas with rainfall of 900 mm per year. It cannot stand frost or long periods of cloud. It is not suited to the wet tropics. In Nepal they grow to 2000 m altitude. It suits hardiness zones 10-12.

PRODUCTION

Cultivation

It is grown from seed. Seed collection is easy. Seed can be broadcast or sown as individual plants 25 cm apart.

Harvesting and Seed Production

Flowering commences after 6 weeks. Plants are self pollinated. Pods are ready to harvest 2 to 4 months after planting. Pods shatter easily. It is easiest to pull the whole plant, dry them for a week then thresh out the seeds. Seed yields of 450-560 kg per hectare after 80-120 days are common. 100 seeds weigh about 4 g.

NOTES

There are about 150 *Vigna* species. They are mostly in the tropics.

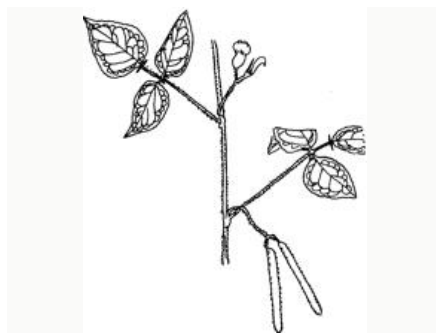
PICTURES



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