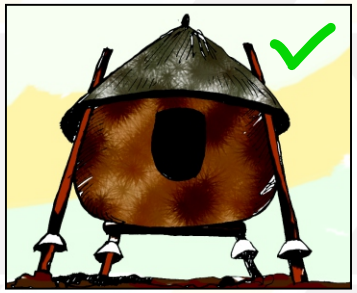
- Periodically fumigate to control insects using environmentally recommended fumigants



LABELLING

Name of product
- Colour
- Grade
- Name, address of producer /packer/ importer
- Lot / batch / code number
- Net weight (kg)
- Storage instructions
- Crop year
- Packing date
- Instructions for disposal of used packaging
- Country of origin
- Declaration on genetic make-up

BENEFITS OF FOLLOWING STANDARDS

1. DECREASED SPOILAGE

2. IMPROVED QUALITY

3. WIDER MARKETS

4. INCREASED INCOME

The UNBS acknowledges and appreciates the input of all of its stakeholders who contributed to the development of these simplified guidelines.

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SOYBEANS

SIMPLIFIED GUIDELINES

ENGLISH VERSION

The Commonwealth Standards Network (CSN) and the Uganda National Bureau of Standards (UNBS) have simplified the standards for fresh pineapples to assist primary producers to gain better access to the market.

By following these guidelines, farmers should achieve better quality and therefore obtain higher prices.

QUALITY SOYBEANS

- Quality soybeans to be supplied to the customer shall be:
- Hard, clean, wholesome, uniform in size, shape and colour (yellow, green, brown or black)
- Free from abnormal flavour, smell and discolouration and
- Free from foreign odours, moulds, live pests, rodent droppings, toxic or noxious weed seeds and other injurious contaminants.

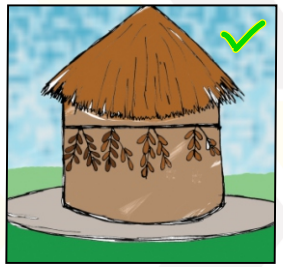
HARVEST

Do not:

- Harvest Late in season
- During extremely hot weather (above 30°C)
- Leave harvested crop in the field

Do

- Harvest the crop as soon as it is dry, (approximately 90-120 days)



- Transfer the produce to raised racks in a well aerated covered area for further drying

THRESHING AND WINNOWING

Do not:

- Thresh in unclean places or on bare ground
- Thresh by excessive beating
- Winnow on an unclean surface or on bare ground

Do

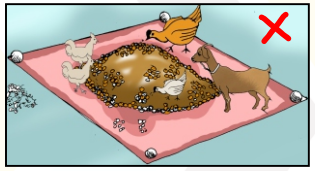
- Thresh soybeans with a moisture content of 14-15%
- Thresh soybeans on a clean tarpaulin to avoid soiling and contamination

- Winnow, sort and grade soybeans before storage and selling
- Keep animals away from threshing, drying and storage areas

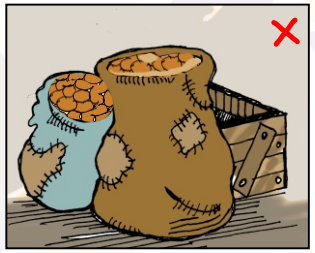
SORTING, BAGGING AND STORAGE

Do not:

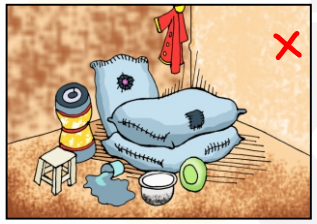
- Add stones, sand or small metals
- Dry the seed at high temperatures (above 37°C)



- Let pests and rodents damage the soybeans in storage



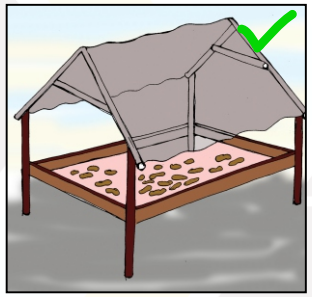
- Store the bagged soybeans directly on the ground or where animals and chemicals are kept



- Store in damp, dirty or hot places

Do

- Sort and bag the dry soybeans before storage and selling
- Pack the soybeans in clean, well-sealed food grade packaging materials
- Keep the storage area clean at all times



- Keep animals away from threshing, drying and storage areas
- Store in an exclusive well aerated, cool, dry, clean place

- Store in a vermin proofed area
- Store off the ground