

Mungbean Standards

Machine dressed mungbean standards certificate to be issued only by AMA-accredited laboratories.

Grade	Sprouting	No. 1	Processing	Manufacturing
Appearance	Equal to or better in appearance when compared to the AMA Mungbean Type Sample and the photographic charts and parameters.	Equal to or better in appearance when compared to the AMA Mungbean Type Sample and the photographic charts and parameters.	Equal to or better in appearance when compared to the AMA Mungbean Type Sample and the photographic charts and parameters.	Equal to or better in appearance when compared to the AMA Mungbean Type Sample.
	This is equal to or better than the Processing Grade AMA Mungbean Type Sample. For AMA Black Mungbean	appearance than the Processing Grade and colour is to be more		
	Types ONLY: The AMA Mungbean Type Sample has an even appearance, but 1.0% brown seed is acceptable.	uniform.		
Purity	99%	99%	99%	98%
	Inert / Foreign Material ≤ 1% Including: Splits ≤ 1% Soil/stone ≤ 0.1% Other seed°s ≤ 0.1% Weeds to be reported	Inert / Foreign Material ≤ 1% Including: Splits ≤ 1% Soil/stone ≤ 0.1% Other seeds ≤ 0.2% Weeds to be reported	Inert / Foreign Material ≤ 1% Including: Splits ≤ 1% Soil/stone ≤ 0.1% Other seeds ≤ 0.3% Weeds to be reported	Inert / Foreign Material ≤ 2% Including: Splits ≤ 2% Soil/stone ≤ 0.1% Other seeds ≤ 0.5% Weeds to be reported
Size Range	All Grades	98% to be retained ab	ove or between screens using 'Ter	Shakes' sieving method
	AMA Large Green Mungbean Type AMA Small Green Mungbean Type AMA Black Mungbean Type AMA Dull Mungbean Type			
Moisture	12%	12%	12%	12%
Defect type* – re	efer to photographic charts.			
Pod Scale*	3%	3%	12%	NA
Seed Coat*	1%	1%	2%	NA
Stained*	1%	1%	2%	NA
Wrinkled*	4%	4%	12%	NA
Objectionable material	Nil Tolerance	Nil Tolerance	Nil Tolerance	Nil Tolerance
Germination Excluding hard seeds		NA	NA	NA
Over-soaks	10%	NA	NA	NA
Charcoal Rot	Absent at 28°C	NA	NA	NA
Salmonella spp.	Nil/25g	NA	NA	NA
E. coli	≤20cfu/g	NA	NA	NA
Listeria	≤100cfu/g	NA	NA	NA
monocytogenes				

 $[\]mbox{\ensuremath{^{\ast}}}$ To be determined in accordance with the applicable defect type chart. NA = Not Applicable

Adopted: 1 August 2019



Machine Dressed Mungbean Standards

EXPLANATION OF THE AMA MACHINE DRESSED STANDARDS

- 1. Machine Dressed: All mungbeans covered by these Standards are to be Machine Dressed (MD). Machine Dressed Mungbeans are defined as Farmer Dressed mungbeans that have received further post-harvest seed cleaning. It is a requirement that this further seed cleaning utilises both airand-screen grading as well as gravity-grading equipment to substantially remove undesirable material.
- **2. Sampling:** For testing purposes, seed lines are to be represented by samples responsibly collected in accordance with a recognised sampling procedure such as those prescribed by Australian government regulatory authorities.
- **3. Appearance:** Based on visual assessment against the standard sample at the time of testing. Appearance is determined on uniformity of colour, shades of colour, insect damage, lustre, brightness of colour, condition of skin coat and any other characteristics that effect appearance. In conjunction with appearance test a photographic chart and parameters are to be used to determine overall grade.
- **4. Purity:** In accordance with ISTA rules (with the addition of analysis and reporting of splits).
- **5. Size Grading:** 98% must be above or between the screens as pertinent. The actual percentage and relevant AMA Mungbean Type will be recorded on the certificate.
- 6. Moisture: In accordance with ISTA rules.
- 7. Defect Type: Photographic charts are to be used in conjunction with appearance and parameter tests to determine overall grade. The five defect types; pod scale, seed coat damage, stained, wrinkled and dimples are identified using photographic charts to determine sound and defective seeds.
- **8. Objectionable Material:** As per Pulse Australia definition for objectionable material.

- **9. Germination:** In accordance with ISTA rules. Hard seed to be reported. Hard seeds not to be counted (excluded) as germinable seed..
- **10. Over-soaks:** Percentage of mungbeans that absorb moisture after being submerged in water at 32°C for one hour.
- **11. Charcoal Rot:** Presence of Charcoal Rot tested at 28°C for four days, to be recorded on the Certificate of Analysis.
- **12. Microbiological Standards:** In accordance with Food Standards Australia and New Zealand (FSANZ) Seed Sprouts (Standard 4.2.6). Pathogen test results are to be recorded on Certificate of Analysis.
 - a. Salmonella spp. = Nil/25g
 - b. Escherichia coli ≤ 20cfu/g
- c. Listeria monocytogenes ≤ 100cfu/g
- 13. Sprout Test: As per AMA approved procedures

Lowest grade of any one of the above tests will be the overall grade given.

Below manufacturing grade is 'Sale by Sample'.

ENQUIRIES

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