Bean Sprouts—*Phaseolus aureus* R. and *Glycine max* (L.) Merr.¹

James M. Stephens²

While several kinds of legumes may be eaten as sprouts, the two most commonly eaten are the mung bean and the soybean. Mung is the most commonly used and preferred bean for sprouting.

Until recently, the use of mung bean sprouts in America was restricted to Chinese dishes. Lately, they have become increasingly popular in restaurant salad bars and US kitchens, particularly with health enthusiasts because sprouts are rich in vitamins and low in carbohydrates.

**Making Sprouts at Home**

Many methods have been used in sprouting mung beans. The beans are soaked in water for about 8 hours and then placed in tubs or crockery jars provided with adequate drainage and darkness. They are sprinkled with water at room temperature about three times a day. The sprouts are ready for use in about 4 to 6 days, depending on the room temperature.


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Commercial Bean Sprouts

Methods for the commercial production of bean sprouts are quite varied, yet the principles are the same. According to a Michigan state bulletin by Beeskow, the beans are soaked at 70°F for 8 hours and then transferred to large uncovered metal tanks in quantity to produce a depth of about 12 inches of beans. A mechanical sprinkling device waters the sprouts by moving from one end of the tank to the other once every 4 hours.

Sprinkling holds the sprouts at a moderate temperature, washes out accumulated carbon dioxide and other wastes, and replenishes the oxygen supply. Under these conditions the sprouts emerge from the seed coat during the first day of sprouting. Growth is rapid and the sprouts reach the desired size in about 5 days. Sprouts 3½ inches long with a diameter of 1/8 inch are considered best.

Using Sprouts

Bean sprouts are used both raw and cooked. They are used in stews and soups, take the place of onions or mushrooms in fried or roasted dishes, or are eaten raw as a salad. Most commercially produced bean sprouts are canned.

The most palatable sprouts are those eaten fresh. The vitamin C content of mung bean sprouts ranges up to 0.346 mg per gram of fresh sprouts. Maximum vitamin C is reached during the second day of germination. However, at this stage the sprouts are quite small.

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