

You are viewing one of thousands of biographies – click below for more, including Search box and access to Plant associated organisations.

[Plant Biographies](#)

[Bibliography](#)

Vigna radiata

[Synonyms : *Azuki radiata*, *Phaseolus abyssinicus*, *Phaseolus aureus*, *Phaseolus hirtus*, *Phaseolus mungo*, *Phaseolus radiata*, *Phaseolus sublobatus*, *Rudua aurea*, *Vigna aureus*]

MUNG BEAN is an annual. Possibly native to Indonesia it has pea-like yellow (often reddish) flowers.

It is also known as *Adad* (Gujarati), *Amberique* (French), *Balátong* (Filipino/Tagalog), Black gram, *Bundou* (Japanese), Bean sprouts, *Bohne* (German), Burmese mung bean, Chinese bean sprout, Chinese mung bean, *Đậu xanh* (Vietnamese), Golden gram, Golden-seeded mung bean, Green gram, *Haricot mungo* (French), Indian mung bean, *Kachang chindai* (Malay), *Lü dou* (Chinese), Mongo bean, Mung, *Mungbohne* (German), *Mungböna* (Swedish), Mung dahl, *Mungbohne* (German), *Mungpapu* (Finnish), *Ndengu* (Kikuyu), *Tua tawng* (Thai), Urd, and Wild mung bean.

Radiata is Latin (provided with rays or spokes) meaning ‘with rays or of radiating form’.

The green seeded varieties are usually harvested for human consumption. The golden seeded varieties are often more suitable for fodder.

Mung bean is well-known in the Western world today from the use of its bean sprouts in Chinese cookery. In China they also value mung bean as a source of starch used for noodles. In Asian countries the unripe pods are eaten as a cooked vegetable and the dried ripe seeds (whole or split) are also prepared for the table. Processed mature seeds are ground for flour.

The plant is cultivated for forage and is also grown as a green manure.

Medicinally, in Chinese medicine the seed skin has been used to treat fevers and colds, and the beans have been used in remedies for diminished eyesight and skin disorders as well as for treating fluid retention and beriberi.