

Kidney Bean

Light, dark red and white kidney beans are produced in southwestern Ontario and Manitoba. Some of the production of these types goes to the food processing industry for canning, but a significant proportion of each crop (up to 75%) is available for export. While the light and dark red kidney beans are popular in chilies, both canned and homemade, these types are also used in baked beans and salads. Traditional export markets include the USA, Europe and the Caribbean region.

Black Bean

Black beans have a black seed coat and a white cotyledon and are produced in Ontario and Manitoba. Virtually the entire crop is exported to markets in the Caribbean and Latin America. The weight per 1000 seeds is about 160 grams.

Cranberry Bean

Cranberry (or romano) bean is one of the smaller volume pulse crops produced in Ontario. These large, reddish brown mottled beans have a white cotyledon and are primarily exported to markets in southern Europe. Cranberry beans are processed as a canned product and are used in soups and stews.

Brown Bean

Brown beans have been produced in Ontario for a number of years, primarily under contract. Also called Dutch brown beans, this type is normally shipped to markets in Europe.

Great Northern Bean

This type is produced in Ontario and Alberta, and is mainly exported to western European markets. It is a large bean with a weight per 1000 seeds of about 290 grams.

Pinto Bean

Produced in Alberta and Ontario, this large mottled brown bean with a white cotyledon is exported to the USA (often for re-export) and to markets in Latin America. Pinto beans are used extensively in Mexican cooking. The seed weight for 1000 seeds of pinto beans is about 340 grams.