

Possible reasons for bad malting result(s)

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Marketing and Sales Malting Barley

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Ellinor Malting Quality

Sort		Proteinindhold						Sortering, pct kerner >2,5 mm						Viskositet, cP				Beta-glucan, mg/l				Ekstrakt, pct			
		Lok.1	Lok.2	Lok.3	Lok.4	Lok.5	Gns.	Lok.1	Lok.2	Lok.3	Lok.4	Lok.5	Gns.	Lok.1	Lok.2	Lok.3	Gns.	Lok.1	Lok.2	Lok.3	Gns.	Lok.1	Lok.2	Lok.3	Gns.
Ingress Mash																									
2014	Quench	9,8	10,4	9,1	9,1	10,6	9,8	97	96	98	97	98	97	1,51	1,55	1,43	1,50	149	114	50	104	83,6	83,7	83,1	83,5
2014	Crossway	10,0	10,1	9,8	9,1	10,7	10,0	96	97	97	97	98	97	1,45	1,49	1,44	1,46	50	63	54	56	84,7	84,5	82,6	83,9
2014	Flair	9,0	10,4	9,6	8,9	10,2	9,6	95	93	97	93	97	95	1,46	1,50	1,43	1,46	62	148	50	87	82,5	84,3	82,8	83,2
Term mæsk 65°C																									
2015	Quench	9,6	7,9	8,2	8,9	9,8	8,9	97	95	98	98	97	97	1,49	1,46	1,47	1,47	127	50	63	80	85,1	84,3	84,9	84,8
2015	Flair	9,8	7,8	7,7	8,4	9,6	8,7	96	95	96	96	93	95	1,46	1,42	1,44	1,44	78	50	50	59	85,4	82,6	84,7	84,2
2015	Embrace	8,9	7,4	8,1	8,6	9,7	8,5	97	98	97	97	96	97	1,49	1,44	1,47	1,47	191	53	130	125	85,7	83,2	85,0	84,6
2015	Cosmopolitan	10,0	7,4	8,0	8,5	9,6	8,7	98	97	97	99	98	98	1,51	1,47	1,45	1,48	223	103	91	139	84,3	83,2	85,5	84,3
2015	Prospect	9,8	7,3	7,9	8,8	9,6	8,7	97	95	96	98	96	96	1,52	1,46	1,47	1,48	167	60	94	107	86,0	84,8	85,0	85,3
Term mæsk 65°C																									
2016	Quench													1,69	1,56	1,52	1,59	708	268	204	393	81,7	85,1	83,9	83,5
2016	KWS Irina													1,69	1,60	1,53	1,61	753	459	293	502	82,9	84,2	83,8	83,6
2016	Laureate													1,66	1,54	1,49	1,56	645	396	218	420	83,3	85,0	84,0	84,1
2016	Embrace													1,68	1,54	1,51	1,58	543	286	221	350	81,1	85,8	83,9	83,6
2016	Cosmopolitan													1,78	1,54	1,47	1,60	543	288	120	317	81,0	85,0	84,4	83,5
2016	Prospect													1,73	1,61	1,52	1,62	729	423	231	461	81,0	84,7	84,7	83,5
2016	Champ													1,73	1,63	1,50	1,62	480	486	265	410	81,7	83,6	84,3	83,2
2016	Applaus													1,64	1,48	1,47	1,53	654	144	151	316	80,8	85,1	84,1	83,3
2016	Rotator													1,74	1,60	1,50	1,61	798	298	240	445	80,4	84,2	82,9	82,5
2016	Elinor													1,82	1,58	1,51	1,64	1000	432	250	561	80,6	83,6	84,3	82,9

Ellinor Malting Quality

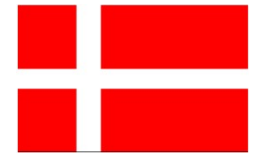
Country	Trial / Status 2017	Number of locations Malting quality
FR	CTPS 1 + 2 (2015/2016) Results private malsters (2016/17) CBMO trials 2017	5 ✓ (harvest 2015 / 2016 11 () 10 ()
EU / DE	EU-1	5 ✓ (harvest 2017)
AT	NL1	2 ✓ (harvest 2017)
DK	VLB stresstest (2017) Tystofte (2016)	3 ✓ 2 ✓ 1 👎

VLB Stress Test Danish Preferred 2017 Mean n=3

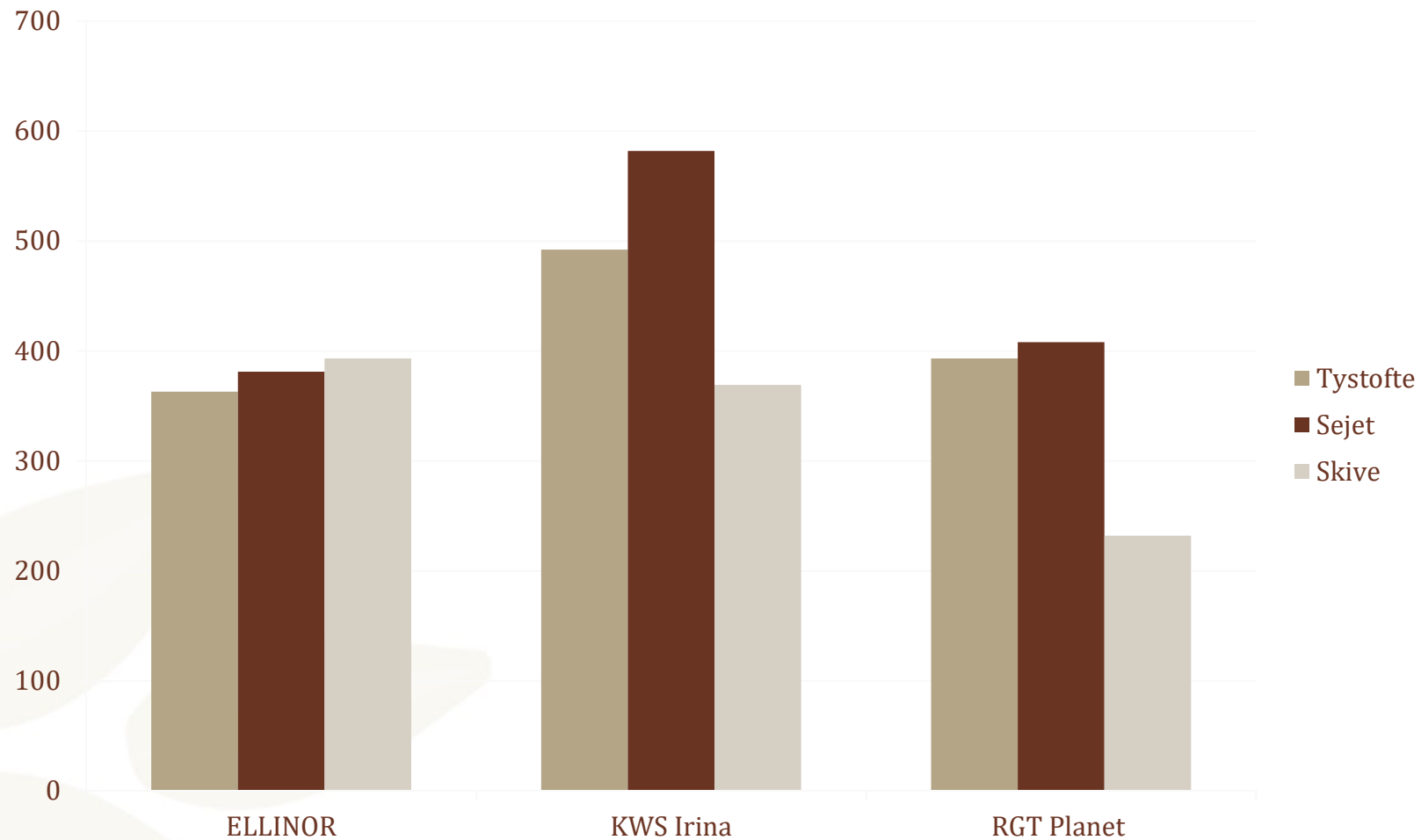
 Breeder labelling											
	Extract, VZ65 [% dm]	Viscosity VZ 65°C (8,6) [mPa*s]	Protein content [% dm]	Kolbach Index VZ65 [%]	FAN VZ65 [mg/100 g dm]	Turbidity VZ65 EBC	Friability [%]	Beta-Glucan (FIA/VZ 65°C) [mg/l]	Alpha-Amylase activity [DU/g dm]	Beta-Amylase activity [BU/g dm]	Total loss
KWS Irina_45	82,5	1,6	10,6	41	129	2,5	78	481	48	1093	11,3
RGT Planet_45	82,5	1,6	10,3	46	137	4,2	83	344	65	1065	8,7
Laureate_45	83,1	1,6	10,4	44	140	3,6	79	408	63	1004	9,1
ELLINOR_45	82,6	1,6	10,1	46	136	2,8	81	379	69	912	9,9
KWS Irina_43	82,3	1,7	10,8	39	126	3,6	67	682	51	1077	9,8
RGT Planet_43	82,0	1,6	10,5	42	136	5,3	74	561	62	1070	7,9
Laureate_43	83,1	1,6	10,3	41	119	3,8	74	590	63	970	8,3
ELLINOR_43	81,8	1,7	10,2	43	132	3,5	73	610	57	885	8,7
KWS Irina_41	82,3	1,9	10,8	37	117	3,0	60	906	47	957	8,4
RGT Planet_41	81,8	1,8	10,5	38	106	4,4	60	811	55	1052	6,5
Laureate_41	82,2	1,7	10,3	39	112	3,0	61	858	57	984	7,2
ELLINOR_41	81,7	1,8	10,4	39	122	2,6	61	807	57	890	7,4

Source:
Danish Preferred
2017

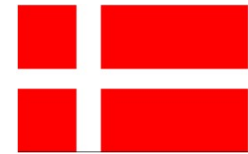
VLB Stress Test Danish Preferred



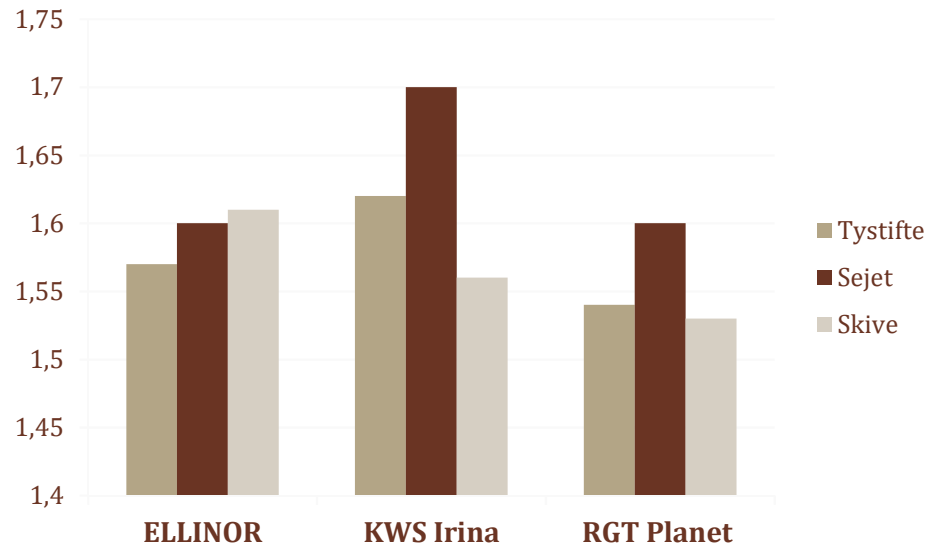
β-Glucan



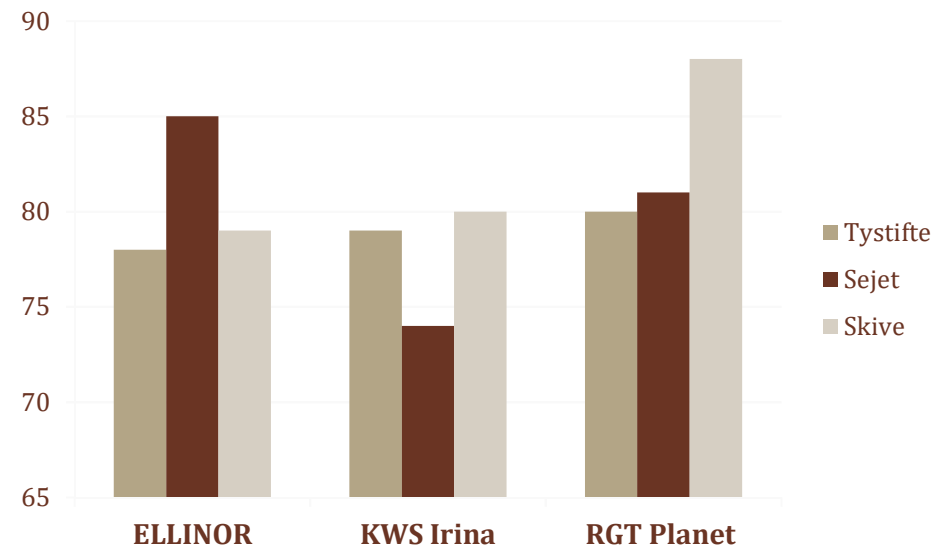
VLB Stress Test Danish Preferred



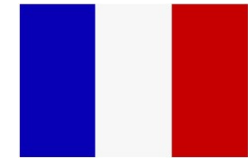
Viscosity



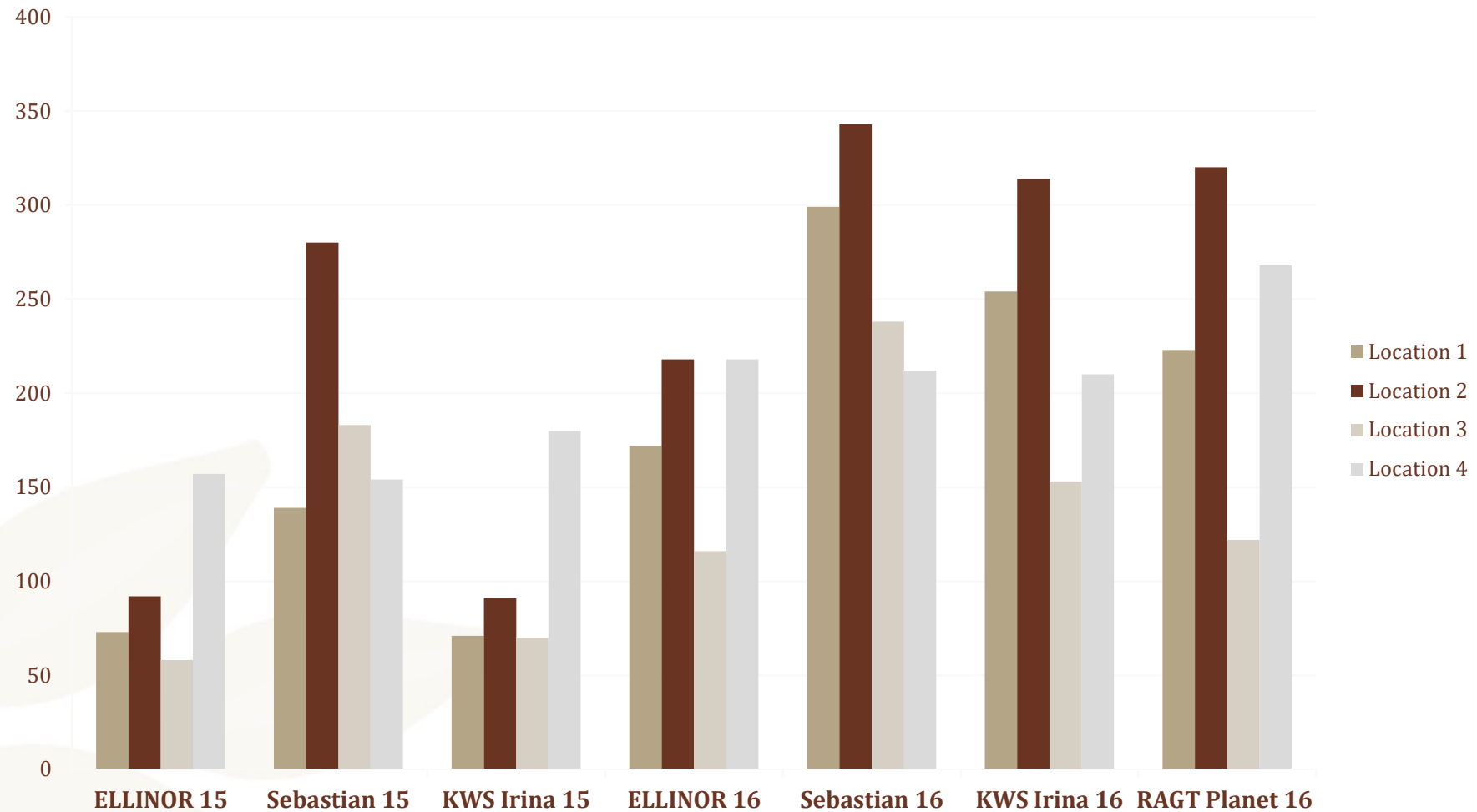
Friability



Results CTPS 2015 / 2016

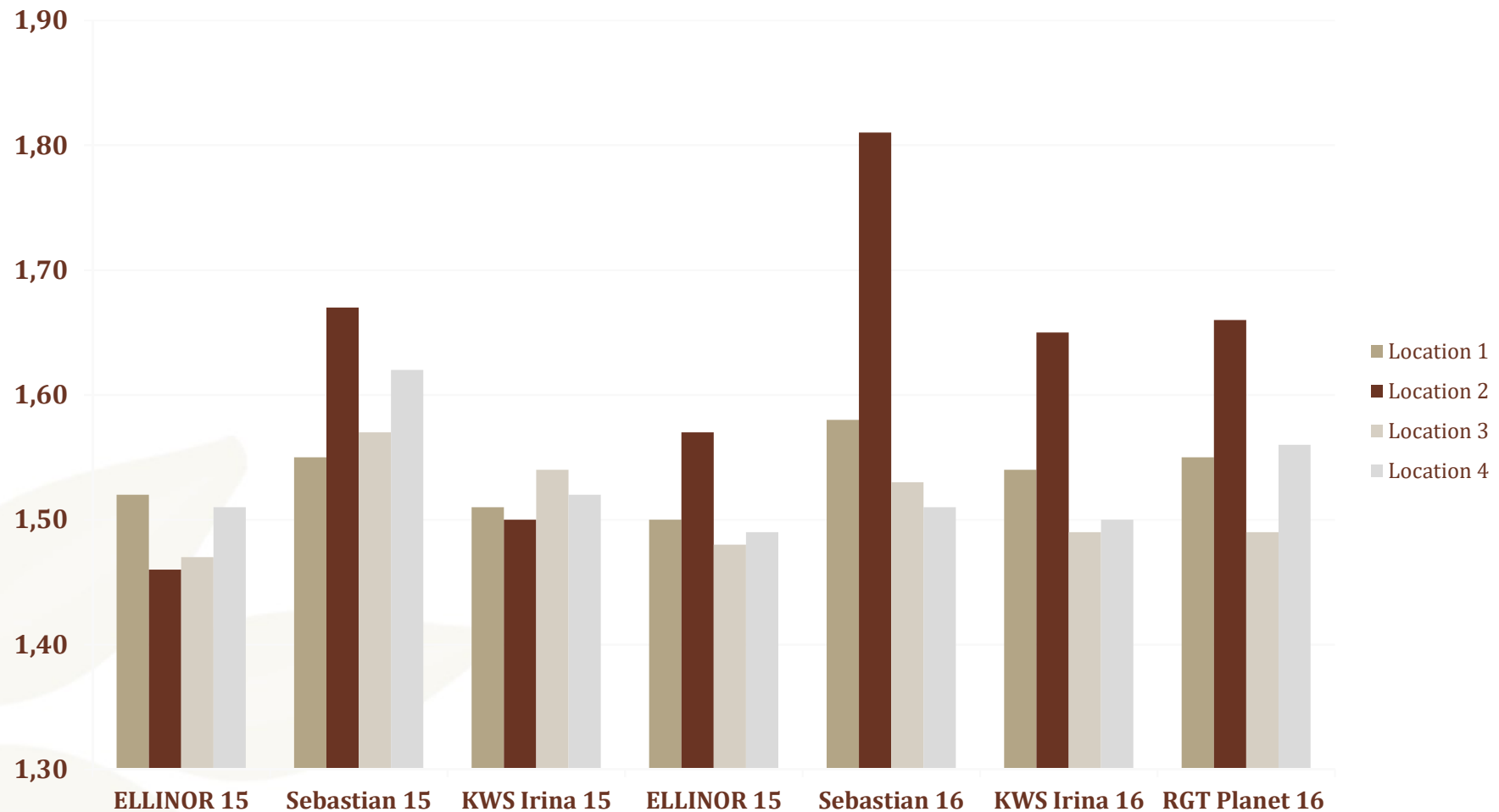
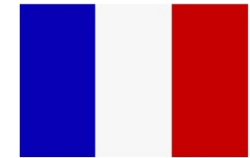


ß – Glucan mg / l



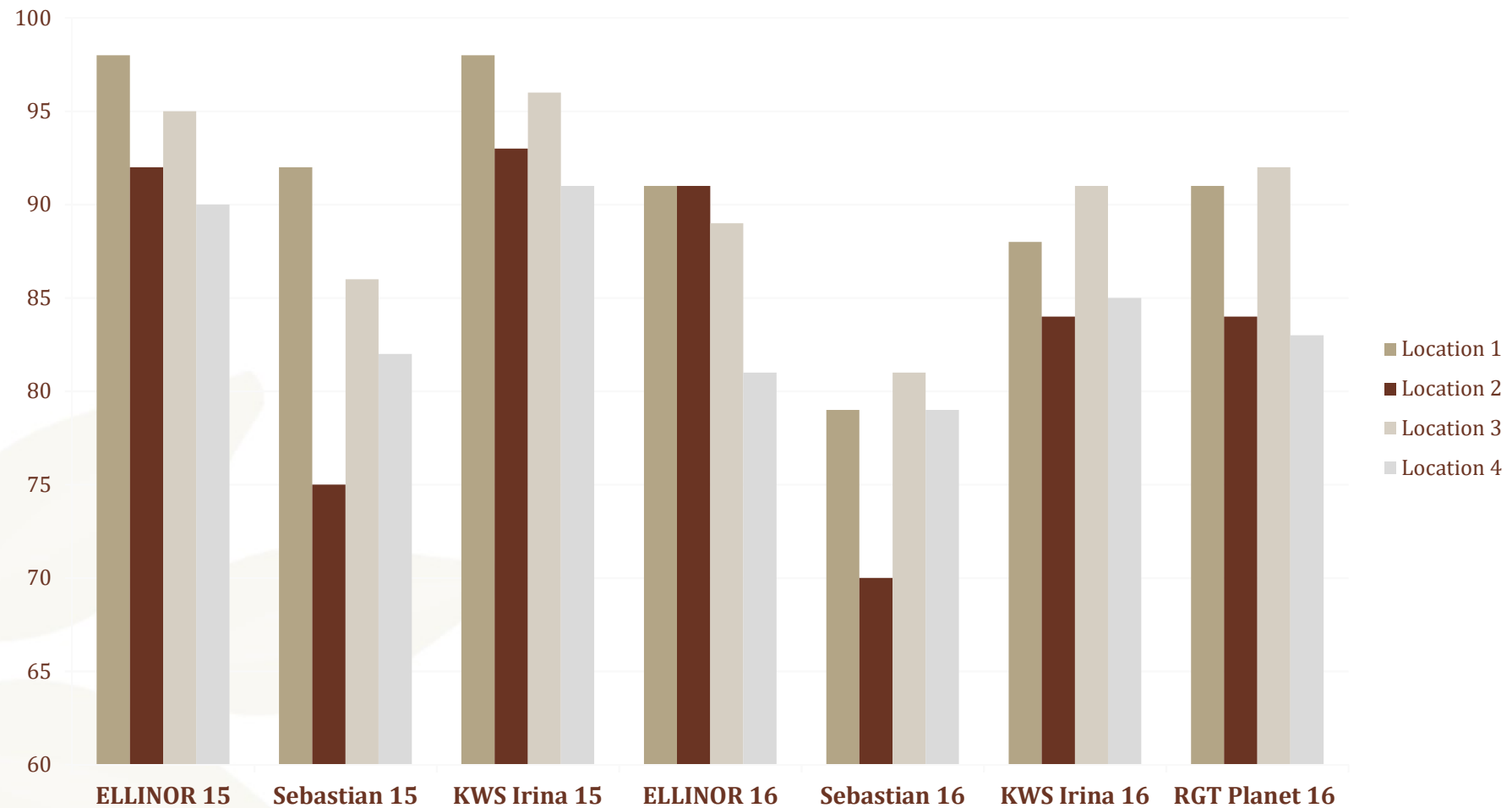
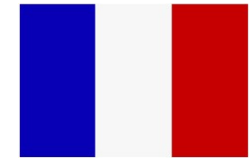
Results CTPS 1 + 2 (2015/2016)

Viscosity



Results CTPS 1 + 2 (2015/2016)

Friability (%)



Malting Quality- NL1 AT - Harvest 2017



Variety	ß – Glucan		Viscosity	
Location	1	2	1	2
Ellinor	175	164	1,51	1,45
RGT Planet	155	155	1,47	1,48
Laureate	268	152	1,48	1,45

Possible impacts on malting quality for one barley variety in multi-variety trials? *(With equal treatments/handling!)*

→ “undercover”-sprouting?

No high temperatures before harvest with breakdown of dormancy!

→ damage at harvest with too high rotations of combiner drum causing decreasing germination damage with less 12% H²O-content of seeds?

Never will happen in Scandinavia!

→ differences in maturity, disease resistance, etc. are causing differences in moisture content of seeds per variety at harvest


































1. drying with (too) high temperatures are causing more damage with increasing water content of the single seed lot

2. harvest of not 100% mature seeds have a negative impact on germination and malting quality

3. cold weather before and at harvest and following storage of seeds under cold temperatures is stabilising dormancy (if not dried!)

4. Unsufficient or too slowly drying of too wet seed bags

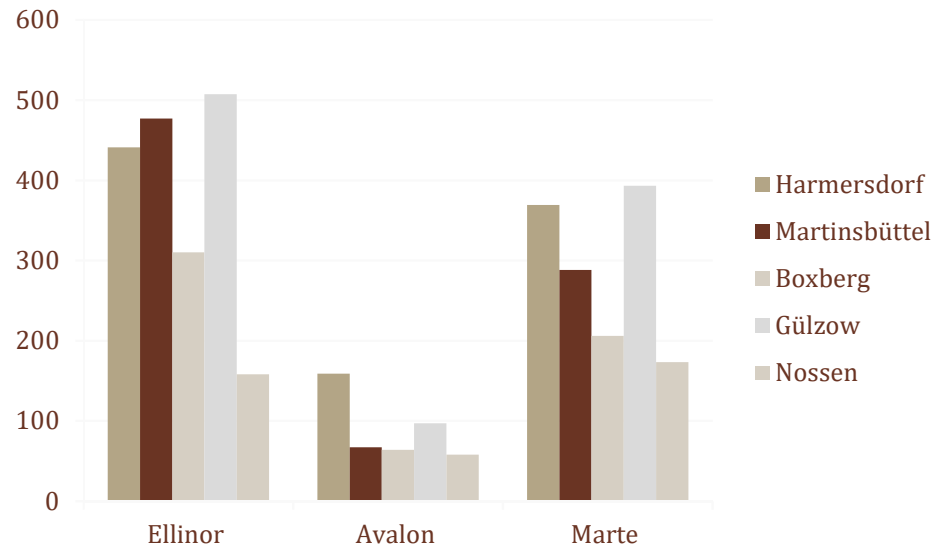
Overview for spring barley (varieties in National trials 2017, latest data)

	Yield 1)		Diseases (Observation Plots) 2)				Cultivation (Observation Plots) 2)	
	Grain yield index	Grain yield, hkg per ha	Barley Rust coverage	Scald coverage	Net and Spot blotch coverage	Ramularia coverage	Ripening date	Lodging
	(index)	(hkg/ha)	(%)	(%)	(%)	(%)		(score 0 - 10)
								
Year	2017	2017	2017	2017	2017	2017	2017	2017
Sorting								
1. <u>LG Diablo</u> 	107 (8)	75,1 (8)	20 (13)	2,0 (4)	2,1 (12)	17 (8)	6/8 (2)	1,0
2. <u>Embrace</u> 	105 (8)	74,2 (8)	21 (13)	1,5 (4)	0 (12)	19 (8)	5/8 (2)	2,0
3. <u>Laureate</u> 	105 (8)	74,2 (8)	12 (13)	0,05 (4)	0,05 (12)	10 (8)	6/8 (2)	2,0
4. <u>Ellinor</u> 	105 (8)	74,1 (8)	9 (13)	0,4 (4)	1,0 (12)	7 (8)	6/8 (2)	2,0
5. <u>Rotator</u> 	105 (8)	73,7 (8)	20 (13)	0,5 (4)	0,3 (12)	12 (8)	7/8 (2)	1,0
6. <u>Dragoon</u> 	105 (8)	73,6 (8)	14 (13)	0,8 (4)	0,1 (12)	12 (8)	6/8 (2)	0,0
7. <u>Applaus</u> 	104 (8)	73,3 (8)	16 (13)	2,0 (4)	0,6 (12)	17 (8)	3/8 (2)	1,0
8. <u>Scholar</u> 	104 (8)	73,1 (8)	12 (13)	0 (4)	0,02 (12)	7 (8)	8/8 (2)	0,0
9. <u>SJ 176305</u> 	104 (8)	73,0 (8)	18 (13)	0,05 (4)	0,3 (12)	10 (8)	5/8 (2)	0,0
10. <u>SY 415584</u> 	104 (8)	72,9 (8)	28 (13)	0,3 (4)	0,2 (12)	10 (8)	6/8 (2)	0,0
11. <u>SY 415653</u> 	104 (8)	72,9 (8)	15 (13)	0,8 (4)	0,02 (12)	18 (8)	7/8 (2)	1,0
12. <u>Prospect</u> 	104 (8)	72,9 (8)	16 (13)	0 (4)	1,8 (12)	4,6 (8)	7/8 (2)	0,0
13. <u>KWS Josie</u> 	103 (8)	72,7 (8)	17 (13)	0,8 (4)	1,0 (12)	21 (8)	5/8 (2)	2,0
14. <u>SY 414473</u> 	103 (8)	72,6 (8)	16 (13)	1,4 (4)	2,9 (12)	8 (8)	5/8 (2)	0,0
15. <u>RGT Planet</u> 	103 (8)	72,4 (8)	16 (13)	1,0 (4)	1,0 (12)	16 (8)	5/8 (2)	3,0
16. <u>Luther</u> 	103 (8)	72,4 (8)	19 (13)	0,3 (4)	0,8 (12)	12 (8)	3/8 (2)	3,0
17. <u>Cosmopolitan</u> 	103 (8)	72,3 (8)	20 (13)	0 (4)	0,6 (12)	16 (8)	4/8 (2)	5,0

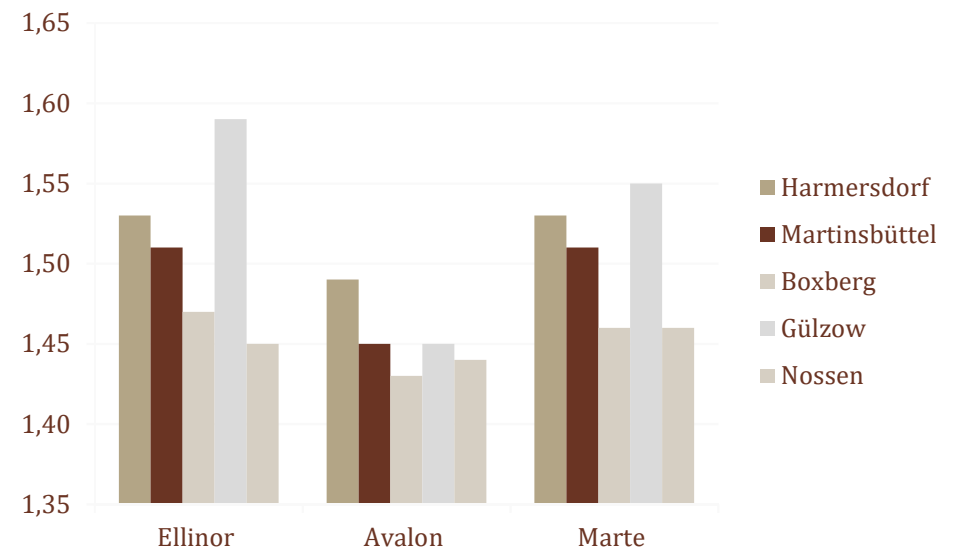
Quality EU trials 2017



β-glucan



viscosity



ELLINOR Germany 2017 (official EU1-trials)

	Variety	KennNr	Yield	Rel. %
Untreated				
	Quench	2194	55,30	96,2
	Avalon	2606	56,90	99,0
	RGT Planet	2703	60,20	104,8
Average Standards			57,47	100,0
	Marthe	2125	55,30	96,2
	Ellinor	3087	62,90	109,5
Treated				
	Quench	2194	62,40	98,0
	Avalon	2606	62,60	98,3
	RGT Planet	2703	66,10	103,8
Average Standards			63,70	100,0
	Marthe	2125	60,40	94,8
	Ellinor	3087	67,00	105,2
Number of trials			13	

Malting quality EU-trials Germany 2017

Malting standards Marthe and Avalon have been significantly earlier maturing than new variety Ellinor in 2017

At northern trial locations seeds have been tried after harvest (theoretically no dormancy possible!)

- in the 2-3 most early harvested trials locations Ellinor was higher in β -glucan than expected**
- later harvested trials β -glucan of Ellinor was better in relation to Avalon**
- in 4(9) of 5(10) years spring barley has not to be dried after harvest in Germany! (south)**
- all seeds of trials for quality analysis are dried together separated by variety in jute/cotton bags**
- in the critical 3 locations in the north seeds have to be dried in 2017!**

Malting quality NL3-trials Germany 2017

	Beta-Glucan(65°C) mg/l Stufe 2								Average
	GERA1	SHAST	ASTRU	HAMT1	NOMBN	DOEG1	HAHOF	BURKD	7
QUENCH	69	732	576	693	181	702	477	237	514
AVALON	50	176	103	624	69	215	261	92	220
RGT PLAN	65	519	351	1.000	147	471	417	202	444
MARTHE	94	1.000	426	1.000	250	852	543	249	617
LAUREATE	107	1.000	1.000	933	384	639	666	235	694
R2N 2892	99	582	402	375	151	468	606	232	402
R2N 2893	50	615	167	459	125	274	262	128	290
R2N 2894	98	1.000	393	477	231	543	618	249	502
LOCH2907	181	702	438	1.000	306	519	813	396	596
SYPA2912	101	582	188	657	257	783	405	167	434
SYPA2915	110	576	307	741	289	699	450	186	464
BREN2934	50	203	62	390	50	147	138	50	149
BREN2935	50	378	193	804	120	213	135	70	273
BREN2939	77	471	456	651	247	597	642	208	467
Ortsmittel	86	610	362	700	201	509	460	193	433

Summary:

Possible reasons for recent malting quality problems in DK Loc. Tystofte 2016 and Germany 2017

- 1. Too early harvest with (too) high water content of seeds**
- 2. Possible mistakes of drying together different seed lots with too high temperatures (or not sufficient air)**

→ information from micro-malting tests may be limited

→ better: (more big size) malting tests from 4-6 locations with individual (optimal) handling and processing of each field/lot

**Don't count too much results of very extreme years!
Keep the international view!**