

Summer 2005



The loB approved malting barley list for 2006 harvest

The Malting Barley Committee has completed the spring 2005 round of meetings to evaluate the potential of new malting barley varieties. A change for the 2006 loB Approved List is that varieties will now be approved on the basis of their suitability for brewing use and/or distilling use rather than by geographical area. This guide helps growers of malting barley identify varieties most likely to meet the needs of the market in the year ahead.

Additions to the loB approved list

Flagon has been granted Provisional Approval 2 for brewing use.

Westminster has been granted Provisional Approval 1 for both brewing and distilling use.

Oxbridge has been granted Provisional Approval 1 for distilling use.

NFC Tipple has been granted Provisional Approval 1 for brewing use.

Removals from the loB approved list

Carafe – spring variety that was previously listed at Provisional Approval 1, but did not progress to Full Approval and has now been delisted.

Brewing use	Distilling use
Winter varieties – Full Approval <i>Pearl, Fanfare</i>	Winter varieties <i>None Approved for distilling use</i>
Winter varieties – Provisional Approval 2 <i>Flagon</i>	Spring varieties – Full Approval <i>Optic, Cocktail, Chalice, Decanter, Troon</i>
Spring varieties – Full Approval <i>Optic, Cellar, Cocktail, Chalice, Decanter</i>	Spring varieties – Provisional Approval 1 <i>Westminster, Oxbridge</i>
Spring varieties – Provisional Approval 1 <i>Westminster, NFC Tipple</i>	

Variety profiles

Pearl (Nickerson (UK) Ltd)
Over 85 per cent of the Winter malting barley purchased from harvest 2004 was *Pearl*. A moderately late variety with acceptable lodging resistance and good resistance to mildew and *Rhynchosporium*. Moderately susceptible to net blotch.

Fanfare (Advanta Seeds (UK) Ltd)
Approximately 30,000t purchased by maltsters from harvest 2004. Still regarded as important in Eastern England. Lower yielding than *Pearl* with weaker straw and a tendency to higher screenings. It has good resistance to yellow rust, brown rust, *Rhynchosporium*, and net blotch.

Flagon (New Farm Crops, Syngenta Seeds Ltd)
Having successfully completed micromalting trials from crop 2004 and with additional data from commercial-scale malting and brewing, *Flagon* has been fast-tracked to Provisional Approval 2 for brewing use a year ahead of schedule. It gives 4 per cent higher yields than *Pearl* with good overall disease resistance, and it offers higher extracts than *Pearl* with improved processing.

Optic (New Farm Crops, Syngenta Seeds Ltd)
Over 68 per cent of spring malting barley purchases in the UK from harvest 2004 was *Optic*. Later maturity, susceptible to brackling and *Rhynchosporium*. It has a tendency not to accumulate nitrogen. Very useful to maltsters as it makes good malt for UK brewing, export brewing and distilling.

Cellar (New Farm Crops, Syngenta Seeds Ltd)
Approximately 110,000t were purchased from harvest 2004, mainly in England. It gives 2 per cent more yield than *Optic*, is

earlier in maturity and has excellent resistance to mildew. It has poor resistance to *Rhynchosporium*. It offers maltsters ease of malt processing and high extracts for brewers.

Decanter (Nickerson (UK) Ltd)
Approximately 80,000t purchased from harvest 2004, mainly in Scotland. It is of particular interest to distillers for malting because of its good starch-degrading enzyme levels. High nitrogen *Decanter* barley is used to make grain whisky malt.

Chalice (New Farm Crops, Syngenta Seeds Ltd)
Grown exclusively in Scotland where 64,000t were purchased from harvest 2004. It gives similar yields to *Optic* and is slightly earlier.

Cocktail (New Farm Crops, Syngenta Seeds Ltd)
In first year of Full Approval 28,000t were purchased from harvest 2004 and expectations are that *Cocktail* will exceed 25 per cent of spring crop in England for harvest 2005. It has shown a 7 per cent yield advantage over *Optic* in HGCA trials. Like *Optic*, it tends to produce low nitrogen. It is shorter than *Optic*, resists brackling and has good ear retention. It is potentially weak for yellow rust.

Troon (Nickerson (UK) Ltd)
Approximately 17,000t were purchased from harvest 2004, predominately in Scotland where it will be used for the production of all malt whisky. Its yields are as good as *Optic*, but it gives plumper grain and lower screenings. It has average length straw and maturity and is vulnerable to *Rhynchosporium* and *Ramularia*.

Westminster (Nickerson (UK) Ltd)
Having successfully completed micromalting trials from crop 2004 is listed at Provisional Approval 1 for both brewing and distilling use. It provides good quality malt for both brewing and distilling use with high extract potential. It has long but stiff straw and excellent resistance to *Rhynchosporium* and mildew. It is susceptible to yellow and brown rust.

Oxbridge (Nickerson (UK) Ltd)
Having successfully completed micromalting trials from crop 2004 is listed at Provisional Approval 1 for distilling use. It provides malt of good quality for distilling use with excellent sprit yield potential. It has yield slightly above *Cocktail* and 5 per cent above *Troon*. It had good overall disease resistance and stiff straw of medium length.

NFC Tipple (New Farm Crops, Syngenta Seeds Ltd)
Having successfully completing micromalting trials from crop 2004 is listed at Provisional Approval 1 for brewing use. It provides malt of good all round quality suitable for brewing. It has yields 3 per cent above *Cocktail*. It has very short stiff straw with good resistance to mildew and brown rust, but is susceptible to yellow rust and *Rhynchosporium*.

For full details of all malting barley purchases (Scotland and England) visit www.ukmalt.com
For full information on the agronomic characteristics and performance of varieties visit www.hgca.com

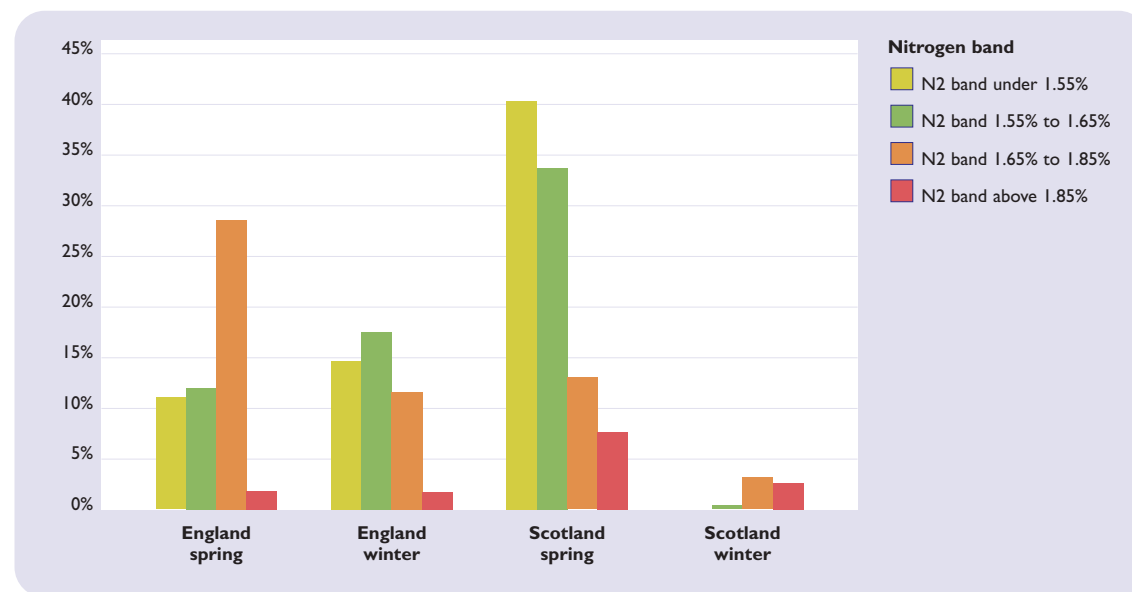
www.ukmalt.com

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The maltsters' nitrogen wish-list

Maltsters have to buy their barley in a range of nitrogen contents, to meet their customers needs. Around 1.8 million tonnes of barley will be bought from the 2005 crop, and this is required in the bands as shown in the chart below:

MAGB members wish-list for 2005 barley crop purchases from England and Scotland
Percentage of total purchases



The moisture of barley to be purchased from the 2005 crop

The prevention of mycotoxins in grain remains a food safety issue, regardless of the fact that maltsters' tests over several years have shown that this has not occurred in their malt. Some forms of mycotoxins can be formed from fungi on the growing grain, and others can be formed from storage moulds, due to poorly stored grain. Fortunately, our operational procedures in the UK make this a very low risk, but maltsters can take no chances with food safety and are amending their grain purchase terms accordingly for the 2005 harvest purchases:

- All cereals must be stored and managed in such a way as to minimise the risk of mycotoxins. Grain should be below 14.5 per cent moisture.
- From November 1st grain above 14.5 per cent and below 18.0 per cent moisture may be accepted. This will be subject to individual maltsters' terms and conditions.
- From November 1st grain above 18.0 per cent moisture is not acceptable.

It must be understood that it is the grain sellers' responsibility to prevent mycotoxin formation in grain being offered for sale into the food chain.

The MAGB HACCP Guide to Malting on the MAGB website www.ukmalt.com gives excellent advice on the safe storage of malting barley in Part 1 section 2. Further good advice is given in the HGCA's Grain Storage Guide Issue 2.

There are non-commercial benefits in growing malting barley.
Pick up an information sheet from the
'Meet the Maltsters' section of the HGCA marquee,
or visit the following hot-link:

www.ukmalt.com/downloads/benefits.doc

www.ukmalt.com