



GRAIN MILLERS

Grain Millers





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Moisture 13.5%

Weight 245g/0.5L

Wild Oats 2%

Barley 1%

Wheat 1%

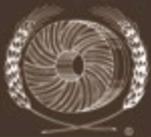
Dehulled 8%

Thins 10%

Green Groats 0.5%

Dockage 5%

Mustard 5% (allergen)



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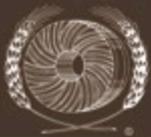
Variety selection is an integral part of growing a high quality milling oat crop. Selecting a variety that works well agronomically for your area, as well as one that has good milling characteristics, is an absolute must. Because of diseases, such as crown rust, a variety with good disease resistance bred into it is a necessity for organic producers in rust prone areas.

We also recommend that you try to use certified seed as often as you can, to try and maintain purity. It is definitely more difficult to find organic certified seed, but seed exemptions are available from your certifier. Our recommended varieties are Camden, Ruffian, Summit, Minstrel, Leggett, Souris and Stride. Other accepted varieties are Morgan, Betania, Dancer, Orrin, Triactor, Pinnacle and Seabiscuit.



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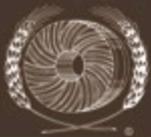
Field selection can also be very important in a sustainable rotation. Producers need to avoid planting crops on known weedy areas if the crop planted cannot overcome the weed pressure, and/or mechanical tillage to remove the weeds in crop is not possible. The organic grower obviously does not have the chemical option available to remove the weeds from the crop.



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Weed seed contamination can be a bigger issue than just your dockage discount. In many cases, the weed seeds are higher in moisture than the grain, can be hosts and/or facilitate mycotoxin issues, generally block air flow in the grain in the bin, and some weeds can cause staining of the grain and/or objectionable odors. We recommend cleaning the grain along with drying the grain prior to storage to avoid these issues that can intensify in storage.

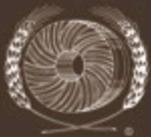
Storing grain with damage, both physical damage from mechanical operations or insects, or moldy grain with obvious damaged kernels, only gets worse over time. The earlier and better you can clean the grain, the better the storability of the grain. This can be especially true with organic grains that may have more foreign material in it.



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We need to emphasize the need for uniformity in moisture, whether it be directly from harvest, or from drying the grain. Ideally you should have your oats stored at 13% or below, and at a cool temperature, to prevent the formation of OTA and other molds or toxins.

Do not try to blend wetter and drier grain together, in the hope that the moistures will equilibrate over time. It is far more likely that you will end up with wet hot spots in the bin that will create odors, and possibly heating, that will lead to rejection down the road.



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Since much of the organic grain produced is intended for human consumption, it is even more important that organic producers understand the specs and the food safety concerns and regulations of the millers and end users.

In most cases, a “#1CW, 2, 3 etc” is not a complete specification for an organic miller or food manufacturer. With increasing regulatory requirements and scrutiny for food items such as mycotoxins, producers need to understand and adhere to increased testing protocols and recommendations for safe handling and storage.

The fact is, with proper variety selection, proper harvesting, storage with aeration in a solid, clean bin, and proper monitoring during storage, the production of organic grains is not that much harder than conventional grains.