

## Standards Review 2017/18

Comments re changes to receival standards.

Barley.

- (1) The term "Heavily Discoloured – Barley.

This term is vague – open to interpretation – and abuse.

While the Photographs shown do show " Heavily Discoloured Barley", where is the cut of point?? I'm sure there will be many different opinions.

- (2) A separate tolerance should be applied to each barley grade

And for each quality parameter.

- (3) Black tip and Dark stain.

There needs to be different tolerances for different grades.

Eg One Black tip / half litre in F1 will down grade a lot of good feed barley to F2.

A lot of F1 barley goes to stock feed particularly feed lots where their main requirements are Grain size & test weight, They have to adjust their mills to go to F2, The problem now arises that F1 barley, which most growers sell as stock feed, is being sold as Food Barley for Human consumption, if that requires a lower tolerance of Black Tip then surely there is need for a separate segregation. Tests in recent years have shown that Black tip & staining do not deteriorate barley for malting.

- (4) Pink Stained Grain.

Nil Tolerance could create problems of mistaken identity.

Some wheats do have a pinkish tinge at times, I don't believe that is what this is directed at. Careful training of samplers could be necessary.

Rod Hatty.

Grain Trade Australia, through Mary Raynes,

Dear Mary,

NSWFarmers Grains Committee has not had opportunity to discuss the proposed alterations to grains standards for 2017/18 receivals, so I now submit a couple of comments on my own behalf.

- (1) Most growers deliver much of their barley into the F1 classification with the expectation that it will be used in the stock feed industry, particularly Feed Lots, where I believe their main requirements are grain size & test weight.

It now comes out that the trade requires F1 barley to be of a standard that they can sell as Food Barley for human consumption.

I believe the new standard proposed by GTA for 2017/18 will exclude a lot of good quality feed barley from F1 when it should not be downgraded to F2.

With trials that have been done in recent years it seems that the limit of 1 black tip or stained grain / half litre, is not necessary even for malt barley, therefore I ask that this limit be raised to 5 or 10 black tip or stained grains / half litre, if the food barley industry requires a lower limit a separate segregation should be made.

- (2) Another concern I have is the Nil tolerance of Pink Stained Grain in Wheat or Barley, I fear that a pinkish tinge that appears in some wheat could be mistaken for this fault. Careful training of samplers would be necessary here.

I will leave it with those two points at this stage but I hope the NSWFarmers grains committee may have further comments if opportunity is given.

Regards Rod Hatty.