GRAIN TRADE AUSTRALIA MemberUpdate

UPDATE 21 OF 19 • 01 August 2019

TOPIC: Trading Standards for 2019/20

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1. Issue

Trading Standards to apply for the 2019/20 season as of 1 August 2019 are now available on the GTA website.

2. Background

GTA Member Updates No.6 of 19 and No.11 of 19 sought feedback from industry on potential changes to Trading Standards (Standards) for the coming 2019/20 season. Feedback was received from a range of industry sectors on the proposed changes and a range of other issues.

The GTA Standards Committee (Committee) met in 2019 on several occasions and reviewed feedback from industry. The Committee recommended changes to the GTA Board and the Board has adopted recommendations as appropriate.

This document lists:

- Changes to Standards for implementation in 2019/20;
- Those issues raised by industry where changes were not made; and
- Issues for Future Review & Agreed/Proposed Changes 2020/21.

All 2019/20 Standards and industry submissions received during 2019 on proposed standards can be viewed on the GTA website at http://www.graintrade.org.au/commodity_standards.

3. Agreed Changes for Adoption in 2019/20

Unless otherwise noted below, industry did not object to the list of changes advised in the first round calling for industry submissions, as listed below.

3.1 Agreed Change: Visual Recognition Standards Guide – all commodities

As advised during 2019 the existing Visual Recognition Standards Guide (VRSG) produced by GTA was being reviewed for the commodities listed in that document.

General changes have been made to the document including:

- Re-formatting of wording and photos
- Commodities are now listed in alphabetical order and numbering of each commodity removed as it was not needed

The following areas have been modified in the 2019/20 version in many instances to provide greater clarity and aid interpretation (industry should note that the following table also lists issues considered but not agreed by the Committee).

Commodity	Standards Issue	Agreed Outcome
Barley	Blue/Black Aleurone Layer	A photo has been added depicting each type.
Barley	Dark Tipped	Removed the word "dark" in the following definition to provide greater clarity with the photo – "Grains exhibit a distinct dark brown to black discolouration".
Barley	Dry Green or Sappy	Revised the wording to clarify the definition that applies.
Barley	Field Fungi - Clarified Grey Discolouration wording and replaced photo	As the previous wording incorrectly implied Grey Discolouration must meet the minimum 10% requirement, the wording has been altered to remove the reference to 10% for Grey Discolouration. Changed the Grey Discolouration photo as the previous Grey photo did not accurately depict this defect (i.e., it was too shiny).
Barley	Severely Damaged – Heat Damaged	As the previous photo did not accurately depict this quality parameter, the photo has been replaced with a more suitable grain depicting Heat Damaged.
Barley	Severely Damaged – Replaced Diseased Fusarium photo and altered wording	As the previous photo did not accurately depict this disease, the photo has been replaced with a more suitable grain depicting Fusarium. Altered the wording to remove the term "diseased" as this is not required.
Barley	Sprouted	Included a side view photo of Sprouted.
Barley	Varietal List	Updated the list of varieties having a short versus long Rachilla based on barley varieties advised by Barley Australia.
Canola	Heat Damaged, Bin Burnt, Badly Damaged	The definition has been clarified to reflect the quality parameters included, being "Heat Damaged, Bin Burnt or Badly Damaged seed are those seeds and pieces of seed that are materially discoloured and damaged by heat or have other serious visual defects. Seeds may have a heated odour or a brown powdery appearance when crushed".
Canola	Weather Damaged	A revised photo has been including to better reflect this quality parameter.

Commodity	Standards Issue	Agreed Outcome
Chickpeas,	Broken / Chipped /	As the split in the previous Split grain was too dark to clearly
Desi	Loose Seed Coat / Split	identify, this photo has been altered.
Chickpeas,	Frost Damaged,	A photo of fused seeds has been added as this defect is included
Desi	Shrivelled and Wrinkled	under this category.
Chickpeas,	Poor Colour Kernel	The photos have been revised to indicate this defect more
Desi		clearly.
Chickpeas,	Fungal Affected	The wording has been simplified and an example (e.g.,
Desi		Ascochyta) added as this is the most common defect present in
		this quality parameter.
Chickpeas,	Tiger Striping/Speckling	The wording has been clarified that any level is acceptable
Desi		provided the kernel is not affected.
Chickpeas, kabuli	Mouldy & Caked	Wording has been simplified for greater clarity.
Chickpeas,	Poor Colour	The wording has been revised to "Seed coats may vary from dark
kabuli		brown to black but may be depicted by other colours. Includes
		Stained and Weather Damaged" to reflect grains that are not
		necessarily always dark brown to black.
Faba Beans	Fungal Affected	The wording has been simplified and an example (e.g.,
		Ascochyta) added as this is the most common defect present in
		this quality parameter.
Faba Beans	Mouldy and Caked	Wording has been simplified for greater clarity. Added a picture
		of a grain impacted by Pod Fluff to distinguish it from Mouldy and
		Caked.
Faba Beans	Poor Colour Green	Included a picture of Poor Colour Green faba bean on the seed
		coat.
Faba Beans	Sprouted	Changed the picture to a side sprouted grain.
		Revised the definition to clarify that if a split is present but not
		yet Sprouted the grain should be included in the definition/photo
		for Broken, Chipped, Loose Seed Coat and Split.
Field Peas	Bin Burnt / Heat Damaged	The photo has been replaced for greater clarity.
Field Peas	Front Page	For reference, added photos of a White pea and a Blue pea.
Field Peas	Insect Damaged	Included a photo of a field insect damaged grain.
Field Peas	Mouldy and Caked	Wording has been simplified for greater clarity. A new photo has
		been added to depict the minimum required for a grain to be
		classified under this quality parameter.
Field Peas	Poor Colour	Included a picture of dark field pea in Poor Colour (i.e., old field
		pea) as this type of grain was previously not included.
Green Lentil	Clarify green lentils in	On the front page of the Red Lentil section included wording that
	red lentils	Green Lentils are a contaminant in Red Lentils.
Lupins,	Bitter Dark	Replaced the photo to better depict this quality parameter.
Angustifolius		
Lupins, Angustifolius	Mouldy & Caked	Wording has been simplified for greater clarity.
Lupins,	Poor Colour	Removed the word "White" from the description and added the
Angustifolius		wording "yellow or tan" to reflect the Standards definition.
Lupins,	Split Seed Coat	Added a side-on photo of a Broken and Split kernel to aid
Angustifolius		interpretation.
Maize	Broken Grain	A revised photo has been added as the previous photo did not
		represent a 1/4 missing as per the definition.
Maize	Dead Maize	For greater clarity the wording has been revised to state that a

Commodity	Standards Issue	Agreed Outcome
		The previous photo has been replaced with a photo that better
		depicts this quality parameter.
Mungbeans	All defects	All visual images have been removed (see 3.17) for further
		information
Oats	Dry Green or Sappy	The definition has been clarified.
Oats	Field Fungi	While industry had previously raised that the ventral photo
		should be replaced, it was agreed no change was needed as the
_		existing photo accurately depicted this quality parameter.
Oats	Heat Damaged or Bin	The definition has been expanded to be similar to wheat/barley
	Burnt – altered to	and other cereals, and the heading of this quality parameter
	Severely Damaged.	altered to "Severely Damaged".
Oats	Sprouted	The photo has been revised to provide clarity of this defect.
Oats	Stained	Septoria definition included as a new quality parameter in
		Stained.
		A revised photo of Septoria (less stained (dark) than the existing
		WA version has been added to the GTA Standards and VRSG
		within Stained Grains.
Oats	Stained Grain/Stained	For both quality parameters, the wording has been modified to
	Groat	remove any reference to "must" and replaced with "it is
		recommended". It now reads as follows:
		"Where Stained Grains are present in a sample it is
		recommended the husk is to be removed and the Groat
		examined to determine if the defect is present."
		"Where this staining has occurred, it is recommended the husk is
		to be removed and the Groat examined".
		This change reflects that industry is free to implement their own
		management practices to implement the Standards.
Pulses –	Stained and/or Weather	For all pulses except Mung Beans, the wording in the VRSG for
except Mung	Damaged, Green.	each pulse has been clarified that Stained and/or Weather
Beans		Damaged and Green is included in Poor Colour.
		Where possible, photos of these defects have been moved to
		place them in adjacent areas and on a single page for ease of
		review.
		Wording has been clarified to remove any reference to
		noncontege deviction and that the sheater devict the minimum
		percentage depiction and that the photos depict the minimum
Dedloatil	Fungel Affected	Staining to be classified as defective.
Red Lentil	Fungal Affected	Staining to be classified as defective. The wording has been simplified and an example (e.g.,
Red Lentil	Fungal Affected	Staining to be classified as defective. The wording has been simplified and an example (e.g., Ascochyta) added as this is the most common defect present in
		Staining to be classified as defective. The wording has been simplified and an example (e.g., Ascochyta) added as this is the most common defect present in this quality parameter.
Red Lentils	Mouldy & Caked	Staining to be classified as defective. The wording has been simplified and an example (e.g., Ascochyta) added as this is the most common defect present in this quality parameter. Wording has been simplified for greater clarity.
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Red Lentils Red Lentils Sorghum	Mouldy & Caked Poor Colour Severely Damaged	 Staining to be classified as defective. The wording has been simplified and an example (e.g., Ascochyta) added as this is the most common defect present in this quality parameter. Wording has been simplified for greater clarity. Have clarified the wording to include that Poor Colour "may be depicted by other colours" The previous photo of a "Heat Damaged" grain did not accurately depict this quality parameter as it was considered to light, hence the photo has been replaced.
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Red Lentils Red Lentils Sorghum Sorghum	Mouldy & Caked Poor Colour Severely Damaged Mould	 Staining to be classified as defective. The wording has been simplified and an example (e.g., Ascochyta) added as this is the most common defect present in this quality parameter. Wording has been simplified for greater clarity. Have clarified the wording to include that Poor Colour "may be depicted by other colours" The previous photo of a "Heat Damaged" grain did not accurately depict this quality parameter as it was considered to light, hence the photo has been replaced. The intent of the VRSG is to show the minimum level of a defect before the grain is classified as defective. The existing photo has been replaced with one which shows a lesser degree of Mould, to reflect current industry interpretation of this defect.
Red Lentils Red Lentils Sorghum	Mouldy & Caked Poor Colour Severely Damaged Mould Vitreous – a trait in the	 Staining to be classified as defective. The wording has been simplified and an example (e.g., Ascochyta) added as this is the most common defect present in this quality parameter. Wording has been simplified for greater clarity. Have clarified the wording to include that Poor Colour "may be depicted by other colours" The previous photo of a "Heat Damaged" grain did not accurately depict this quality parameter as it was considered to light, hence the photo has been replaced. The intent of the VRSG is to show the minimum level of a defect before the grain is classified as defective. The existing photo has been replaced with one which shows a lesser degree of Mould, to reflect current industry interpretation of this defect. As this quality parameter was previously not included in the
Red Lentils Red Lentils Sorghum Sorghum	Mouldy & Caked Poor Colour Severely Damaged Mould Vitreous – a trait in the Durum Standards that is	 Staining to be classified as defective. The wording has been simplified and an example (e.g., Ascochyta) added as this is the most common defect present in this quality parameter. Wording has been simplified for greater clarity. Have clarified the wording to include that Poor Colour "may be depicted by other colours" The previous photo of a "Heat Damaged" grain did not accurately depict this quality parameter as it was considered to light, hence the photo has been replaced. The intent of the VRSG is to show the minimum level of a defect before the grain is classified as defective. The existing photo has been replaced with one which shows a lesser degree of Mould, to reflect current industry interpretation of this defect. As this quality parameter was previously not included in the VRSG for wheat, a description and a photo of a vitreous and non-
Red Lentils Red Lentils Sorghum Sorghum	Mouldy & Caked Poor Colour Severely Damaged Mould Vitreous – a trait in the	 Staining to be classified as defective. The wording has been simplified and an example (e.g., Ascochyta) added as this is the most common defect present in this quality parameter. Wording has been simplified for greater clarity. Have clarified the wording to include that Poor Colour "may be depicted by other colours" The previous photo of a "Heat Damaged" grain did not accurately depict this quality parameter as it was considered to light, hence the photo has been replaced. The intent of the VRSG is to show the minimum level of a defect before the grain is classified as defective. The existing photo has been replaced with one which shows a lesser degree of Mould, to reflect current industry interpretation of this defect. As this quality parameter was previously not included in the

Commodity	Standards Issue	Agreed Outcome
Wheat	Severely Damaged –	The previous photo of Heat Damaged did not accurately depict
	Heat Damaged	this quality parameter as it was considered to light, hence the
		photo has been replaced.
Wheat	Severely Damaged – the	The intent of the VRSG is to show the minimum level of a defect
	previous Mould photo	before the grain is classified as defective. The existing photo has
	showed a significant	been replaced with one which shows a lesser degree of Mould, to
	level of Mould.	reflect current industry interpretation of this defect.
Wheat	Sprouted	To provide clarity, the following wording has been included
		"Grains with pin holes are not included in this definition".
Wheat	Stained	A photo and definition of "Adherence of contaminants such as
		soil, dust, plant parts and other material", commonly referred to
		as "Staining due to Moist Plant Material" has been added.

In addition to those specific issues listed above that were not agreed to proceed, the following were also noted:

- No tags to separate each commodity would be included in the VRSG as the cost was considered to outweigh the benefits.
- While re-ordering the sections of the VRSG to coincide as per Standards charts for each defect and commodity was initially requested, this would significantly lengthen the document and increase production costs. There may also be impacts on current users of the VRSG understanding the VRSG in detail and where the particular defects reside in each section/page. Hence this change was not supported and did not occur.

3.2 Agreed Change: Minor Wording Changes & Other Issues – all cereal commodities

Minor changes to wording in all Standards charts and Standards booklets have occurred. These changes were made to refer to the latest versions of reference material available to assist industry implementation of Standards, including:

- Visual Recognition Standards Guide for 2019/20.
- The document entitled "Australian Grains Industry Post Harvest Chemical Usage Recommendations and Outturn Tolerances 2019/20" (see <u>http://www.graintrade.org.au/nwpgp</u>).
- For temperature, it was agreed to include a reference to the maximum temperature in all standards in relation to grain supplied ex a dryer, as per sorghum and maize.
- For Snails, it was agreed to include in the definition as per pulses that more than half a body is defined as a Snail.
- For Sticks, it was agreed to clarify the definition regarding length and diameter required i.e., the current definition requires "greater than 1cm in length AND 0.5cm in diameter" and this is to be re-worded to clearly articulate this requirement.
- To clarify where in the Standards Carrot Weed is to be classified, being the catch-all Type (generally Type 7b or the equivalent in most cereals).
- For Turnip Weed it was noted that pods may vary in size. Clarification in the Standards will be made that size has no impact on the tolerance to apply given that this weed seed is to be assessed on the entire half litre sample.

3.3 Agreed Change: Wild/Black Oats Assessment Method – All Commodities

For Wild/Black Oats, it is noted there may be more than one seed in combination with others, which could potentially split into various segments during the handling phase. Thus more than one seed may be created during the handling phase. It was agreed that for Wild/Black Oats, the procedure would be altered to require industry to count individual seeds in each cluster, as per methods currently applied by some industry stakeholders.

3.4 Agreed Change: Varietal Master List – Wheat, Barley, Oats

The Varietal Master List for the above commodities has been reviewed following receipt of the changes from the industry sectors responsible for development and maintenance of those lists.

3.4.1 Wheat

The Varietal Master List for wheat has been revised following receipt of initial changes from Wheat Quality Australia which is the industry body responsible for maintenance of that list. All changes are listed in Section 4 of the Wheat Standards Booklet. Any final amendments will be advised to industry by 1 September 2019 following a final review by Wheat Quality Australia.

3.4.2 Barley

The Varietal Master List including comments on the domestic and export demand for each barley variety has been revised following receipt of changes from Barley Australia which is the industry body responsible for maintenance of that list. All changes are listed in Section 4 of the Barley Standards Booklet.

3.4.3 Oats

Approved oat varieties have been published in the GTA Oat Standards Booklet based on varietal information from the South Australian Research and Development Institute (SARDI) which leads the National Oat Breeding program. The only change was:

• Added approved milling oats variety in Western Australia only – Bilby.

3.5 Agreed Change: Falling Number Reference Method – Wheat, Barley, Cereal Rye

The reference method states 7.00 +/- 0.05g meal is to be used. The method has been changed to "7.00 grams" as it is the reference method and a greater degree of accuracy is required.

3.6 Agreed Change: Unmillable Material above the Screen, Small Foreign Seeds – Wheat ANW2 grade

As advised to industry during 2018, the Committee had received a proposal from industry to revert the ANW2 grade standard back to what it was prior to a previous change made in 2012. The basis for this change was to ensure that off-grade noodle wheat received into the ANW2 grade was usable by the market. The Committee was advised that the current specifications were not adequate to meet customer requirements and feedback had been received that the current grade tolerances were not suitable for various end-products. The Committee was advised there was a risk such grain could be consequently downgraded to a feed quality.

The Committee recognised the importance of continuing to meet customer requirements through the availability of appropriate grade specifications and stock selection. However, given the timing of the request for the change to Standards being outside of the Standard Operating Procedures in 2018, the Committee agreed that no changes should occur for 2018/19 and industry would be further consulted during development of the 2019/20 Standards.

As advised to industry in the first and second round call of industry submissions the Committee agreed to the following changes to the ANW2 grade to apply for 2019/20:

- Reducing Unmillable Material above the screen from 1.2% to 0.6% by weight.
- Reducing Small Foreign Seeds from 1.2% to 0.6% by weight.

Industry agreed to those changes and these will be made for the 2019/20 Standards.

See also point 4.1 for other information on the ANW2 grade.

3.7 Agreed Change: Screenings – Wheat

Wording to the heading "Unmillable Material below the Screen" has been changed to "Screenings". It was considered the previous wording was not consistent with other grains and could lead to confusion from customers as most material falling below the screen (i.e., commonly referred to as Screenings) are small wheat grains that are millable.

This change was made for the 2019/20 Standards given it only involves a change in wording associated with the heading of this quality parameter and has no material impact on the Standards.

3.8 Agreed Change: Vitreous – Durum

The previous vitreous reference method specified the Farinator only is to be used to assist in determining vitreous/non-vitreous for bleached grains. While the Farinator is recommended to be used for the assessment of all vitreous/non-vitreous grains in the sample, other methods may be used by industry for vitreous assessment.

The wording has been altered to allow other methods of assessment to occur.

3.8 Agreed Change: Foreign Material - Barley

It was noted that under Contaminants, the definition in previous Standards stated "Contaminants may be referred to as Foreign Material, see Definition". As this wording created confusion given that a different Foreign Material definition applies, this sentence in the barley Standards has now been deleted.

3.9 Agreed Change: Grade Names - Barley

As advised to industry during development of the 2018/19 Standards, it was noted that there are multiple potential uses of barley that meet the current specifications termed as "Feed" grades. A review of the grade name for Feed1 and Feed2 barley to provide greater clarity to recognise and assist in industry interpretation of the use of those grades, being for human consumption and/or stockfeed purposes was conducted.

Following that review and advice to industry in 2018, a change in name has been made for the 2019/20 season:

- The grade name changes from Feed1 and Feed2 to Barley1 and Barley2 respectively.
- The grade name change reflects the multiple use of existing specifications and is recognised in the marketdriven price of the specifications.
- The change is not anticipated or expected to impact the existing interpretation of the price offered for the existing grades, given the existing tolerances and Standards for those two grades is not expected to alter.

3.10 Agreed Change: Field Fungi - Oats

In 2018 industry agreed that the current nil tolerance for Field Fungi in Milling grades and the Feed grade causes issues with deliveries and is problematic for a bulk commodity such as oats where detection of one grain may lead to rejection of that entire grain consignment. There was general agreement to move away from a nil tolerance where feasible and no regulatory restrictions existed to prevent this change.

In moving to a tolerance, the Committee considered both the export and domestic processing industry needs. Other quality parameters such as Staining/Colour also interact with Field Fungi. Of high importance to end-users is the level of staining on the groat; although the practicalities of this being assessed for every sample remains an issue for industry to manage on a case by case basis.

As advised to industry in 2018 the Committee agreed to implement the following tolerances for Field Fungi in the 2019/20 season:

- Prime Milling & Milling 10 grains / 0.5L
- Feed No.1 30 grains / 0.5L

3.11 Agreed Change: Septoria - Oats

Septoria was previously not listed in GTA Oat Trading Standards. Industry was advised by the Committee in 2018 to include a reference to this parameter in the Oat Standards.

Industry was also advised that while it is acknowledged alignment with Grain Industry Association of Western Australia (GIWA) standards may be beneficial, it was considered that the existing photo in the VRSG applied in Western Australia for Septoria was not considered to be sufficiently reflective of market requirements for this quality parameter to be adopted in GTA Standards.

Septoria is now included in the existing Stained Grain / Stained Groat definition for all grades, with no change to that tolerance. Also, a revised photo has been included in the VRSG showing a lesser extent of Septoria damage than that applied in GIWA Standards before a grain is classified as Septoria.

3.12 Agreed Change: Severely Damaged - Oats

The Committee had previously advised industry of the move away from terminology/definitions that define the cause of the issue as that can cause some confusion. The intention is to revise the terminology to reflect the outcome of the issue on the grain itself. Of note also is that where possible and feasible, definitions should be consistent across commodities.

For Heat Damaged, Bin Burnt, Mouldy and Storage Mould the existing definition lacked sufficient detail on what may be included. In addition the VRSG lacks photos of some parameters included in this category.

For the 2019/20 Standards the following changes have occurred:

- The terminology for this quality parameter is altered to Severely Damaged.
- The definition is expanded to be similar to wheat/barley and other cereals, being the following:

"Severely Damaged, Heat Damaged or Burnt

Heat damaged or burnt refers to those kernels that have become severely discoloured. Affected grains appear reddish brown, dark brown or in severe cases, blackened.

Mould

Affected grains appear discoloured and visibly affected by mould.

Other Serious Visual Defects

Refers to those kernels that have become discoloured and / or have a serious visual defect that is not otherwise listed in these Standards. Affected grains may have a range of visual appearances.

Does not include Field Fungi affected grains, refer to Field Fungi.

This definition is to be read in conjunction with the photo in the Visual Recognition Standards Guide which depicts the minimum affected standard for a grain to be classified as Severely Damaged."

3.13 Agreed Change: Stained Grain/Stained Groat – Oats

The Committee advised industry in 2018 that the wording in the VRSG for Stained Grain and Stained Groat needed to be modified to remove any reference to "must" and replaced with "it is recommended".

For the 2019/20 season, the wording has been revised to the following:

- "Where Stained Grains are present in a sample it is recommended the husk is to be removed and the Groat examined to determine if the defect is present"; and
- "Where this staining has occurred, it is recommended the husk is to be removed and the Groat examined".

3.14 Agreed Change: Foreign Material - Maize

As there is no reference method for determining Foreign Material, it was agreed to include wording explaining the assessment procedure in the maize Standards booklet.

3.15 Agreed Change: "Of Which" in Defectives - Triticale

The previous Triticale Standards had the following tolerances:

- Stained (max) 15.0% Includes Weather Stained, Field Fungi, Pink Stained
 - of which, Pink Stained (max) 5.0% Various fungal species that cause pink staining

In line with other commodities, in 2018 industry was advised on the decision of the Committee to remove the "of which" statement to create two separate quality parameters independent of each other.

This change has occurred in the 2019/20 Standards.

3.16 Agreed Change: Millrun Standards – By-Products

A submission was received in 2018 requesting a change to the millrun Standards to reflect industry use of that grade. Based on the submission request the Committee clarified a number of items in the proposed Standard. The following changes have been made in the 2019/20 Standard:

Description

- The Standards for millrun have been changed to include an origin / source of the millrun such as the dominant grain that was the source of the millrun.
- The wording in the Description has changed to "Consists of coarse bran, fine bran, pollard, flour, un-ground screenings, straw, chaff, seeds", with reference to the origin / source commodity as applicable.

Texture

- The previous Standard referred to "Grind shall be uniform and material free of any lumps indicative of water damage".
- The term "indicative of water damage" has been removed and the terminology now remains at "Material should be uniform and free of any lumps". This change was made on the basis it is impractical to determine if water damage was the cause in all situations.

Nil Acceptance

- The previous wording in the Standard for Nil Acceptance was "Not containing any foreign materials such as un-ground screenings, straw, wheat chaff, seeds etc."
- This wording has been removed given the above wording in the Description.

3.17 Agreed Change: Mungbean Standards

As advised previously to industry, various other industry organisations are responsible for development and publication of Standards. Upon provision to the GTA Standards Committee, provided those Standards comply with the Terms of Reference for development and publication of Standards to industry, the Committee automatically adopts and publishes those Standards without alteration.

Previously this has occurred for mungbeans, which are developed by the Australian Mungbean Association (AMA).

It has been highlighted to the Committee that the current process and Standards content for mungbeans does not fully comply with the abovementioned terms of reference. The Committee, in conjunction with Pulse Australia has been in discussion with AMA on the issues identified. While those discussions have been amicable and all parties have agreed to adopt a consistent approach of Standards development and publication, those discussions continue to refine the existing processes.

Hence the Committee has agreed to remove the mungbean Standards from GTA publication until those discussions have been successfully concluded. An update will be provided to industry in 2020 on progress of resolution of those issues.

In the interim, industry should refer to the AMA website for the current mungbean Standards that apply.

4. Proposed Changes not Supported

4.1 Proposed Change not Supported: Screenings – Wheat ANW2 grade

As advised to industry during 2018, the Committee had received a proposal from industry to revert the ANW2 standards back to what they were prior to a previous change made in 2012. The basis for this change was to ensure that off-grade noodle wheat received into the ANW2 grade was usable by the market. It was advised that the current specifications are not adequate to meet customer requirements and feedback had been received that the current grade tolerances were not suitable for various end-products, and that there was a risk such grain could be consequently downgraded to a feed grain.

As advised to industry in 2018, the Committee agreed to reduce the Screenings tolerance from 10% to within a range of 5% to 10% by weight. The tolerance to apply for 2019/20 would be determined following further industry consultation and further analysis including a review of prior data and data from the 2018/2019 harvest.

The Committee has now reviewed all data and industry views on the potential reduction in Screenings for the 2019/20 season and the proposed tolerance to apply. Following a review of all industry feedback and a review of data including that from the 2018/19 harvest, the Committee has concluded that the data indicates no change in screenings is required for the 2019/20 season. Therefore no change is proposed for this season although industry is free to consider and propose changes in future following provision of suitable supporting information.

See also point 3.6 for other information on the ANW2 grade.

4.2 Proposed Change not Supported: Stained - Durum

Advice was received from industry in 2017, that the existing tolerances for Stained in Durum grades were too high. The advice received was that there are two distinct markets for durum, being the domestic and the export market. Each may have different quality requirements.

Despite direct requests, no further information was received from the submitter on this issue for any subsequent changes. Therefore no changes will occur to the durum Standards for 2019/20.

4.3 Proposed Change not Supported: Groats - Oats

The current GTA Standards do not list a tolerance for Groats in any oat grades. Tolerances exist in grades listed by GIWA based on industry expectations of those grades. The Committee initially considered that a tolerance could potentially apply to this parameter in each oat grade. Industry advice was sought on the need for a tolerance and the tolerances to apply. As no industry submissions on this issue were received no tolerance in the oat Standard for any grade were adopted for 2019/20.

4.4 **Proposed Change not Supported: Screen Specifications – Oats**

Industry was previously advised different sectors of industry use different screen slot sizes for assessment of grain quality in oats. There is a desire for industry agreement on the screens to be used.

As GIWA had advised GTA they were evaluating data on this subject to compare screen sizes, the Committee agreed to await the evaluation project being undertaken by GIWA and reassess its position following receipt and review of the GIWA outcome.

GTA received varying views from industry on this issue in prior submissions. Coupled with no clear indications from that GIWA review, the Committee agreed that no change in screen specifications for oats should occur for 2019/20.

4.5 Proposed Change not Supported: Light Box - Maize

In the procedure for assessment of maize defects the reference method refers to "a light box may be used". Industry advice was sought on the need to clarify for what purpose this may be used and the need to list any specifications that were required for this equipment.

Industry advised various units were being used and there was not a need to develop a list of specifications, hence the Committee agreed to not include any reference specifications for this equipment.

4.6 Proposed Change not Supported: New By-Product Standard – Almond Hulls

Advice was received from industry in 2018 that there needed to be a Standard for Almond Hulls given the volume traded on the domestic market. If created, this Standard would be included in the By-Products section of the GTA Standards.

The Committee sought advice on suitable quality parameters and tolerances for this new Standard if developed and as none was received no Standard was developed for the 2019/20 season.

4.7 Proposed Change not Supported: New Standard – Spelt

Advice was received from industry in 2018 of the need for a Standard for Spelt.

The Committee sought advice on suitable quality parameters and tolerances for this new Standard if developed and as none was received no Standard was developed for 2019/20.

4.8 Proposed Change not Supported: High Moisture Tasmania

The Committee discussed the request for a GTA Standard to cater for high moisture cereals in Tasmania. This issue had been provided in submissions to the Committee on previous occasions.

Industry had previously been advised that additional segregations for high moisture grain in regional areas were not supported by the Committee. The Committee re-enforced that in other cropping areas with similar climate the issue is managed locally by the storage agents and / or the market through pricing arrangements. Hence the Committee agreed no changes to the existing Standards were warranted.

As per current procedures, the Committee confirmed the Standards are set at a national level and regional based Standards will not be applied or set by GTA. Hence it was agreed that a national approach to Standards will continue and regional GTA Standards will not be created.

5. Issues for Future Consideration

5.1 Further Research: Foreign Material – All Cereals

The Committee had previously advised industry of further research and work required on ensuring clarity and consistency across commodities of the definition and method of assessment of Foreign Material. The Committee had commenced this activity however as this is not considered a major priority, that work has been deferred until the vacuum sampling project listed below in point 5.3 has been completed.

5.2 Further Research: Nil Tolerance Parameters – All Cereals

The Committee had previously advised industry of a review of various aspects related to this topic including:

- The definition of Nil.
- The applicability of a Nil tolerance to apply for each quality parameter in a bulk grain load.
- Regulatory impacts of any potential change away from Nil.
- Suitable tolerances by quality parameter and commodity to apply.
- The consistency of the definitions and tolerances across commodities.
- The method of assessment, including sample size.

The Committee has commenced this activity and has drafted a number of potential changes for various quality parameters currently listed as "nil" in all cereal Standards. Preliminary discussions have indicated no clear consensus among the Committee members of proposed changes. Options being considered will be provided to industry for comment in the industry consultation paper seeking comments on 2020/21 Standards when released in February 2020.

5.3 Further Research: Vacuum Sampling of Road Trucks – All Commodities

Industry was advised of a proposal raised in 2018 to review the current use of vacuum probes to obtain a representative sample for the purposes of applying Trading Standards. It was agreed this project should be managed as a whole of industry review. GTA through GTA's Standards Committee offered to facilitate the project on behalf of industry, as it relates to the application of Standards.

The project development phase has commenced with the drafting and agreement of Principles that the project will cover. Those Principles formed the basis of a Project Funding proposal request which has been provided to a potential funder.

5.5 Further Research: Screen Specifications – All Cereals

Various commodities have reference screen specifications outlined in detail in the Standards whereas other do not. The committee had commenced development of these specifications however this project is not considered a high priority and extensive work is not expected until the vacuum sampling project has been completed.

5.6 Further Research: Other Topics – All Cereals

The Committee has previously advised industry of several other quality related issues in the Standards where ongoing research is required. In summary, these included:

- Review of the suitability of sample sizes used for assessment of contaminants.
- Review of the suitability of sample sizes used for assessment of defects.
- Applicability of the existing barley Standards for Falling Number and germination.

As noted above for other lesser priority research projects, these have been deferred until the vacuum sampling project has been completed.

5.7 Proposed Change: Fungal Stained – Maize

The Committee received advice that the current definitions and tolerances required updating. The submission requested the following changes were required and the Committee intends to make the following changes for 2020/21:

Silk Cut – It was noted that these types of kernels are not always affected by fungi/moulds but they are generally considered as Damaged by the maize industry when maize is used for human consumption. Of concern to industry is that a Silk Cut kernel creates an entry point for fungi or moulds to enter the kernel. Generally a Silk Cut kernel is damaged and does not hold the same test weight and nutrition as an undamaged kernel. It was recognised that generally these kernels will be taken out during the cleaning process if machine dressed. Hence the industry proposal is for Silk Cut to remain under the Damaged section in the Standards for all grades. Comment will be sought on the applicability of this classification, including for the stockfeed sector during 2020/21 Standards development.

Star Burst – Star Burst is generally considered by industry as a precursor to the Fumonisin mycotoxin being present. The Fusarium mould creates the visual Star Burst. Industry has recommended that Star Burst therefore should be included under the quality parameter of "Dead, Mouldy or Storage Mould" in 2020/21 Standards.

5.8 Future Review: Severely Damaged – Barley

The Committee intends to review the existing tolerances in all Standards and the photo of "black skinned barley grain" in the Severely Damaged defective category.