

# GRAIN STORAGE MANAGEMENT

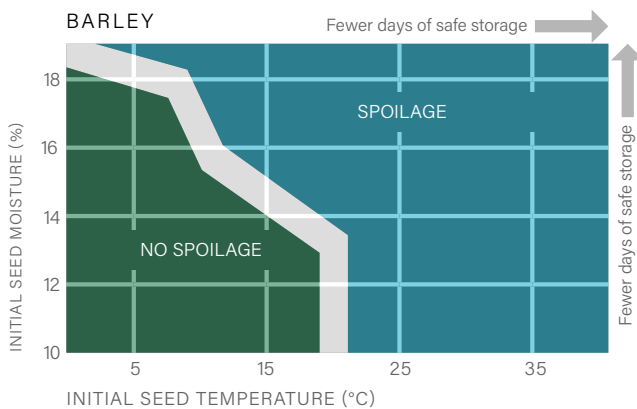


## Keep Your Grain Cool

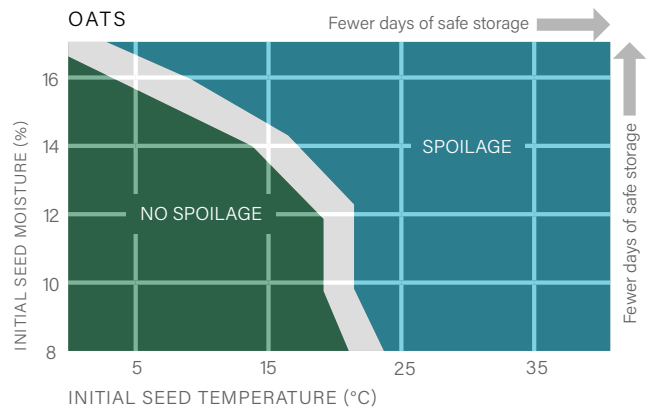
### Hot summer harvest? Cool your grain!

When harvesting grain in the heat of summer, cooling your grain for storage is essential. Stored grain that is too hot increases the risk of spoilage and lost revenue. Ensuring your grain is conditioned to safe storage levels for temperature, and moisture content will protect the quality of your grain, resulting in more money in your pocket.

With a few simple keystrokes, you can find safe storage charts online for almost any commodity you want to store. The charts below outline ideal temperature and moisture levels, and danger levels for some common commodities. When it comes to stored grain at high temperatures, the drier the grain, the longer it can be stored. If, for example, you harvest at high temperatures and high moisture levels, you need to cool your grain quickly to preserve the quality of your commodity. Choosing the right aeration system is key.

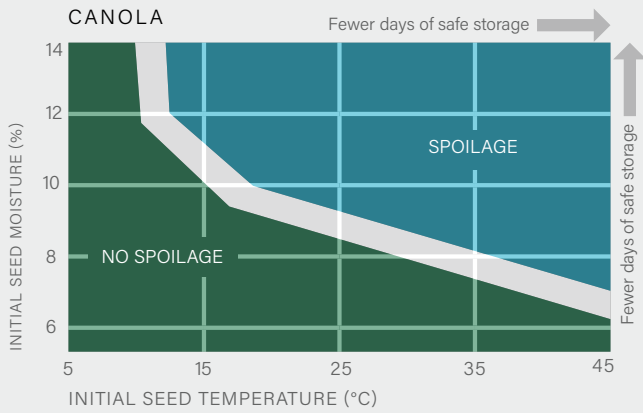


**Barley:** spoilage occurs when initial temperature ranges from 5°C to 20 °C with respective moisture from 18% to 10% moisture content.

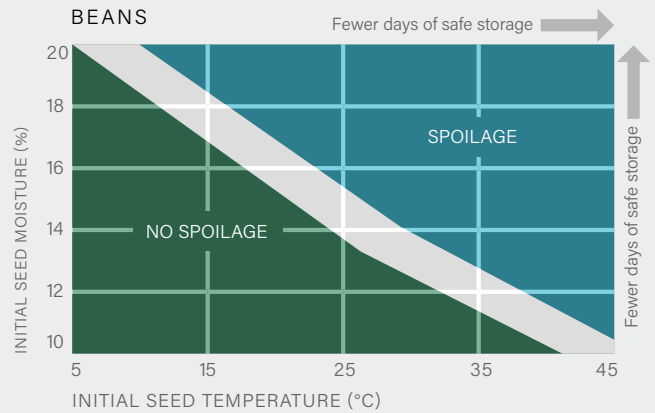


**Oats:** spoilage occurs when initial temperature ranges from 0 °C to 21 °C with respective moisture from 17% to 8% moisture content.

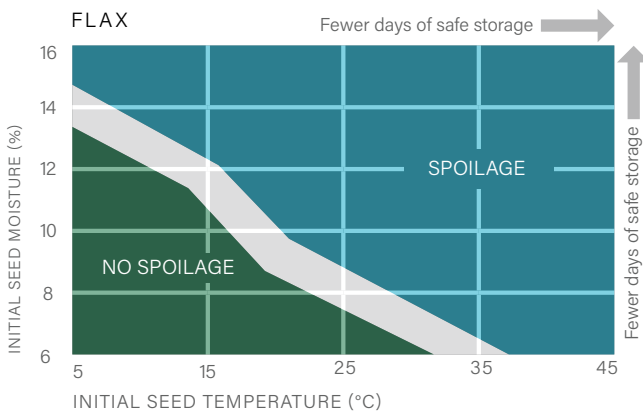




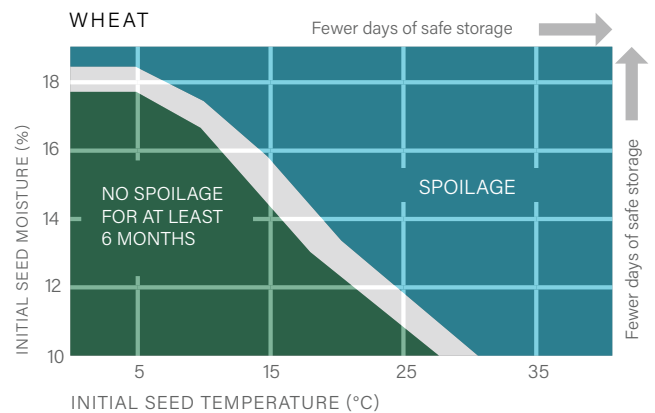
**Canola:** spoilage occurs when initial temperature ranges from 10 °C to 50 °C with respective moisture from 12% to 7% moisture content.



**Beans:** spoilage occurs when initial temperature ranges from 5° C to 42 °C with respective moisture from 20% to 10% moisture content.



**Flax:** spoilage occurs when initial temperature ranges from 5 °C to 32 °C with respective moisture from 13% to 6% moisture content



**Wheat:** spoilage occurs when initial temperature ranges from 0 °C to 28 °C with respective moisture from 18% to 10% moisture content.

Charts provided by <http://www.grainscanada.gc.ca/storage-entrepouse/ssg-de-eng.htm#barley>