

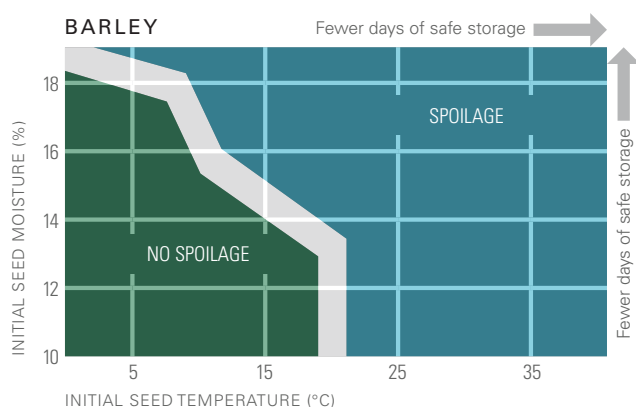
GRAIN STORAGE MANAGEMENT

Keep Your Grain Cool

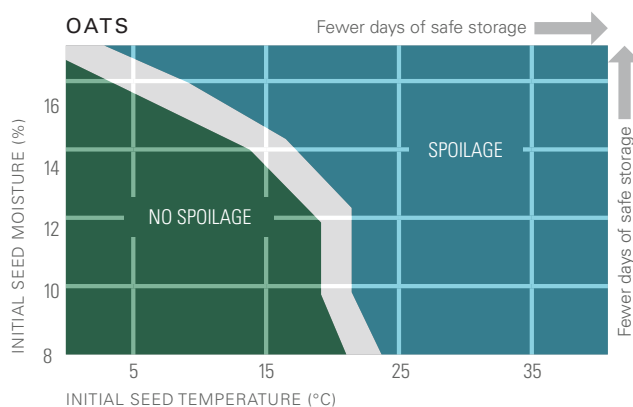
Hot summer harvest? Cool your grain!

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.

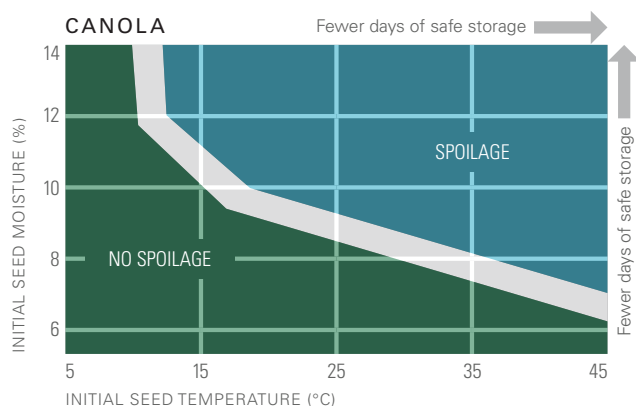
With a few simple keystrokes, you can find safe storage charts online for almost any commodity you want to store. The charts below outline ideal temperature and moisture levels, and danger levels for some common commodities. When it comes to stored grain at high temperatures, the drier the grain, the 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.



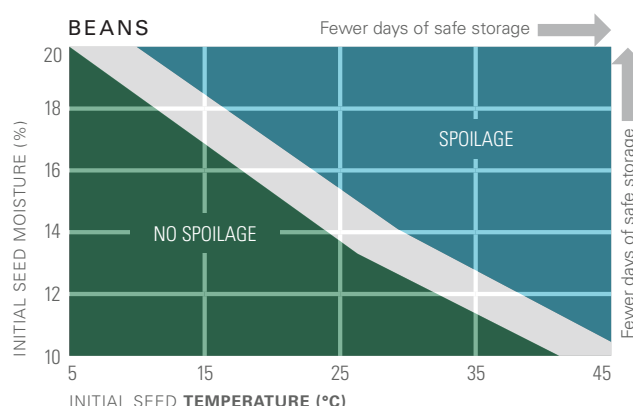
Barley: spoilage occurs when initial temperature ranges from 5°C to 20°C with respective moisture from 18% to 10% moisture content.



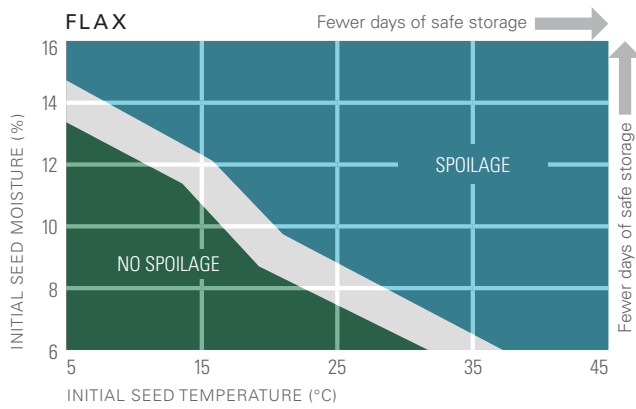
Oats: spoilage occurs when initial temperature ranges from 0°C to 21°C with respective moisture from 17% to 8% moisture content.



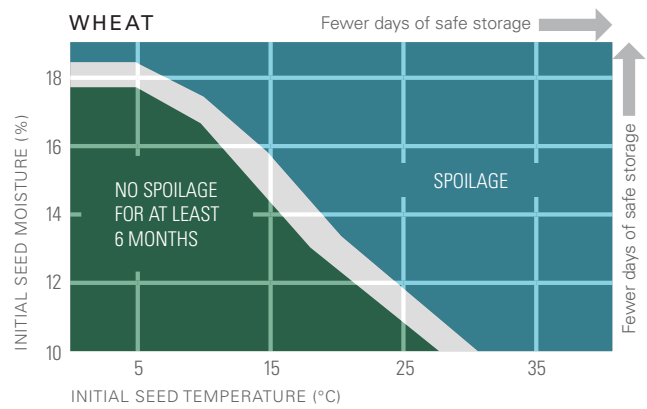
Canola: spoilage occurs when initial temperature ranges from 10°C to 50°C with respective moisture from 12% to 7% moisture content.



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-entrepose/ssg-de-eng.htm#barley>

Today, farm efficiency has become a focus for producers. When it comes to monitoring temperature and moisture levels of stored grain, we recommend using a bin monitoring system like AGI SureTrack BinManager. BinManager allows you to improve every aspect of grain storage management and provides a zero-entry solution to monitor temperature and moisture levels — keeping both you and your investment safe and secure.

A monitoring system paired with aeration equipment allows you to not only track and monitor the cooling process inside your bin, but also find and resolve issues sooner. Storage conditions can change rapidly. If you harvest during a particularly hot summer, you may think your grain is dry, but problems may exist without you knowing. For example, if there are some unripe kernels or you harvested some low spots that might be just a few percentage points out of the acceptable range, storage levels will be impacted. When this happens, hot spots quickly occur and rapidly deteriorate the quality of the grain around the hot spot. Another concern is that these hot spots create a perfect environment for insects. Insect infestation in a bin can be devastating and can lead to downgraded product. Proper aeration and bin monitoring can help you achieve optimal grain conditions.

