

## **Grain Treatment Programme Operator Training**

Cooney Grain, Gorey, Co. Wexford. 12 July 2016







- 1. Pre Harvest Preparations
- 2. Grain Storage
  - a) What is it
  - b) What are the Risks
  - c) Understanding the Risks
  - d) Moisture/ Temperature Relationship
  - e) Consequences of Bad Storage

#### 3. Grain Treatment Programme

- a) Liquid Preservative
- b) Application and Application Systems
- c) Aeration and Ventilation
- d) On Going Monitoring
- 4. Summary



## **Pre Harvest Preparations**







**Risk Assessment** 

**HACCP** Principles

Minimise/Eliminate Risks









### **Pre Harvest Preparations**

- Repairs Buildings, Equipment, Pipes/Ducts
- ✓ Cleaning Bins, Stores, All Equipment.
- ✓ Disinfection All areas.
- Calibration Moisture Meters, Liquid Application, Intake Equipment
- ✓ Training H&S, Operating Procedures
- ✓ Supplies Liquid, Spare Parts, Recording,



# **Grain Storage**







## **Grain Storage - definition**

## Stored Grain is a Dynamic Ecosystem

## in which

## Living Organisms (Grain, Moulds, Mites, Insects)

interact with

Non Living Environment (Temperature, Moisture, Oxygen)





## **Grain Storage - what are the Risks?**

- > Heating
- Condensation
- Mould
- Bacteria
- Insects & Mites
- Birds & Rodents





## **Grain Storage - understanding the Risks**

- Heating Respiration, Activity of other organisms
- Condensation Moisture due to air temperature changes - causes "crusting", damage to buildings
- Moulds live and grow on the grain, degradation, produce Mycotoxins
- Bacteria live and grow on the grain, degradation, produce Toxins
- Insects & Mites eat the grain, cause heating, allergens
- Birds & Rodents eat the grain, cause damage, spread disease.





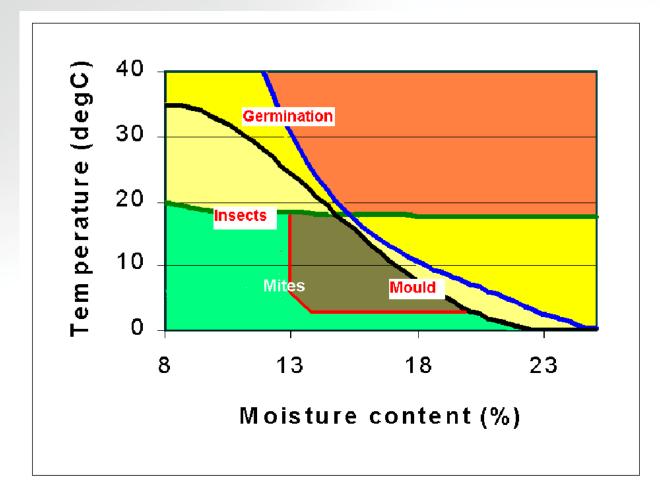
## **Grain Storage - Issues to consider**

- Late Cut Grain V. High Moisture. Ends up at the peak of the pile
- Carry over of Dust/Chaff at the end of the conveyor/store
- Resistance to airflow air takes path of least resistance
- Crust forming in top layer Happens when warm air rising in the pile condenses when it meets cold air at or just below the surface of the grain
- Warm air rising from the grain must be removed from the space above the grain otherwise it will condense.
- Can aerate when raining?





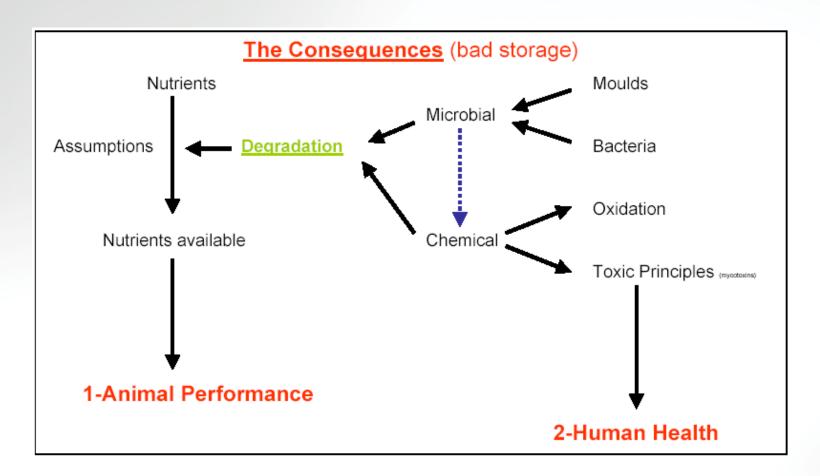
## **Grain Storage - Moisture/Temperature Relationship**







#### **Grain Storage - Consequences if unsafe**





# **Grain Treatment Programme**







## **Grain Treatment Programme - What is it?**

**3 Stages** 

- Application of a Liquid Preservative (MycoCURB ES Liquid/MouldMaster)
- Aeration & Ventilation
- Monitoring during Storage





## **Grain Treatment Programme - Why is it done?**

## Mould Reduction and Inhibition

# RAPID TREATMENT AFTER HARVESTING LEADS TO LARGE **INITIAL** REDUCTION IN TOTAL MOULD COUNT

		Moisture	ТМС
Sample 1	Green Grain A	17,0	49,000
	Treated Grain A	16,3	1,400
Sample 2	Green Grain B	17,0	31,000
	Treated Grain B	17,5	600
Sample 3	Green Grain C	23,7	550,000
	Treated Grain C	22,4	<mark>200</mark>



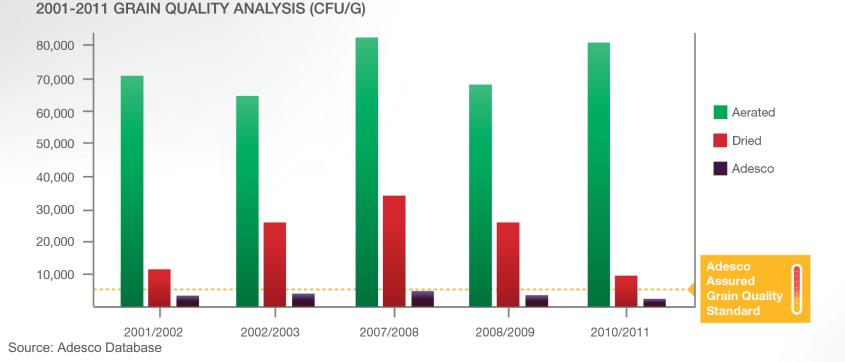


## **Grain Treatment Programme - Why is it done?**

## Mould Inhibition throughout Storage

#### GRAIN QUALITY TRENDS 2001 - 2011

QUALITY COMPARISON OF AERATED, DRIED AND ADESCO TREATED GRAIN







## **Grain Treatment Programme - Liquid Preservative**

## MycoCURB ES Liquid/ MouldMaster Liquid

- Mould Inhibitor & Active against Mites
- High Level of Active Ingredients >75%
- Contains 2% Surfactant
- Safe for Operators and Equipment
- High Efficacy at low application rates
- Broad Spectrum Usage
- Low Volatility





## **Grain Treatment Programme - Liquid Application**

- Equipment Throughput check (Winter vs. Spring Barley)
- Application Equipment Service & Calibration Report
- Operator Training Correct settings
- Moisture Measurement Separate Piles
- Sensors, Controls & Alarms working
- Good Mixing
- Recording Sample record sheet review





#### **Grain Treatment Programme - Liquid Application**

1 objective







#### **Grain Treatment Programme - Liquid Application**



Distribution



Mixing



Control





#### **Grain Treatment Programme - Application Chart**

## Application rates for Adesco grain preservation

#### More Powerful. More Flexible.

H

Adesco MycoCURB® ES is proven at up to 24% moisture

MOISTURE%	MycoCURB® ES kilos/tonne*			
(UP TO)	Up to 4 months	4 to 12 months		
15%	0.50	1.00		
16%	1.00	2.00		
17%	2.00	3.00		
18%	3.00	4.00		
19%	3.75	4.75		
20%	4.50	5.50		
21%	5.50	6.50		
22%	6.50	7.50		
23%	7.50	8.50		
24%	9.00	10.00		
24% AND ABOVE	NOT RECOMMENDED	NOT RECOMMENDED		

\*Individual usage rates should be discussed with your Adesco Representative.





#### **Application System Service and Calibration**







#### **Grain Treatment Programme - Record Sheet**

Date	Time	Grain	App Rate/ tonne	Pump Setting	Product Meter Reading		Grain	Calculated			
	Moisture %	Moisture %			Start	Finish	Usage	Treated (Tonnes)	Av. Rate/ Tonne		
ommen	ts / Signati	ure						Product	Opening S	tock (T)	
							Product Closing Stock (T)				



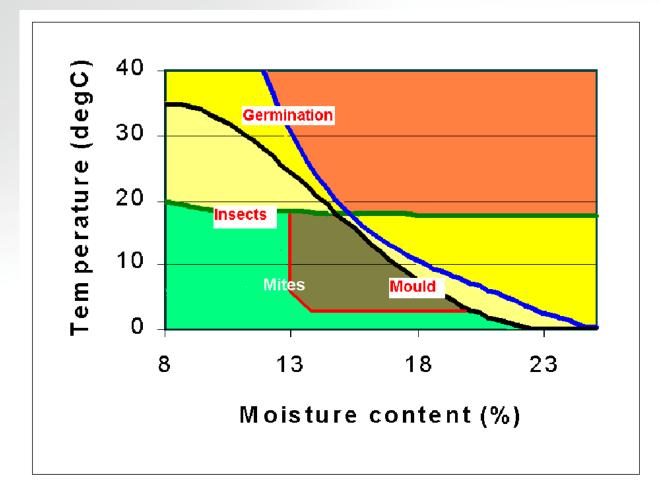
## **Aeration and Ventilation**







#### **Aeration & Ventilation - Moisture/Temperature Relationship**

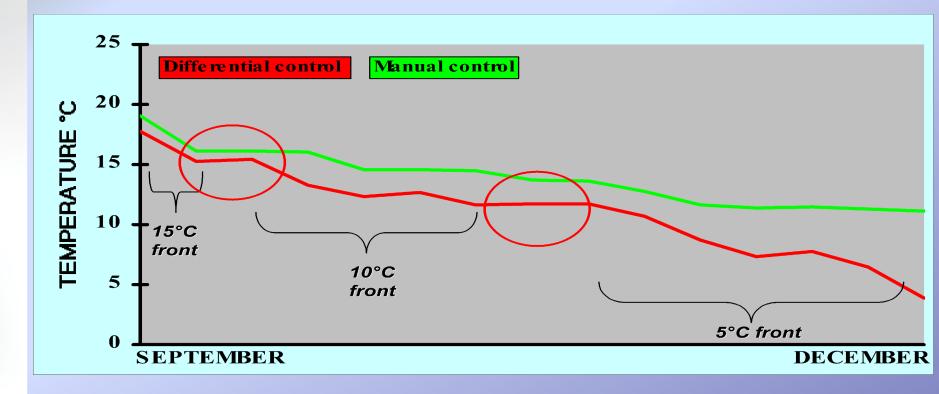






## **Aeration & Ventilation - Cooling Fronts**









#### **Aeration & Ventilation**

**Aeration -** Essential to reduce grain temperature to prevent insect growth.

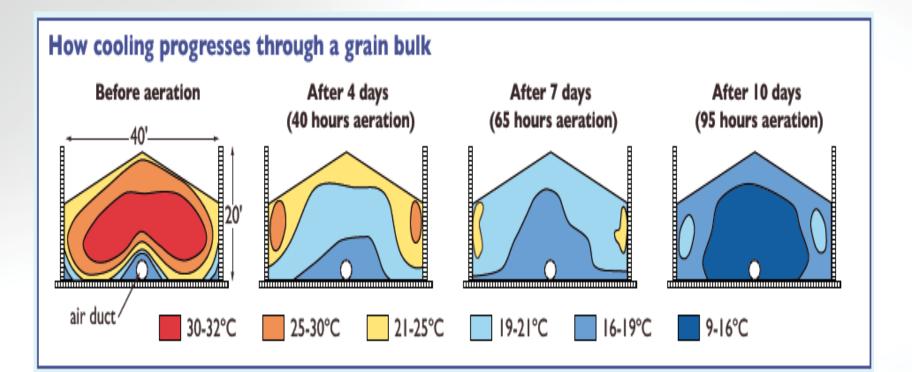
Some common insects need temperatures above 21°C to breed - other less common ones can breed down at 12°C

Grain Temperature Reduction 1<sup>st</sup> Target < 15°C after 2-4 weeks 2<sup>nd</sup> Target < 10°C after 4-6 weeks





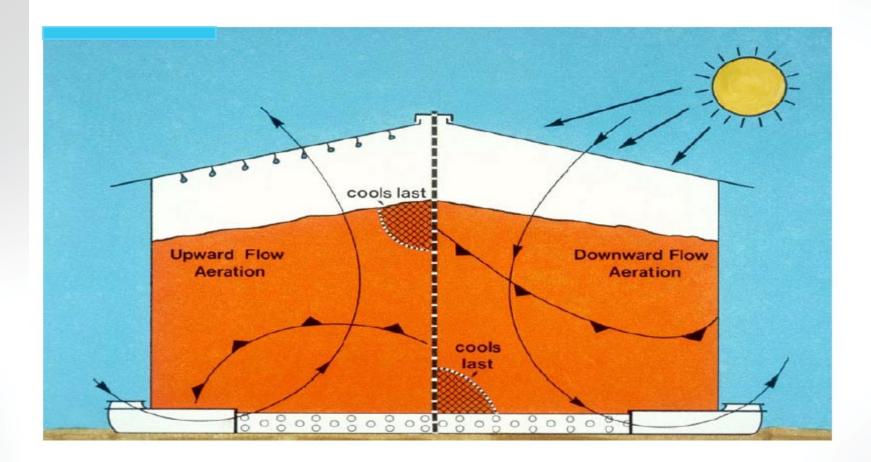
#### **Aeration & Ventilation**







#### **Grain Treatment - Aeration & Ventilation**







## **Aeration - Good design is ESSENTIAL**

- Amount of air required /tonne
- Air Speed
- Type of Fan
- Fan Capacity
- Duct/Pipe Capacity
- Duct/Pipe Spacing
- Height of grain
- Method of Filling





### **Aeration & Ventilation - Design**







### **Aeration & Ventilation - Operation**

## **Aeration - Good Operation is VITAL**

- Start Early- Cover ducts, Block Pipes
- Air/Grain Temperature Difference at Least 4° C
- Don't let temperature of the grain go above 25° C
- Remember Targets

1<sup>st</sup> Target - Grain Temp. <15°C after 2 - 4 weeks 2<sup>nd</sup> Target - Grain Temp. <10°C after 4 - 6 weeks

- Aerating at Night
- Differential Control
- Air Extraction





## **Aeration & Ventilation - Operation**

## Ventilation

- Warm air rising from the grain must be removed from the space above the grain otherwise condensation will occur on roof sheeting etc.
- $\succ$  Extraction fan capacity = to aeration fan(s) capacity.
- Try and keep the air temperature in the roof space above the grain the same as the outside air temperature.
- Need open area at opposite end of the store to let air in when running ventilation fan (especially if Aeration fans are not running)





## **Aeration & Ventilation - Ongoing monitoring**

- Monitor Grain Temperatures- Daily, Weekly, Bi Weekly, Monthly
- Temperature Probes- Positioning Important in sloped pile
- Visual Inspection- Temperature Probing
- Remember Targets

1<sup>st</sup> Target - Grain Temp. <15°C after 2 - 4 weeks 2<sup>nd</sup> Target - Grain Temp. <10°C after 4 - 6 weeks ➤ Records





### **Advantage Programme - Monitoring During Storage**



# Summary









## **Grain Treatment Programme - Summary**

- Get ready for the harvest in time Repairs, Cleaning, Supplies Calibrations, Training
- Apply the liquid Accurate, Consistent and Uniform
- Record what has happened Grain in , Moistures, Liquid used etc
- Start Aeration Early
- Monitor Temperatures Regularly and Record
- Achieve Target Temperatures
- Aerate and Ventilate
- Adesco will support you





## **Grain Treatment - Summary**

- > Ask for help (early) if you sense a problem.
- Adesco will visit to support during and after harvest.
- Adesco will take temperatures and inspect the grain.
- Adesco will take samples and analyse for Moistures, Mould Counts, Enterobacteria etc. - FREE of CHARGE