

Pre and Post Harvest Handling and Storage of Organic Grains

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Today's Discussion

Corn



Oats

Soybeans





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Producing Food Ingredients, NOT Grain!



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Pre-Harvest Inspection

- Know your varieties/hybrids – strong points and limitations
- Identify potential problem areas in the field
- Develop a harvest plan -
 - ❖ Weedy Areas
 - ❖ Diseased Areas
 - ❖ Immature plants

Be Aware of Potential Quality and Storage Problems
Before Harvest



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OATS



Wild Oats



Crown rust-
(Leaf Rust)

Stem Rust



Barley Yellow
Dwarf Virus
(Red Leaf)





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CORN



- ❖ **Aspergillus Ear Rot:**
 - Hot and dry growing conditions
 - Aflatoxins may occur with the development of this ear mold
 - Reduces grain yield and quality
 - Little if any resistant hybrids at this time. Overwinter in plant residues



- ❖ **Fusarium Ear Mold:**
 - Most common fungal diseases on corn ears
 - Normally after warm and dry conditions after silking
 - Insect damage – point of entry
 - Fungal spores overwinter on crop residue or other grass crops
 - Grain Yields, quality and test weights are affected



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CORN



- ❖ **Diplodia Ear Rot:**
 - Wet and warm weather during early silk until 3 weeks after silking.
 - Wet Weather during grain fill, upright ears with tight husks.
 - Fungal Infections starts at the base of the ear.
 - Reduced grain quality and yield due to smaller kernel size and test weight.
 - Hybrid selection important for tolerance and resistance.
 - Crop Rotation
 - Partial or complete burial of corn residue may provide some disease control.



- ❖ **Gibberella Ear Rot:**
 - Northern and Eastern Corn Belt areas.
 - Cooler, wet weather after pollination
 - Early, severely infected ears may rot completely, with husks adhering tightly to ear and mold growing between ear and husk.
 - Reduces grain yield, quality and test weight.
 - Grain Storage life is greatly reduced
 - Mycotoxins in the form of vomitoxin may develop, making grain unsuitable for food, feed or ethanol production.
 - Scout fields before harvest – harvest infected fields early to limit disease



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SOYBEANS



White Mold



Pod and Stem Blight

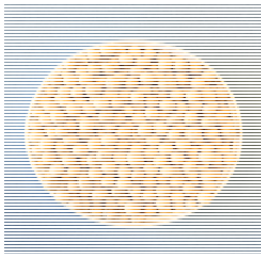


Phytophthora Root Rot



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The Goal!!





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Pre Harvest Prep – All Crops

➤ Clean Grain Handling Equipment

➤ SAFETY FIRST!!!

- ❖ Grain carts and wagons
 - hopper bottoms/slide gates
 - In and around tarp
 - Compressed air or wash out
- ❖ Semi's/Hopper trailers
 - hopper bottoms/slide gates
 - In and around tarp
 - Compressed air or wash out
- ❖ Bins Augers/Conveyors
 - Flush with grain and store separate
 - Wood Chips
 - Also check auger fliting for wear
- ❖ Storage Bins
 - Kernel Clean
 - Compressed air/sweep
 - Ledges, ladder, sump, unload system
 - Corn can quickly create "cocktail" of molds and mycotoxins which will spread throughout the grain



Pre-Harvest Prep – All Crops

- ❖ Storage Bins
 - Sealed to prevent water penetration
 - Tight hatches, and covered vent openings – to prevent insect and rodent infestations
 - Repairs any holes in storage bin floor or wall





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Pre-Harvest Prep – All Crops

➤ Combines

- ❖ Clean out between crops – especially if you have parallel production!!
- ❖ Row Crop head, reel, feeder house, augers, elevators, ledges – **ANYWHERE** other crops can get hung up or stuck
- ❖ **Open it up and shake it out!**
- ❖ Use a shop vac out, compressed air
- ❖ Shake it out one more time!
- ❖ Post Clean-out – Purge the combine with the crop you are harvesting – empty combine and store separately from contracted grain



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Harvest and Storage

➤ Oats and Small Grains

❖ Swathing

- Target average kernel moisture of 25 percent or below
- Greenest kernels just changed to cream colored
- Oats unlike other small grains mature from the tip kernels down to the base kernels. Bottom 2/3 of kernels contain 90% of the oat yield
- Green hulls not desired

❖ Combine

- Avoid dehulled kernels – OK to remove Oat glumes, but not the lemma or palea. If these are removed, the oat seed will think it is time to start germinating, causing potential sprout damage
- Slow cylinder speed and widen concave clearances if dry conditions. Turn up the fan to help remove as much FM as possible. Check manufacturer for settings.

❖ Drying

- Target of 12-13 percent moisture on oats
- Target 15-18 percent on wheat – don't let field dry too long
 - Increases chance of lodging and low test weights





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Harvest and Storage

➤ Oats and Small Grain (cont.)

- Bin Aeration recommended while filling to help remove thins and FM
- No heat if at all possible
- Dryer temps less than ~65C (150F)
- Max Grain temps between ~45 to 50C (110 to 120 F)
- Clean, Dry Storage in the best

➤ Food Grade Corn

❖ Harvesting

- Start harvest with a grain moisture of 20% if possible
 - Helps minimize breakage from too dry corn
- Start with a wider concave setting and lower rotor speeds.
- Continually check corn for breakage/damage and adjust combine accordingly



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Harvest and Storage

➤ Food Grade Corn (cont.)

❖ Harvesting

- Increase combine fan speed to help remove FM in corn

❖ Reduce GMO Contamination

- Harvest border rows
- Store separately to be on the safe side

❖ Drying and Storage

- Dry uniformly
- Dry slow with low temps – never above 110 degrees actual grain temp
- Use high volumes of air to dry
- Cool slowly with high volumes of air – try not to cool corn with air temps much below 50 degrees
- High heat drying and/or cooling too quickly with cold air will increase stress cracks
- Food Grade Corn – 14.0 to 14.5 % moisture for longer term storage



Harvest and Storage

➤ Food Grade Corn (cont.)

- Keep grain within 10 degrees of outside ambient temperatures using aeration fans
- Cool grain slowly on a regular basis until grain temp nears freezing
- Warm grain in late winter/early spring by no more than 5 degrees at a time to avoid moisture formation in the grain mass
- Once started, continue until completed so warmer air does not condense on grain
- During summer aerate on cool dry nights to hold grain temps down

❖ Hard Endosperm Corn

- 87%+ Hard Endosperm vs. Soft Starch
- Translucent area vs. dark area of the kernel
- Stress Cracks – less than 15-20%



Harvest and Storage



➤ Food Grade Soybeans

❖ Combine Settings – Basics

- | | |
|-----------------------------------|---|
| • Cylinder/Rotor Speed | 300-400 rpm depending on model |
| • Air Flow | 1000-1200 rpm |
| • Too many pods in the tank | tighten concave vs. increasing cylinder/rotor speed |
| • Too many split/damaged soybeans | Open concave and reduce cylinder/rotor speed if possible |
| | Calibrate feed auger/reel speed to prevent bunching into the feeder house |
| | Keep returns to the cylinder rotor to a minimum |

Check with your manufacturer/owners manual for more information on settings!



Harvest and Storage



➤ Food Grade Soybeans

❖ Combine and Truck Unloading

- Decrease auger speed when unloading
- Leave a little in the tank until the last load
 - Make sure all augers are in good shape and not severely worn
- Belt Conveyors??

Remember – food grade soybeans do not tolerate excessive handling!

❖ Harvest Moisture

- 14% if bins have aeration Using air, reduce moisture to 12-13% for storage

❖ Immature Stems or Weeds

- Moisture can cause combine dirt and dust to stick on seed coats

❖ Seed Coat Staining – dirt, weed seeds

- Harvest around these areas
- Do not harvest during morning or even dew – brings moisture into combine!

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Harvest and Storage

➤ Food Grade Soybeans

❖ Bin Storage

- Aeration Important to bring moisture down and cool soybeans
- Spreaders – spread evenly, but keep from throwing them against bin wall
- Don't peak the bin – level top to help prevent moisture migration to the top and to help prevent crusting.
- As with other grains, acclimate the stored soybeans in the late winter/early spring as temperatures warm, to prevent moisture accumulation and storage molds

Clean Bin – Clean Grain



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Bin Treatments



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➤ **Diatomaceous Earth (DE)**

- ❖ **Approved for Organic Production**
- ❖ **Notify the company that you are selling your production to that you will be using DE in your storage bins**
- ❖ **Method**
 - Start with an empty, clean bin
 - Dust the empty bin – 2 pounds DE. Can apply through an aeration fan
 - Treat the bottom 2 feet of grain - 8 pounds of DE.
 - Treat the top 2 feet of grain – 8 pounds of DE.
 - Layer the bin with DE on every 5th load - 1 pound per ton of grain
 - Top dress the grain after the bin is full – 1 pounds of DE

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Thanks for listening!

Questions?

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