



Center for Craft
Food & Beverage

Grain Quality Report

DATE: August 16, 2019

FOR: Root Shoot Malting

Sample Description	Oland Wheat Abrams Pivot 219
Lab ID	B-19-564
Moisture, %	10.7
Protein, % dry basis	14.0
Test Weight, lb/bu	61.6
Plump, >6/64 %	86.5
Thin, <5/64 %	2.8
Germination Energy, 4 mL %	99
Germination Capacity, %	100
RVA	145
DON, ppm	<0.1

Please Note: Results are representative of the submitted sample only.

Methods of Analysis

ASBC Barley 2 - Assortment, Barley 3C – Germination, Barley 5C – Moisture, Barley,
ASBC Barley 7D – Protein, Barley 12B – Sprout damage, DON by ELISA (Charm ROSA DONQ2)

If you have any additional questions or need assistance interpreting your results please contact Aaron MacLeod at macleoda@hartwick.edu or (607) 431-4232.

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