BARLEY

1. Is all barley considered Malting barley until some factor takes it out of malting?

   ANSWER. *No. Effective June 1, 1997, customers have the option of having their barley inspected as barley or malting barley for quality assessments. If not requested by the applicant it is graded under the barley class.*

2. Do damaged Other Grains (OG) in a sample of Six-Rowed Malting/Blue Malting barley function as Damaged Kernels (total) (DKT) and OG? If so, are they scored against sound barley twice?

   ANSWER. *Damaged OG are scored against DKT and OG but scored only once against sound barley.*

3. When loading a shipment of U.S. No. 2 or better Barley, do you have to analyze the percentage of Two and Six-Rowed barley?

   ANSWER. *No. If you can visually tell the class to properly analyze moisture.*

4. Can germ damage be determined on a pearled portion?

   ANSWER. *Yes. Inspectors have found that pearling the DKT portion for approximately two seconds does not affect the assessment and dramatically reduces the analytical time.*

5. What does hull-less barley function as?

   ANSWER. *The Barley Standards do not include hull-less barley in the definition of "Barley". Consequently, barley samples containing more than 50 percent hull-less barley are considered Not Standardized Grain. In samples containing less than 50 percent hull-less barley, distinguishable hull-less barley kernels function as other grains and are scored against sound barley.*

6. When you have a mixture of White and Blue Aleurone barley, and they are difficult to tell apart, which kernel on the VRI do you use for heat damage and injured by heat?

   ANSWER. *If you can not tell whether the affected kernel is blue or white, use the White Aleurone barley kernel for determining heat damage and injured by heat.*

   NOTE*: Heat damage: The White Aleurone barley is the kernel on the right. Injured by heat: The White Aleurone barley is the kernel on the left.*

7. Can the two second pearl for determining germ damage be based on a different 25 gram portion size?

ANSWER. *No. Since damage is scored against sound, all factors which are scored against sound should be based on the same portion.*

8. Can other types of damage, other than germ damage, be based on the two second pearl?

ANSWER. *No. Germ damage is the only type of damage this method is currently approved for.*

NOTE*: Obviously, damaged kernels that are overlooked prior to pearling are to be included in the DKT assessment.*

9. If germ damage is based on the two second pearl, what portion size is it based on?

ANSWER*. Germ damage is based on the same 25 gram portion for sound barley, but the sample has to be reweighed after the two second pearl to determine the percent of germ damage.*

10. Can heat damage ever exceed the DKT percentage?

ANSWER. *No. Since heat and DKT are determined on different portion sizes it is possible to have heat exceed DKT. However, when this occurs, the DKT should be adjusted to equal heat.*

11. Can sprout sockets be taken as damage?

ANSWER. *Yes. Because the seedcoat covers the germ, sprout sockets are rarely seen in barley. When present, to determine if kernels with broken off sprouts or sprout sockets qualify for damage use VRI W-8.0, Sprout Damage.*

12. If an applicant requests a sample to be graded as Malting barley, is their a qualifying statement required in the "remarks" section mentioning that the applicant stated that the barley is a suitable malting type?

ANSWER. *No. However, upon request, the field office manager may approve a statement in the remarks section showing that the applicant states the barley is a suitable malting type.*

13. Can sprout damage be determined on a pearled portion?

ANSWER. *No.*

14. If the germ area is **completely covered** by the hull, but has a protruding sprout, does it function as Skinned and Broken (SKBN), as well as damage?

ANSWER*. No. Under current SKBN evaluation criteria, the hull covering the germ area must be loose, missing, or split to the extent the germ area is visible from the top. In this instance these criteria have not been met.*

15. If a barley sample has a smutty odor, but is not smutty in appearance in mass or contains more than 0.20 percent smut balls, can it be graded as Malting barley?

ANSWER. *Yes. A smutty odor does not make the special grade smutty.*

16. When necessary, kernel texture is determined on a 50 gram portion on a "1/3 pearl." In some instances blue aleurone barley is not always 100% blue after pearling. Is there a minimum amount of blue required on the kernel after pearling to be considered blue?

ANSWER. *No. Any amount of blue on the kernel after the "1/3 pearl" is considered blue aleurone barley when determining kernel texture.*

17. The determination of stones is determined after the removal dockage. Does this mean that the weight of the dockage has to be subtracted from the original weight of the sample to calculate the percent of stones?

ANSWER. *Yes. Since stones are determined on the weight of the sample after the removal of dockage the dockage weight has to be subtracted from the original weight to calculate the percent of stones. {(Example: Original weight-1033 grams, Dockage-32.48 grams), Dockage free sample weight = 1033 – 32 (32.48 rounded) = 1001 grams)}*

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