

Michigan State University Malting Barley Quality Lab

Client name: University of Delaware

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Lab #	Sample Name/Description	Protein (dry basis) %	Moisture %	Plump (on 6/64) %	Thin (thru 5/64) %	Germination			RVA	DON (ppm)
						Energy 4 mL %	Energy 8 mL %	Capacity (48 hr) %		
G190028	Violetta/101	11.0	10.4	95.6	0.7	75	41	72	154	< 0.3
G190029	Violetta/206	10.5	10.1	97.1	0.28	79	59	83	147	< 0.3
G190030	Violetta/402	10.6	10.5	96.5	0.47	85	52	81	135	< 0.3
G190031	Violetta/501	11.5	10.3	95.6	0.4	81	49	67	151	< 0.3
G190032	Violetta/I-1	11.5	13.1	92.0	0.5	68	34	87	163	< 0.3
G190033	Violetta/I-4	11.0	13.3	89.1	1.2	61	31	75	151	< 0.3
G190034	Violetta/II-1	11.3	13.5	89.4	0.89	68	31	85	162	< 0.3
G190035	Violetta/II-5	11.7	13.2	92.3	1.08	67	26	82	155	0.5
G190036	Violetta/III-2	11.0	13.3	95.0	0.48	68	37	90	164	< 0.3
G190037	Violetta/III-4	11.1	13.2	93.4	0.63	66	36	87	167	< 0.3
G190038	Violetta/IV-3	12.5	13.5	94.8	0.55	56	15	76	146	< 0.3
G190039	Violetta/IV-5	11.4	12.7	92.7	0.85	55	17	72	146	< 0.3

Thank you very much for using the MSU Malting Barley Quality Lab. If you have any questions regarding protocol or interpretation of results, please refer to our Understanding Malting Barley Analysis guide that can be found on our website. Please remember, results are only representative of the sample provided. ASBC methods used, with the exception of DON.

msue.anr.msu.edu/topic/info/malting_barley

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