

Michigan State University Malting Barley Quality Lab

Client name: University of Delaware

Client email: vmgreen@udel.edu

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) %		
G190016	Thoroughbred/106	9.6	10.4	82.6	1.6	79	56	84	121	< 0.3
G190017	Thoroughbred/301	10.1	10.1	95.7	0.4	81	63	82	131	< 0.3
G190018	Thoroughbred/404	9.8	10.7	95.7	0.2	90	62	83	136	< 0.3
G190019	Thoroughbred/505	9.8	10.3	83.6	1.9	82	68	81	145	< 0.3
G190021	Flavia/203	9.4	10.4	96.3	0.5	51	18	68	131	< 0.3
G190022	Flavia/305	9.3	10.5	93.3	0.9	47	23	74	136	< 0.3
G190023	Flavia/506	9.4	10.3	97.1	0.2	62	32	84	139	< 0.3
G190024	Hirondella/103	9.8	10.2	92.2	1.1	62	35	70	136	< 0.3
G190025	Hirondella/302	10.3	10.5	95.0	0.7	59	40	69	141	< 0.3
G190026	Hirondella/405	10.2	10.7	94.3	0.8	69	37	68	140	< 0.3
G190027	Hirondella/601	10.4	11.9	96.1	0.6	60	26	69	108	0.7

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

MSU Malting Barley Quality Lab · (906) 439-5114 · msubarleylab@anr.msu.edu · Upper Peninsula Research & Extension Center