

MAGB NEWS

Issue 25

Summer 2012

Euromalt

The annual Barley Seminar this year was held in June in Freising, near to Munich. In addition to presentations from member associations, there were two papers delivered on the current and future policies and prospects for crops for renewable fuels and anaerobic digestion (AD). A visit was arranged to a farm which had switched acreage to maize for their AD plant, which produced methane for electricity generation and the gas grid.

A visit to the Technical University of Munich at Weihenstephan featured their pilot maltings and flexible pilot brewing facility.

The Euro2012 match between England and France on the evening of the seminar ended in a 1-1 draw, so national prides remained intact.

Common catalogue for co-products – the discussion continues to try to establish a default limit of 0.1mg/kg of **Processing Aids** to apply to all substances (GA, SO₂, calcium hydroxide). There is concern that linguistic differences between countries are causing unnecessary difficulty in defining **screenings** co-products, and representations have been made to the Commission and to the FSA (jointly with AIC representing feed compounders).

Mycotoxins:

T2/HT2 – Since the report from the fusarium forum noting that EFSA had concluded there was 'no risk to human health' from T2 & HT2 was followed by proposal from DG Sanco to implement guideline values for these contaminants, many sectors lobbied for better adherence to the evidence. In a staged response, the Commission have now proposed to have no guideline values, but have asked for sectors to continue to share their monitoring results at the Forum each year. This is seen by maltsters as an appropriate way forward.

Patent Issue

A major malting company has applied for patent protection on several processes used in malting. The Euromalt Executive Committee, with advice from the Technical Committee, has agreed to challenge these patents for the benefit of the majority of member companies. At first

inspection, most of the applications appear to refer to technology that is quite old, with little novelty described – but the work required to prepare a challenge is substantial, and will take some time to assemble, with the assistance (and cost) of a legal team.

Barley to Malt to Beer Supply Chain Video

A splendid video showing stages in the cultivation of barley for malting, the malting process, and some brewery shots has been produced by Euromalt and presented to Brewers of Europe. The scenes are set to the compulsive soundtrack of the Danse Macabre by Saint Saens – popular as the introductory theme to Jonathan Creek. Copies of the DVD were made available to the Executive Committee, and will be sent to all members.

HGCA / AHDB

HGCA's new contaminants monitoring project moves a step closer to being finalised with the open competition tender having a closing date of 5th July. The project is due to start on 8th August when the successful contractor will be ready to receive samples.

R&KT Committee

HGCA agreed to fund part of the Impromalt project proposed by the James Hutton Institute as a follow-on to the success of AGOUEB.

The processability project proposal to the Crop Improvement Club of BBSRC has been approved for funding.

Due Diligence Corner

Both Jennie Richards and Colin West have attended a Red Tractor audit this year in order to observe in practice an inspection of a farm to the standard required. This gives further assurance that the Assured UK Malt standard can be confident in specifying assured barley being procured from British growers.

Energy Focus

Climate Change Agreements

DECC have written to MAGB with their proposed target for our sector for energy

savings by 2020 – a target of a 10% reduction compared to our performance in kWh/t in 2008. This is a tall order, coming on top of our reduction by 10.5% of 1999 energy usage in the last Milestone year of 2010. Most malting sites are approaching best practice, and discussion will be taking place over the next month or so to draft a response and a more realistic – though challenging – figure for our energy use in 2020.

Health & Safety Forum

Haulage

A useful session was held with colleagues from nabim, AIC, NFU and the Road Haulage Association to discuss the issues of overweight vehicles and of sweeping out after delivery at a site. This meeting was arranged after discussion at the Cereals Liaison Group.

The H&S Forum had final drafts for malting sector guidance documents: these have been shared with the other associations, and it is hoped that agreed cross-sector guidance can be developed.

Best Practice Guides

Progress on these is continuing and as approved they are uploaded to the MAGB website. Those already available for members to access can be found on our website here: <http://www.ukmalt.com/best-practice>

At their last meeting the Health & Safety Forum agreed to allow public access to specific guides that are of relevance following requests received. These have been set up on a separate page on our website with public access.

Qualifications

CMC

Fundamentals in Malting –registration for the FIM closes on Friday 29th June 2012. Workbooks will be issued to those who have registered at the beginning of July and they will have six months to complete the workbook before an Assessor will take them on a walk round of their site to validate their work.

General Certificate of Malting – details are still being finalised with the IBD. Look out for further details on our website at <http://www.ukmalt.com/exams>

Candidates who have passed both the FIM and the GCM by March 2013 will receive the MAGB Certificate of Malting Competence.

Malting Diploma

Revision days took place on 25th & 26th April at University of Nottingham, Sutton Bonington Campus where candidates had a concentrated programme of lectures and presentations over the two days as part of their preparation for the exams.



The candidates and some lecturers also received an impromptu visit to the University's Department of Brewing's new microbrewery which proved very interesting.

A total of 8 candidates sat parts of the three modules in Newark on 25th/26th June. Results will be available in mid-September.

We wish them all the very best of luck.

Malting Diploma Association

18 members of the MDA, including one from Zimbabwe, attended the Association's 2012 AGM in Ware on 19th April 2012. The event included Malting Diploma certificate presentations to three of the successful candidates in the 2011 exams. Ian Slater of Boortmalt replaced Graham Taylor of Crisp Malting Group as Chairman of the Association for the next two years.

The following day a tour of French & Jupps maltings in the morning was followed by a visit to Camgrain in the afternoon and included a technical presentation by Syngenta and a talk on GCM development by Steve Curtis of IBD.

More information on the MDA can be found through the MAGB website on the following link <http://www.ukmalt.com/malting-diploma-association>

Training

Psychrometric Course

A half-day course was held on 16th May at Simpsons, Berwick on Tweed. The tutor Pat Richards commented that feedback was positive indicating this was well received, meeting all its objectives.

Barley ID Courses

Again demand for these exceeded the places available for the sessions booked in April to such an extent that further sessions have been planned for September. Further details will be available soon and can be found on our website at: <http://www.ukmalt.com/barley-id-course>

CMC/MD Examiner Training

The Examiners continue to work at keeping their skills updated and a training workshop was held at the beginning of June for both sets of Examiners. The Trainer, Gail Dixon of Nottingham Trent University, handled the event well and those who joined in via a telecon link were able to participate fully.

It also proved an opportunity for the CMC Examiners to discuss how they would manage their new roles as the CMC develops with the FIM and GCM stages.

Cereals 2012

Another successful event for the MAGB although numbers attending were down slightly on last year overall at 25,800, this was probably due to the very cold weather and the economic climate. Our stand was located alongside the barley plots this year with our industry experts on hand to talk about varieties and other current issues.



On Day 1 Martin Cullimore from Batemans hosted beer tastings and enjoyed the time so much has already offered to do them again next

year. Alan Pateman from Elgoods hosted the sessions on Day 2 talking about beers kindly donated by several breweries.



Date for your diary!

Cereals Event 2013 will again be held at Boothby Graffoe, Lincolnshire on 12th and 13th June.

The Way We Were

Soon to be repealed, the Agricultural Act of 1928 enabled the introduction of the **Agricultural Produce (Grading and Marking) (Malt Extract and Malt Flour) Regulations 1936.**

As a mark of quality, it was expressly permitted to label malt flours and extracts with the words "Empire Buying Begins at Home" and with a map of England and Wales in silhouette with the words "Produce of England and Wales" inscribed in a circle placed centrally in the map within which circle is a design representing the Union Jack"

There were quality specifications, but no formal assurance requirements. Ah, nostalgia!

If you have questions or comments on any of the topics covered in this Newsletter contact Jennie Richards on 01636 700781 e-mail jennie@magb.org.uk