

MAGB NEWS

Issue 26

Summer 2013

Euromalt

The annual Barley Seminar this year was held on 3rd/4th June in Amsterdam. Business meetings featured reports on the imminent barley harvest in many countries of the EU, and a presentation by the Brewers of Europe on their work and their relationship with maltsters. A visit was made to the Heineken Experience, the visitor centre set in the former Heineken brewery in the city.

Patents - Malteurop has been granted the first of several patents applied for: mostly these feature old malting technology and are being collaboratively opposed by Euromalt on behalf of the greater industry.

HGCA

e-passports - HGCA has agreed to fund a pilot project to follow the feasibility study on the evolution from the paper grain passport to an electronic version. Sector stakeholders including nabim, MAGB, NFU, NFUS and AIC are working together to specify, commission and trial a system that will be live for the 2014 harvest. If this pilot study is successful, a full scheme would be developed after that time. Melissa Abbott from Muntions is leading the MAGB contribution to the pilot study.

Grain sampling guide – HGCA is reviewing previous publications on sampling of grain, with the intention to compile a single up-to-date guide on the subject.

Neonicotinoids - HGCA has published a guide to the effect of the suspension of some uses of three insecticides from December this year. There will be negligible effect on malting barley supplies, as they will continue to be approved for use on winter-sown crops, and spring crops are fine without them.

Beer Drinker of the Year

At the annual dinner of the Parliamentary Beer Club, an award was made to George Osborne as 'Beer Drinker of the Year' – in recognition of services to all British beer drinkers by scrapping the escalator on beer duty and even reducing the duty on a pint for the first time since 1959. The award was made to the Chancellor by Ken Clark MP - himself the first holder of the award in 1993.

Due Diligence Corner

A revised **Ergot Protocol** was recently released for use this harvest the intention is to build a bank of samples that can be used to gather data once DG Sanco publish their requirements. Access to the protocol is through the members' area on the MAGB website.

Mycotoxins: T2/HT2 – DG Sanco have issued a call for data gathering over the next three years on prevalence and levels of these mycotoxins. MAGB is working with the FSA and others to produce guidance on how to collect and report the data.

Energy Focus

Climate Change Agreements

The new phase of climate Change Agreements started on April 1st. All malting sites are in an agreement, now administered by the Environment Agency.

Energy consumption data will continue to be collected by the MAGB on an annual basis.

Energy Efficiency directive – a consultation has just opened on implementation of Article 8 of this directive, which requires an energy efficiency audit by the end of 2015. The consultation is available at .gov.uk or via this [LINK](#).

Let there be Beer!

A wide-ranging group of brewers has launched a combined programme to promote beer. The strapline is 'Let there be Beer!' with the logo



Television adverts have been run, during the final two Lions test matches and during the Ashes tests, starting to promote the message that beer is suitable for many occasions. This will be developed over three years with the aim of stemming the decline in UK beer consumption – and indeed reversing it to produce growth in volumes.

Qualifications

Malting Diploma

In the exams held in Newark at the end of June, nine candidates sat Module 1, three sat Module 2 and two sat Module 3. All are now anxiously awaiting their results.

General Certificate in Malting

Registration to sit the General Certificate in Malting, run jointly with the Institute of Brewing and Distilling, is now open. This qualification is at the level of the MAGB Certificate in Malting Competence and, along with the Fundamentals in Malting replaces the previous format of the CMC. Candidates who pass both exams will then be awarded the CMC. The Syllabus for the GCM is on the MAGB website. Please contact the MAGB office for an application form. MAGB members are getting preferential rates by booking through the Association. The first exam will take place on **Tuesday 12th November** at various exam centres around the UK.

Fundamentals in Malting

Congratulations to 15 candidates who have passed their FIM exam. This is a new qualification, only available to MAGB members. It involves completing a workbook to demonstrate knowledge of a candidate's malting site and all parts of the malting process. A Syllabus for the next round will be on the MAGB website at the beginning of September.

Cereals 2013

A total of 25,850 visitors attended Cereals this year with a steady flow of people to our stand over the two days.



Our stand, again located next to the barley plots, received a well-deserved facelift with new graphics and furniture.

We were again joined by maltsters, to discuss malting barley varieties and other current issues.

There were competitions this year to guess how many drams of malt whisky or how many pints of beer could be made from a 1m² of barley once malted. The winners received a bottle of 12 year old Singleton Malt Whisky and a tray of Black Sheep beer respectively.



Amongst the visitors to our stand was the Minister of State for Environment, Food and Rural Affairs in DEFRA David Heath MP, seen here speaking with Colin West, Executive Director of the MAGB.

We had beer tasting sessions held over the two days with Graham Giblett, Everards Brewery on Day 1 and Alan Pateman, Elgoods Brewery on Day 2, as always these were well received.

Date for your diary!

Next year the Cereals Event is to be held at Chrishall Grange, Duxford, Cambridgeshire on 11th and 12th June 2014.

Picture Gallery

The MAGB is seeking to establish a gallery of pictures of our industry, from fields of waving barley to drams of whisky, bowls of cornflakes, pints of beer, and so on. These would be available for public use when illustrations of malt were needed.

If you have any photos that you would be happy for the Association to use, please send them to sue@magb.org.uk

The Old Chevallier

At Cereals, the old barley variety Chevallier was present in various guises – there was a trial plot being grown, a plot of a cross between Chevallier and Tipple, some grain from the 2012 crop – and some beer brewed from Chevallier by Stumptail brewery was available on the MAGB stand.

The variety, first selected in 1824, shows resistance to fusarium head blight, and is part of a research project at the John Innes Centre to introduce disease resistance into elite varieties of barley and wheat. Stumptail would like to offer beers brewed with this Victorian barley and its heritage that saw it as the dominant barley in the UK malting industry for the latter half of the 19th century.

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