



**LIST OF PREFERRED VARIETIES
of MALTEURS DE FRANCE and BRASSEURS DE FRANCE
MALTING BARLEY - CROP 2017**



PREFERRED VARIETIES		
SPRING BARLEY	WINTER BARLEY	
	2 ROWS	6 ROWS
<i>More than 15 000 ha</i> → KWS IRINA / RGT PLANET / SEBASTIAN	SALAMANDRE	CASINO/ETINCEL/ISOCEL/ PASSEREL
<i>Less than 15 000 ha</i> → BEATRIX / GRACE / PRESTIGE / SUNSHINE	VANESSA	ESTEREL
<i>Limited use</i> → EXPLORER		
VARIETIES IN COMMERCIAL AND INDUSTRIAL OBSERVATION		
<i>Step 2</i> → OVERTURE		
<i>Step 1</i> → MARYLIN / SANGRIA / SOULMATE	CHRONO	
VARIETIES ADMITTED IN TECHNOLOGICAL VALIDATION		
FATIMA / KWS FANTEX / FUSHIA		
<p>In commercial and industrial observation: <i>Step 1</i> : Varieties which have successfully passed the IFBM pilot tests and subjected to industrial tests in order to check that all functional Malting and Brewing expectations are fulfilled. This period should allow commercial development of the variety <i>Step 2</i> : Varieties under industrial tests in order to check that all functional Malting and Brewing expectations are fulfilled. They must be multiplied over 150 hectares and must have an interest for a maltster and a brewer. Admitted in technological validation : New registered varieties on Brewery orientation list of CTPS and proposed by CBMO to IFBM pilot tests. <i>Limited use</i> : Variety adapted to certain specifications which commercial output has to be secured.</p>		
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MALTING BARLEY SPECIFICATIONS : THE TARGETS FOR MALTEURS DE FRANCE (STMF)

The specifications listed below correspond to the technological needs of Brewing and Malting. Today they are still a little stricter than those found in the standard Paris contract, the Addendum No. IV of the Paris Union Commerce and Industries grain, 1 July 2013. These specifications/targets can be used in purchase contracts provided there is an agreement between both parties:

MOISTURE : Standard contract: 14.5% max – Buyers have the right of refusal if above.

GERMINATION: Standard contract: minimum 97% - It is the result of 72 hours that will be taken into account. In case of failure, the allowances, which cannot be cumulated, will be deducted from the net invoice price as follows :

1% for a germination deficiency of between 0.1 and 1%

2% for a germination deficiency of between 1.1 and 2%

3% for a germination deficiency of between 2.1 and 3%

Below 94% the barley can be refused.

FOREIGN MATTER : For the category G (GH + GI) the tolerance is 0.50% without penalties ; above this level the barley can be rejected.

If the presence of sunflower seeds is detected during sampling, an average sample of 50 Kgs will be asked for.

If this sample contains more than a single sunflower seed, the buyer has the right to reject the barley.

VARIETY PURITY : The contractual limit is minimum 93%. If the event of inferior results, the buyer has the right to an allowance of 0,50% non fractionable of the net invoiced amount for every percent point up to a maximum of 3% beyond which the barley can be rejected.

SANITARY CONDITION : Contamination, if any, by heavy metals and mycotoxins must be in accordance with E.U. legal limits.

Malteurs de France reminds suppliers that the use of approved agro-chemicals by farmers is recommended. The list of approved farm chemicals is available at our offices. * .

TRACEABILITY : Malteurs de France and Brasseurs de France recommend the use of the Production Charter for malting barley : IRTAC / ARVALIS - Plant Institute.

STORAGE AND TRANSPORT OF MALTING BARLEY : Malteurs de France recommends the relevant Codes of Good Practice are used.*

The MALTEURS DE FRANCE indicates that the optimum protein content for malting barley is between 10 and 11%.

* (available at Malteurs de France)