



New Variety Market Development for Malting Barley Export Markets

Doug Munro

Malting Barley Program Manager



Presentation content

- Present varietal selections
- Export customer requirements
- Farmer requirements
- Some malting and brewing results of new varieties
(Aleksander Egi – CMBTC)

6 row Selections

	2009	2008
6 row	Percentage	
Legacy	81.12	51.29
Tradition	12.69	36.73
Lacey	3.46	6.01
Clyde	1.68	0.07
Robust	0.43	3.71
Mayfair	0.30	0.00
Stellar ND	0.18	0.00
Yorkton	0.13	0.60
Battleford	0.01	0.15
Excel	0.00	1.39
Tankard	0.00	0.04



2 row Selections

	2009	2008	2007	2006
2 row	Percentage			
Metcalfe	57.61	56.68	54	59
Copeland	30.65	27.28	24	21
Kendall	6.78	9.23	12	14.5
Newdale	3.81	4.92	4	na
PolarStar	0.59	na		
Harrington	0.28	1.34	3	3
Meredith	0.16	na		
Conlon	0.03	0.17		
Bentley	0.03	na		
Merit	0.02	0.08		
Conrad	0.02	0.00		
Landis	0.01	na		

Export Market

Market

6 row - small volume - some malt and barley for barley tea (Japan)

2 row – majority of export volume

- as barley (Metcalf and Copeland)
- as malt (Metcalf, Copeland and Kendall)

Customer requirements: Why Change from a successful variety?

Generally like performance of present varieties in malthouse and brewhouse.

Minor Issues

1. Protein still high
2. Moisture and Storability
3. Peeled and broken

Farmer Requirements

- Varieties with good malting and brewing characteristics

Plus

- Good agronomics (namely yield), disease resistance, and general features that increase selectability (i.e. does it weather well).
- Farm gate return vs. other commodities (market force) – this makes yield important.

New Varieties

2 row

- CDC Meredith
- CDC Reserve
- CDC PolarStar
- Bentley
- Norman
- CDC Landis
- Major
- TR07114

New Varieties

6 Row

- CDC Mayfair
- CDC Kamsack
- Stellar ND
- Celebration

CWB, SeCan and Richardson International

CDC Meredith – University of Saskatchewan – This line has shown higher kernel weight and **consistently lower protein**. Plumpness, extract, friability and protein modification were all similar to Copeland. Lower DP than Metcalfe and slightly elevated peeling values. Shows **consistent increase in yield** but is longer maturing, is more of a Copeland match.

CDC Reserve – Sapporo Breweries, University of Saskatchewan and Prairie Malting Limited – This line has good levels of plumpness, kernel weight, lower protein and less peeling. Malt friability levels were high but with average extract and beta-glucan. Protein modification was lower with slightly lower alpha-amylase. The maturity similar to Copeland, it does seem to have a slight lodging problem. The variety also shows some water sensitivity. **The variety has shown some significant preharvest sprouting resistance**