

# **Crop 2022 Europe**

## **Quality update**

### **Focus on France**

#### **October, 5th 2022**



# France : 2-Row Spring Barley Quality Overview

Crop 2022

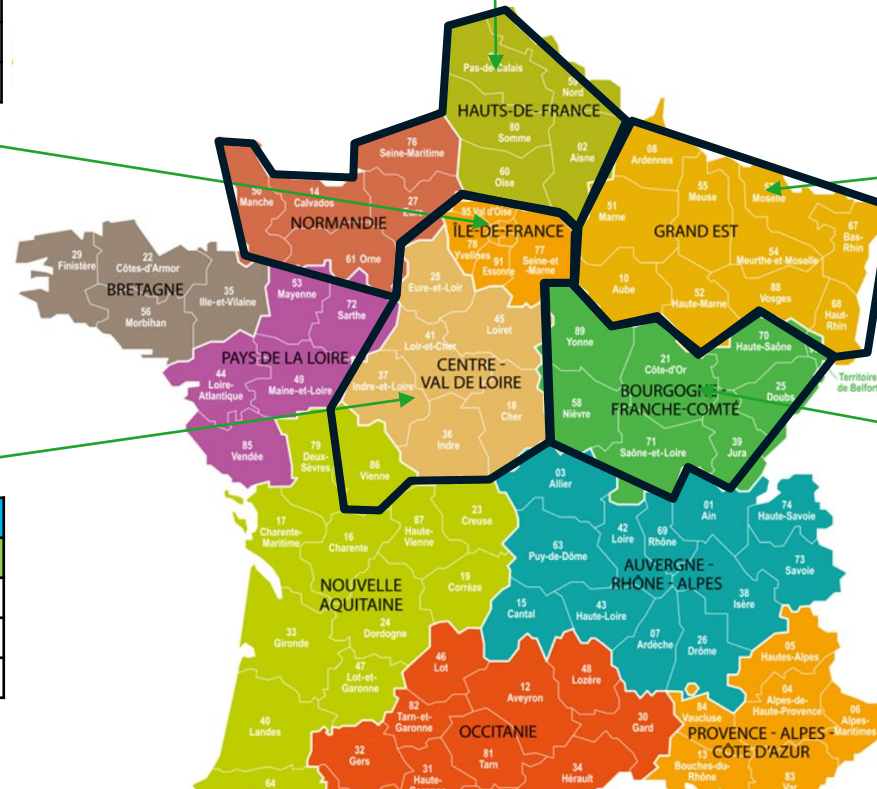
North & Normandy			
	Moisture	Protein	DON
Max	12.5	11.9	160
<b>Average</b>	<b>11.1</b>	<b>10.9</b>	<b>125</b>
Min	10.2	8.8	60

IDF			
	Moisture	Protein	DON
Max	12.5	11.9	70
<b>Average</b>	<b>11.3</b>	<b>10.7</b>	<b>36</b>
Min	10.7	9.9	10

Cham			
	Moisture	Protein	DON
Max	13.5	12.5	140
<b>Average</b>	<b>11.4</b>	<b>11.8</b>	<b>65</b>
Min	10.1	10.0	0

Center			
	Moisture	Protein	DON
Max	12.2	11.5	40
<b>Average</b>	<b>11.5</b>	<b>11.2</b>	<b>26</b>
Min	10.8	9.9	10

Burg			
	Moisture	Protein	DON
Max	13.3	12.6	130
<b>Average</b>	<b>11.7</b>	<b>11.9</b>	<b>100</b>
Min	10	10.4	50



# France : 6-Row Spring Barley Quality Overview

Crop 2022

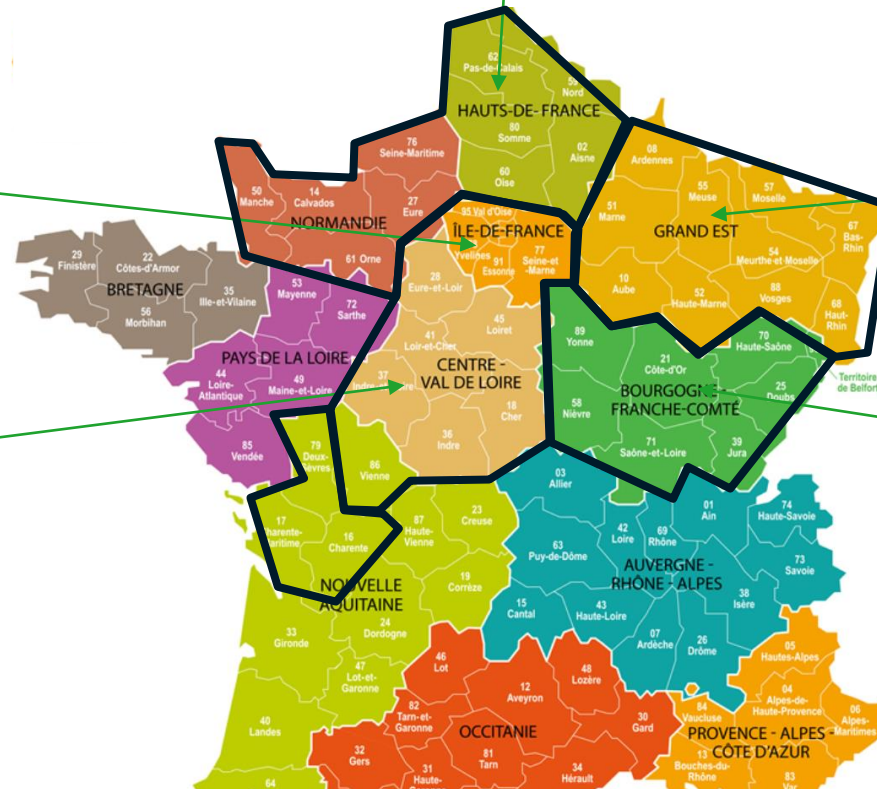
North & Normandy			
	Moisture	Protein	DON
Max	13.6	10.6	0
Average	12.5	10.3	0
Min	11.2	10	0

IDF			
	Moisture	Protein	DON
Max	13.7	10.4	70
Average	12.7	9.9	38
Min	10.7	7.3	0

Cham			
	Moisture	Protein	DON
Max	13.4	10.9	70
Average	12.1	10.7	50
Min	10.6	9.3	30

Centre			
	Moisture	Protein	DON
Max	13.5	11	
Average	11.8	10.8	
Min	10.2	9.7	

Burg			
	Moisture	Protein	DON
Max	12.9	10.5	520
Average	11.3	10.9	83
Min	10.4	9.3	20



# Barley Quality Overview - Europe

*Crop 2022*

## **Scotland :**

- Yields = 5 yrs average
- Favourable quality parameters

## **England :**

- Yields = 5 yrs average
- > 2.5 : 90-92%
- Protein : 9.5-10.5%
- TW : 66-67 kg/hl

**Note: East Anglia has a lot of heterogeneity in barley quality and grain yield (Largest production area in England)**

## **Scandinavia :**

- Yields > 5 yrs average
- > 2.5 : 90-92%
- Protein : 9.0-9.8%
- TW : > 65 kg/hl

## **Germany :**

- Yields = 5 yrs average
- > 2.5 : 89-92%
- Protein : 9.0-10.0%
- TW : > 64 kg/hl

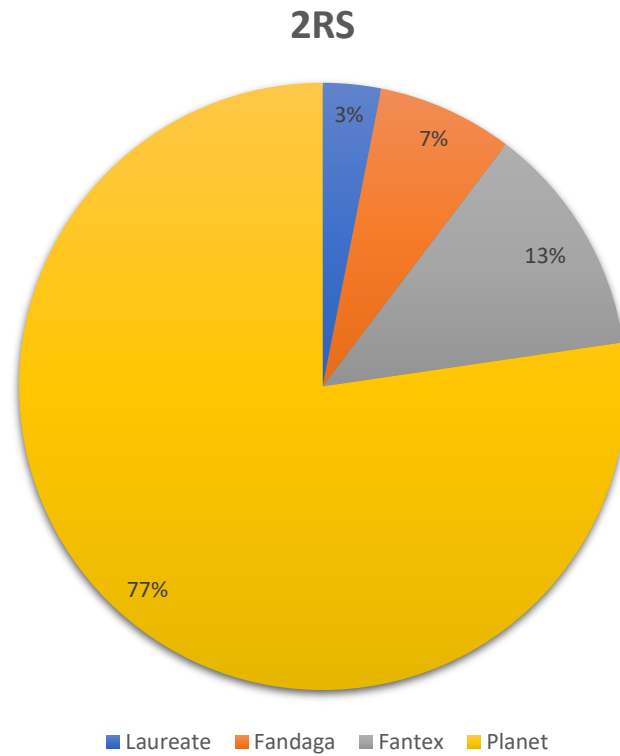
## Discussion

### *Crop 2022 - France*

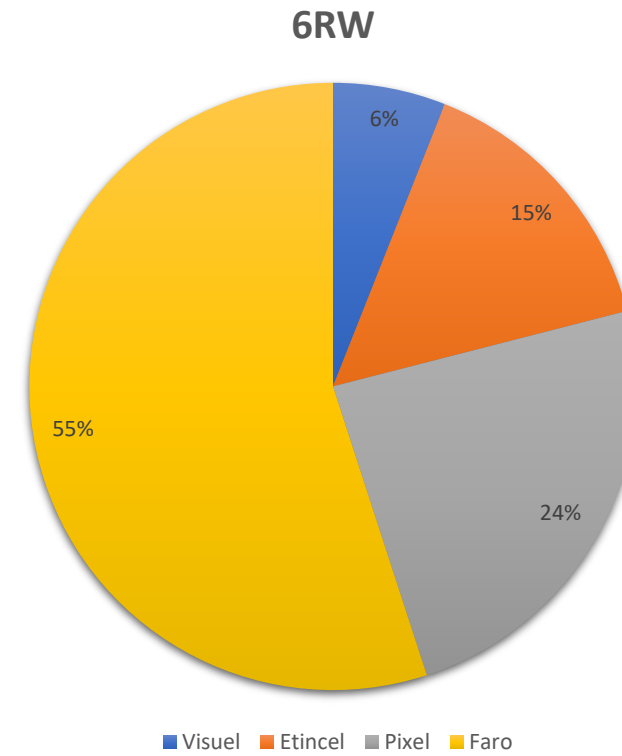
- ❖ 2RS and 6RW are fairly homogeneous in quality within regions and between regions mainly due to the dry harvesting conditions except for the proteins in the East of France
- ❖ **2RS shows very high proteins at 11,6% on average.** This is 1.2% higher versus the 9 years average (2014 to 2022).  
**50% of the French 2RS Crop is produced in Burgundy/Champagne and is demonstrating the highest proteins averaging 11.8% to 12%.**
- ❖ 6RW shows good average protein of 10.5%
- ❖ Trend of low barley moistures resulting in
  - Correct germination of the barley
  - No water sensitivity
  - No pre-germination (good Hagberg results)
  - Very low DON levels (72 ppb average)
- ❖ Specific weight of the barley is at the lower side but much better than for crop '21 averaging 68.7 for 2rs and 66.8 for 6RW

# Variety landscape

*Crop 2021- France (previous crop)*



✦ Leadership of Planet.



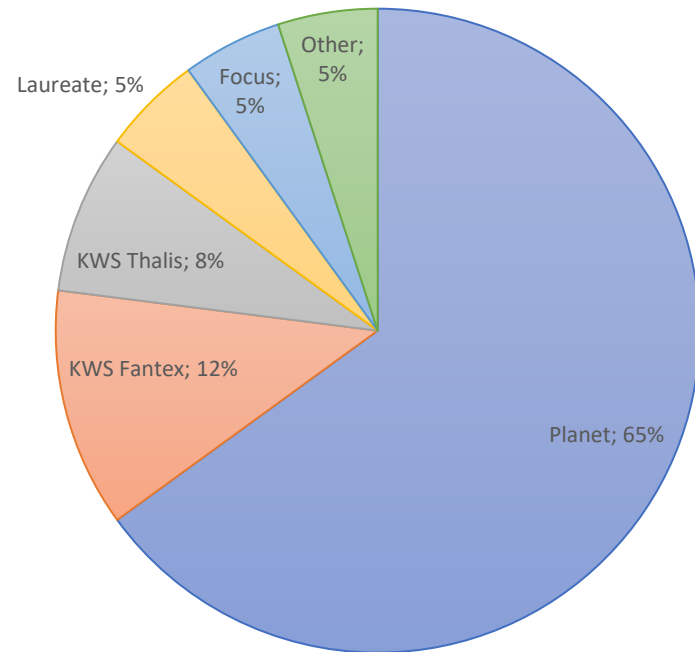
✦ Leadership of Faro.



# Variety landscape

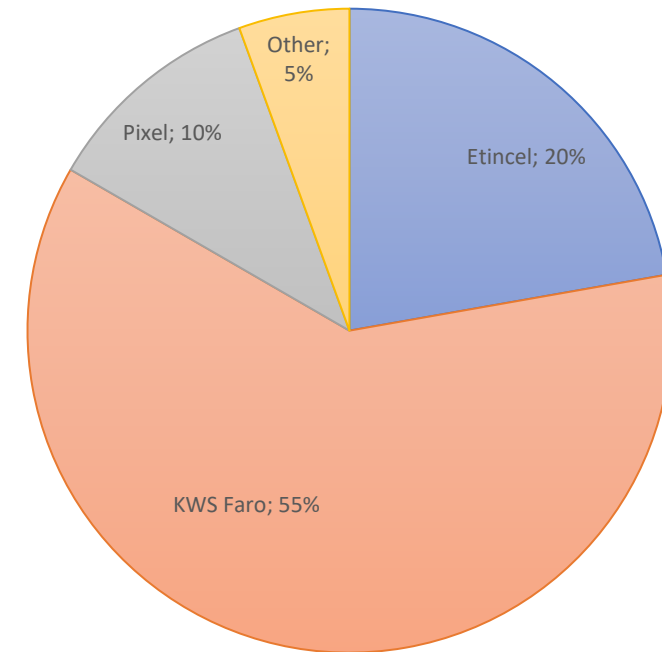
*Crop 2022 - France*

2RS



- Still strong leadership of Planet
- KWS Thalix has the most growth potential

6RW



- Leadership of Faro is continued
- Calibration had a negative impact on Pixel

# Industrial Results for Malt

## Crop 2022 – 2 row-spring

- ❖ Very high proteins, especially in the East of France having consequences on the malt quality
  - Total proteins in malt varying between 11,0 and 11,7%
  - Lower extract for crop '22 vs crop 2021 averaging between 80,5 and 81,5
  - PUGs and WUGs are increasing with the protein, keeping the PUGs to max 6,5% and WUGs to max 3,0%
  - Kolbach will go down following total protein
- ❖  $\beta$ -glucans and viscosity are under control and enzymic potential looks good  
→ good conditions for correct brewing performance
- ❖ **Attention point**  
**if we aim for low colours and soluble protein modification will go further down !**
- ❖ Density of the malt is rather average and much higher than previous crop year
- ❖ Average gelatinisation temperatures (63,5-65,5°C)









# Industrial Results for Malt

## Crop 2022 – 6 row-winter

- ❖ First results of Faro show good malting quality
- ❖ Normal proteins
- ❖ Extracts between 78,0% and 80,0%
- ❖ Average gelatinisation temperatures (62,5-65,5°C)

# Highlights - Quality expectations crop 22

	2 RS  France	6 RW  France	2 RS  Spain	2 RS  Germany	2 RS  UK	2 RS  DK
Total protein	<b>High</b> 11 – 12,5 %	<b>Normal</b> 10.5 %	<b>Good protein level</b> avg 10.3	<b>Below normal</b> 9.0-10.5%	<b>Normal</b> 9,5-10,5%	<b>Below Normal</b> 9.0-10.0%
Moisture	<b>Low</b> 11 – 11.5 %	<b>Normal</b> 10.2 – 13.7 %	<b>Below Normal</b> 8-11 %	<b>Low</b> 11.5 – 12.5%	<b>Normal</b> 13.3- 14.5%	<b>Normal</b> 12 - 13%
Plump	<b>Normal</b>	<b>Normal</b>	<b>Very Low</b>	<b>Normal</b>	<b>Normal</b>	<b>Normal</b>
Sanitation	<b>Low DON</b>	<b>Low DON</b>	<b>Low DON</b>	<b>Low DON</b>	<b>Low DON</b>	<b>Low DON</b>
Malt Physical Modification	<b>Higher PUG and WUG for high protein barley</b>	<b>First results show normal modification</b>	<b>Very good physical modification</b>	Not yet processed	Not yet processed	Not yet processed
Malt Proteolytical Modification	<b>Normal</b>	<b>First results show normal modification</b>	<b>Normal</b>	Not yet processed	Not yet processed	Not yet processed
Malt Enzyme Potential	<b>Good</b>	<b>First results show normal levels (Faro low <math>\alpha</math>-amylase)</b>	<b>Normal</b>	Not yet processed	Not yet processed	Not yet processed
Brewing economical parameters	<b>Reduced extract linked to the protein level</b>	<b>Extracts 78-80%</b>	<b>Reduced extract linked to the plumpness</b>	Not yet processed	Not yet processed	Not yet processed