

U.S. Grain: Methods to Ensure Quality



NATURAL & ARTIFICIAL DRYING

Proper harvesting procedures play a vital role in preserving grain quality. It's important to harvest at moisture levels below 20%, and combines should be adjusted to deliver less than 3% BCFM (Broken Corn and Foreign Materials). Grain dryers can also be used to dry grain to safe storage moistures.



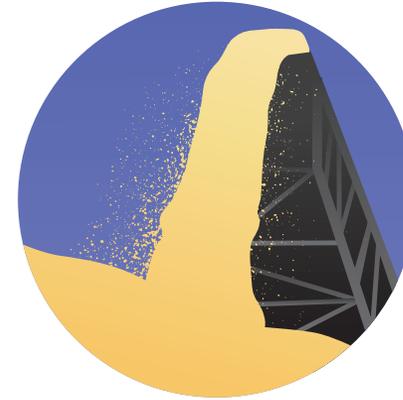
ON-FARM STORAGE MONITORING

The use of controlled or automatic aeration systems can help maintain moisture and temperature at safe storage levels. Coring bins are also used to remove spout lines. Many of these systems link to wireless networks to allow monitoring by computer and mobile devices, and automatic alerts.



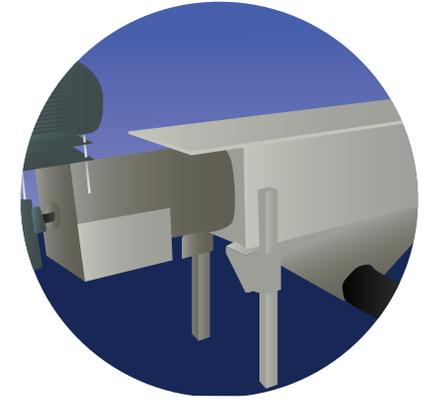
PORTABLE MOISTURE TESTING

Hand-held units that measure moisture content and temperature of grain are especially helpful with storage systems and spot-checking. Some units include easy data transfer software to track readings over time.



CONVEYER SYSTEMS

Especially designed to preserve grain quality while grain is transferred, these systems can be belt-style, which provide gentle handling.



CLEANING METHODS

Several methods exist to remove broken kernels and debris as grain goes into storage in an effort to reduce further handling, aeration costs and in-storage risk.

