

Compass Barley - Autumn Update

The new barley variety Compass is available to growers for the first time in 2015. The University of Adelaide has not typically released malting varieties before completion of industry accreditation. However Compass is a new benchmark in agronomic performance and offers a profitable option delivered as feed grade therefore it has been released to growers during the market development and malting accreditation process.

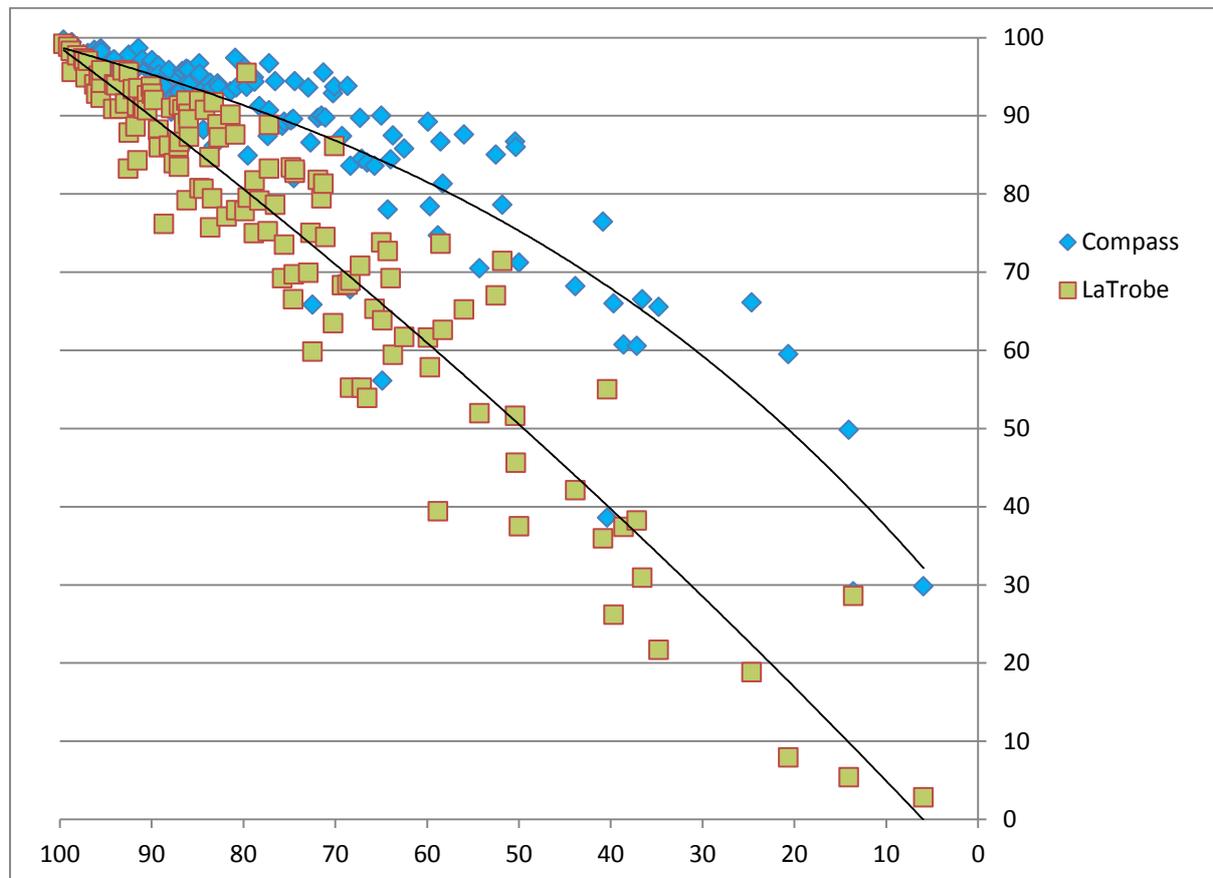
Compass was grown on commercial scale in 2013 to produce grain for market development and industry accreditation. A series of logistics issues resulted in grain being stored in silo bags for an extended period resulting in the presence of around 6% non-germinating grains. Five commercial batches were malted with good quality results however ungerminated grains influenced some parameters.

Samples of commercial Compass malt were provided for Barley Australia accreditation which assesses new varieties against the broader range of quality attributes sought by customers of Australian barley. In these tests the presence of ungerminated grains resulted in slightly elevated wort beta-glucan which ranged from less than the threshold up to 3.9% above the maximum limit, and viscosity levels ranged from 1.4% to 3.8% above the maximum limit. The effect of the ungerminated grains was also seen in reduced wort clarity and slower beer filtration during pilot brewing trials. Despite the compromised germination level, the results were only marginally outside of the target specifications, and Compass was successfully used by Coopers Brewery in 2014 with processing results equivalent to the performance of the established malting variety Commander. In its report Barley Australia stated "The poor storage conditions of Compass barley evaluated this season, which impacted malt quality, should in no way reflect the potential malt and beer quality of this variety." Despite this the trials must be repeated with a new parcel of barley and the scheduled completion of accreditation is now March 2017, which will coincide with the availability of large quantities of Compass barley to the trade.

Malting and brewing companies maintain their own individual protocols for accreditation and acceptance of new malting varieties. Domestic and international customers are aware that Compass has a similar quality profile to Commander and is likely to become a major variety very quickly, so have sought performance information and samples to support their internal approval processes. Market development has also included the Japanese shochu

industry and tests to date show Compass offers higher alcohol yield and a superior flavour profile. 2015 will be a seed multiplication year for many farmers, but Compass production forecasts at a local level will be provided to bulk handling companies, traders and end users so parcels for market development can be identified.

The strong agronomic performance of Compass will support rapid grower adoption and the volume of seed purchases in 2015 is expected to be a record for the first year release of a cereal variety in Australia, so contact your local seed supplier for Compass barley seed before stocks run out.



In addition to benchmark grain yield Compass also offers improved grain size. Plump grain (% > 2.5mm) from all 2012, 2013 and 2014 National Variety Trials for Compass and La Trobe are plotted against the trial mean. Compass exceeded the 70% retention limit in all but 13 trials conducted in the three year period.

Compass was developed by the University of Adelaide with support from Viterra and the Grains Research and Development Corporation.

For more information call Seednet on 1300 799 246 or visit www.seednet.com.au