



Center for Craft
Food & Beverage

Grain Quality Report

DATE: January 27, 2017

FOR: John Sherck
Bristol, IN

Sample Description	S'orgiu Sardu Sardinian Barley 2-Row
Lab ID	B-17-103
Moisture, %	14.4
Protein, % dry basis	12.1
Test Weight, lb/bu	49.1
Plump, >6/64 %	94.9
Thin, <5/64 %	0.2
Germination Energy, 4 mL %	99
Germination Capacity, %	99

Please Note: Results are representative of the submitted sample only.

Methods of Analysis

ASBC Barley 2 - Assortment, Barley 3C – Germination, Barley 5C – Moisture, Barley, ASBC Barley 7D – Protein, Barley 12B – Sprout damage, DON by ELISA (Charm ROSA)

If you have any additional questions or need assistance interpreting your results please contact Aaron MacLeod at macleoda@hartwick.edu or (607) 431-4232.

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