# *Pulse Agronomy Network~ Partnership in Industry*

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## Storage

**If your customers still have snow on the roof of their bins... that's a good sign**. But that should not be the only method of monitoring quality.

Peas can produce allot of condensation in the bin after harvest. Bins should be monitored faithfully to check for moisture build-up and spoilage. (Who's checking when they go on holidays?) Reviewing storage issues with customers may be all it takes to save a bin or two.

Remember that when drying - heat kills! Heat kills germination... but you may be interested to note that heat also affects baking quality of wheat.

The following information is found on the Canadian Grain Commissions website. "Some dryers may overheat the wheat and thus partially cook the protein. Cooking the protein ruins the baking properties of the flour made from the wheat".

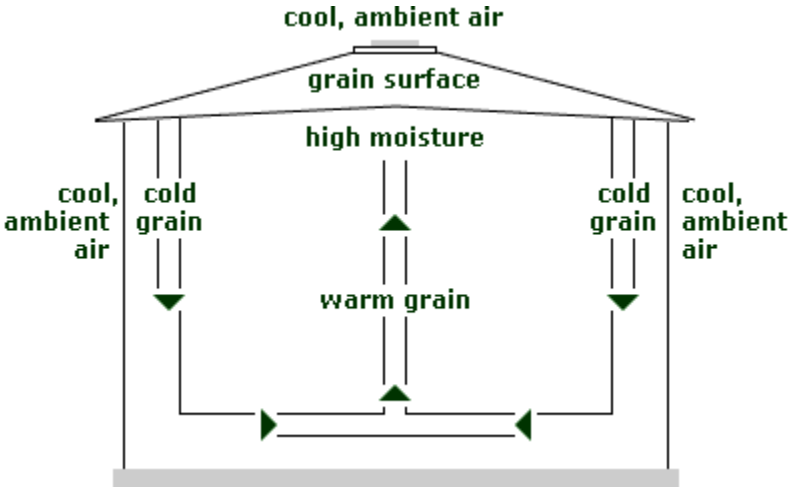
How grain dryers can damage wheat quality

**Grain Drying -**

- Calculate weight loss due to drying grain
- How grain dryers work
- Drying wheat safely
- Are you damaging your wheat? Use the CGC's free testing service
- Contact information. Dried-Wheat Testing Service

- Grain drying information on agriculture sites

## Monitoring Quality




**Convection currents in bin-stored grain** (image from the Canadian Grain Commissions website)
This diagram shows the cycle of convection currents in bin-stored grain when ambient air outside the bin is cold and the grain is warm.

- Grain is a very good insulator. When it is undisturbed, it holds temperature well.
- If warm grain is placed into storage and left undisturbed, convection currents may develop and cause hot spots and condensation.
- The greater the temperature differential (the difference between the temperature of the grain and the ambient temperature) the stronger the convection current.
- The stronger the convection, the greater the effect of heating and condensation on the grain.
- This is particularly evident when stored grain is not levelled and the pile forms a peak.

More information on managing the quality of stored grain can be found through the following link to the Canadian Grain Commissions website.

http://www.grainscanada.gc.ca/Entomology/monitor01-e.htm#top

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## PAN Survey Results

Thank you to everyone who took the time to fall out the PAN survey. There were 78 respondents, with an excellent cross section from agronomists, industry, research and government. In addition there were 24 pages of written comments! Here is a snapshot of the results.

97% replied that topics of the bulletins were relevant to them and their customers.
97% replied that it was delivered in a timely fashion.

84% said the Alerts were relevant to them and their customers
97% said the Alerts were delivered in a timely fashion

83% said they want PAN to continue reporting pest issues for other crops while 17% said they want limit Alerts to strictly pulse related problems

27% of the respondents sent information into the PAN in 2004
54% stated that they will in the future if they see something worthy of reporting,

53% share the PAN with co-workers and
42% share the PAN with customers
It appears that this would represent approximately 1600 growers in the Province.
49% said they forward PAN onto their customers via email while
16% print off PAN and post it in the office.

59% said they would be interested in hosting or sponsoring a pulse related event and
48% stated they would be willing to speak on a pulse related topic.

I would like to take this opportunity to thank everyone for the effort you put into PAN in 2004 and for making it a success. The APG Board will be reviewing PAN in the near future and charting the future direction of the network. Thanks again for your input.

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**If you are hosting a meeting, we may be able to help with connecting you with a speaker. Give us a call.**

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