DEVELOPING SPECIFICATIONS FOR BARLEY INGREDIENTS

Overview

Barley (*Hordeum vulgare*) is a widely used ingredient in malting and brewing, distilled spirits, and numerous human food applications. Barley can be utilized effectively as an ingredient in cookies, crackers, scones, and beverages (such as barley tea and coffee substitutes).

General Specification

Buyers seeking to utilize barley as a food ingredient often seek general guidelines to assist in developing a more refined specification for a given product. The following table provides some general specifications on 6 row and 2 row barley. The information is intended to provide a benchmark of characteristics for use developing a more refined specification.

FACTOR	PER 100 GM UNITS	2 ROW	6 ROW
Color	NA	Uniform bright or light gold	Uniform bright or light gold
Moisture	%	13.50%	13.50%
Protein (dry basis)	NA	11.0% to 15.5% Typical	12.5% to 16.0% Typical
Total Lipid Content	g	1.60	1.60
Ash	g	1.28	1.28
Carbohydrate	g	74.00	74.00
Fiber	g	10.10	10.10
Sugars	g	0.80	0.80
Bulk Density (lb/bu)	Minimum	48.00	48.00
Bulk Density (kg/hl)	Minimum	59	59
Thin kernels	Maximum	10% through 5.5/64 by 3/4 screen	5% through 5/64 by 3/4 screen
Plump kernels	Minimum	75% remaining on 6/64 by 3/4 screen	70% remaining on 6/64 by 3/4 screen
Available Varieties	NA	Conlon, Pinnacle, Genesis	Tradition, Stellar, Quest, Lacey, Celebration

Uniformity of seed size assists in maintaining consistency for a given ingredient (e. g. pearled, flour, flakes, etc.). Composition (e. g. protein) can vary depending on which ingredient is being utilized.

Microbiological properties may also be an important component. Typical microbiological properties for barley include but are not limited to:

- Total Plate Count: less than 10,000 colony forming units (CFU's)
- Yeast and Molds: less than 100 colony forming units (CFU's)
- Salmonella: negative

NORTH DAKOTA Barley

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