

Once your grain is in store it must be kept as cool as possible\*
Insects, mite and mould all want to thrive in your store.

Look at the scale below for some more details on storage temperature

\*Except for malting barley! Please see our malting barley storage sheet for more info



22°C 15°C 35°C 5°C 40°C Above 40°C most adult Most insects breed rapidly Most insects do not breed Below 5°C insects cannot feed and will eventually die insects will dies after 24 at the ideal temperatures below 15°C but weevils 22-35°C breed right down to 12°C of starvation hours Mycotoxin formation is Mite and fungi increase most likely between 15°C down to 5 °C in moist grain and 25°C

