

Country Malt Group

Pest Control and Storage Tips

With temperatures on the rise, the potential risk of unwanted pests escalates. In the world of pest management and insect control, stored product insects are the least understood and can also be the most problematic. **At Country Malt Group, we have strict measures in place to prevent and control potential pest issues in our facilities, something we take great pride in.** We thought we would share some insight and suggestions on how you can do the same in your place of business.

The most common insect you may encounter regarding malt and other grains would be:



Weevil



Saw-Tooth Grain Beetle



Indian Meal Moth



Confused Flour Beetle

You can minimize the risk of potential infestation by following these five easy steps:

1. Store in a cool, dry, dark place (below 60), and away from the brewhouse
2. We recommend using malt within 30 days and milled or flaked product right away.
3. Keep flaked, rolled, and torried products separate from your whole grain supply
4. Keep product off the floor and in a sealed container, especially if previously opened
5. Avoid dust build up and keep storage area clean at all times
6. Perform weekly visual stock checks and practice First-In, First-Out (FIFO)

Potential warning signs to look for:

- Live or dead bugs on pallets or products
- Flying insects in the storage area
- Webbing or fuzzy masses (possibly eggs) nestled in cracks or on product
- Larvae (caterpillars) on sides of products or the shipping container
- Spilled grain around containers or bags
- Coarse sawdust on any wooden materials, such as shipping pallets

If you see signs of pests, do the following:

- Contact your vendor immediately, so they can check their stock!
- Segregate the product in question to eliminate the possibility of them spreading
- Clean EVERYTHING and vacuum thoroughly
- Wash with warm soapy water (add a bit of bleach for good measure)
- If possible, freeze affected product for 4 days to kill all pests