



To be the best

St. Clair Service Company Grain Department Update:

Its time to prepare your grain bins for the fast approaching new wheat crop. You should start with clean grain bins and harvesting equipment (combines, augers, grain carts etc,) clean up is essential. Even small amounts of moldy or insect-infested grain left in equipment can contaminate the new crop.

Do not place newly harvested grain into a bin that contains old crop.

Brush down the walls, sweep up the floor and remove dust and debris.

Clean grain and debris from under the false floor and air tunnel.

Inspect for and repair any cracks and holes.

Use a registered insecticide, tempo or methoxychor for spraying bin sides and floor.

Apply a course spray on all areas. Pay particular attention to cracks, doors and air tunnels. This should be done four weeks before filling. Be sure to alternate the insecticide every year.

*Note: Malathion should not be used, as insects are becoming resistant to it.

Clean the perimeter of the bin of debris and weeds. Spray the area with approved insecticide, at least 5feet around bin. Periodically spray around the perimeter and be sure to keep spills picked up and weeds controlled.

For long term storage wheat can be sprayed with Storcide as the grain is being put into bin. Storcide will protect the wheat for up to 12 months for weevil.

Inspect all electrical boxes for rodent damage, if any damage is found clean and repair or replace damaged wiring, relays, and other electrical equipment. Then seal over knock-outs and other openings that could permit rodent entry.

Wheat moisture should be 13% or less for more than 9 months storage.

Aeration to cool grain reduces mold and insect activity. Activity slows at temperatures below 60 degrees F and will almost cease below 40 degrees F. Because daytime temperatures are above 60 degrees F in summer and early fall, it may be necessary to operate aeration fans at night to start the cooling process. The goal to aeration of grain is to keep the grain temperature within 20 degrees of the outside air temperature to prevent moisture migration.

Check stored grain at least monthly during cold weather and every 2 weeks during warm weather. Look for signs of mold on surface and start fans briefly on cool, dry days smelling the first air leaving for any sour or musty odors.

Please give us a call for pricing your grain or check our website for current prices at www.stclairfs.com.