

GRAIN STORAGE

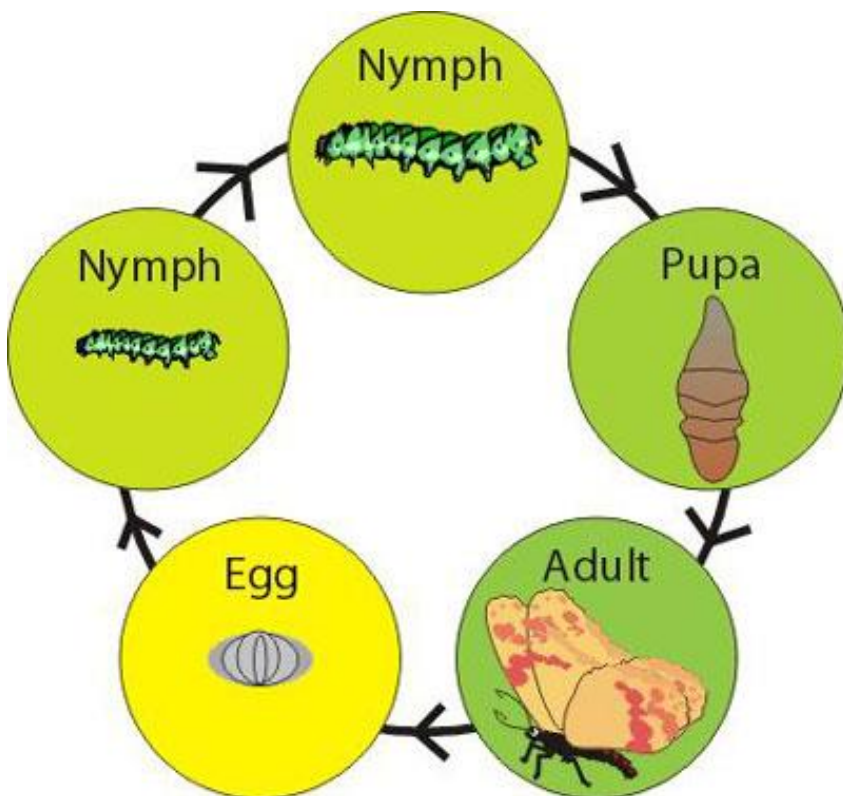
Back ground:

Grain is a seed packed with nutrients, therefore insects, animals and humans are attracted to them and will eat them if an opportunity arises. We can store it away from animals, but insects have a special way of detecting them. Insects even invest and lay their eggs while the seeds/crop is on the field. Thus once it is harvested there is a strong possibility that it already contains insect infestation. Normally grain is fumigated with chemicals like Phostoxin or Methylbromide to ensure insects will not be interested in it or eat it. Go Natural obviously wants to go the chemical and toxin free route in preserving food as there is the possibility that we can get some of those dangerous chemicals in our system, that could be detrimental to our health in the long term.

Suggestion:

We must be wise and clever in storing our grain/food to ensure that it is not eaten by the insects or infected with dangerous chemicals.

The normal life cycle of our crawly friends:



An insect cannot develop in the intestinal tract in less than 24 hours to become another type of insect or parasite. ± 24 Hours is the maximum amount of time a nymph part or the insect egg will transit through the gut before it is eliminated. That is why we say, if you discovered you have just eaten a bug or two, relax "don't panic it is organic".

In the olden days people groups used certain herbs in sealed areas to prevent insects from infesting the grain. We have a proven modern way, but we will keep on searching for alternatives solutions without the use of electricity.

Go Natural's suggestion:

At present, this is the storing procedure that we recommend, in order to ensure that your grain will stay fresh and unspoiled.

Equipment

1. 70 Microns thick food grade plastic bags
2. 25l Sealable Buckets or containers.
3. Rope
4. Deepfreeze that can freeze to -20 deg C.

Preparation:

1. Make up 10 kg bags of the grain in the bags, seal it with a goose-neck and tie it with a piece of rope.
2. Freeze for 7 days at -20deg C. This will kill all possibly insect activity present in the grain. In short, we call it insect sterilisation. We have successfully sprouted wheat seeds after it was frozen for more than 6 months, which clearly indicates that the seeds are still living and in a good/healthy state, having not been damaged by the low temperature.
3. Put 2x10kg bags in the bucket and seal it with the bucket lid. This will ensure that no pests or insect can get to the grain and infect the already sterilized grain. This double action (the bucket material and the bag material) insulate the grain from the atmosphere.
4. Store the bucket in a cool, dry and dark (CDD) place.

We trust that this will help you to enjoy your grain trouble free.

Enjoy &



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