CEREAL Project – Background



- CEREAL project partners
- Project aims:
 - Expand cereal production, especially barley, in the region
 - Increase utilization of local cereals for: food & beverage, seed and feed
 - Added-value products were especially attractive
- Project activities focussed on KE in 3 main areas:
 - Growing the crop farmers
 - Using barley for food products millers, bakers
 - Using barley for beverages distilleries, breweries, maltsters







Beverage Value Chain - Innovations



Barley For Malting

- Modern malting varieties not available for Northern regions.
- Use locally adapted varieties instead:
 - Old landraces as well as modern varieties





Malting

- A necessary step to use barley for making beer or whisky
- In most parts of region, no malting facilities
- Traditional floor malting introduced to stakeholders as a possible option
- KE placements at an Orkney Distillery

"WE WANT TO SUPPORT PEOPLE WHO GROW FOR FLAVOUR, THOSE CHAMPIONS OF HERITAGE AND NATURAL CROPS. BY PARTNERING WITH THE MWE CAN FIND NEW AND LONG FORGOTTEN FLAVOURS, RECONSCITING OUR WHISKY WITH ITS VITAL RAW INGREDIENTS." - Adam Harmelt, Head Distiller | COCHAGE | PALLOSCHI | NOISE CHAMPIONS OF HERITAGE AND NATURAL CROPS. BY PARTNERING WITH THEM WE CAN FIND NEW AND LONG FORGOTTEN FLAVOURS, RECONSCITING OUR WHISKY WITH ITS VITAL RAW INGREDIENTS." Nose - At first the nose is dominated by cereal, porridge eats, mally notes but quickly followed by interese thut, ripe pear and peaches in symp, lemon merringue.

Marketing

 Include growers of local cereals in the marketing story



Beverage Value Chain – Increasing Business Opportunities / Sustainability





Increased local employment & development

Vision

- Barley grown for beverages in N areas
- Local malting facilities developed
- Used to produce high provenance whisky and beer
- Strong products help SMEs expand tours, visitor centres, accommodation
- Enables increased local employment; growth of other enterprises

Sustainability

- Weather for growing/harvesting still challenging in some years; also affects grain quality
- Lack of local malting facilities
- Impact of Covid19 and other global issues, especially:
 - Need to reduce C emissions: travel (tourism), agriculture, industry