

Spring Linseed Harvest Bulletin

When to Harvest

- Typically, crops should be ready for harvest 5 10 days after the application of Diquat or 10 14 days after the application of Glyphosate:
 - The top half of the stem will be dead, although the lower half is still likely to be yellowy/green.
 - ♦ Capsules will be 'parchment' colour.
 - ♦ Seeds will easily rub out from the capsules.
 - \diamond Moisture content of the seed will be 8.5 12%.

Why it is important not to delay harvesting linseed

- Cut Linseed at the first opportunity and do not leave it too long after you have finished your Wheat harvest, in the mis-guided belief that "the linseed will hang on". Whilst Linseed does not shed easily, leaving Linseed too long will result in the stems "retting" and becoming more difficult to cut and more likely to wrap
- When the Linseed stem is at the stage shown in figure 1, the fibres (which are arranged in bundles on the outside of the stem) are tightly 'glued' to the inner woody core, making the straw easy to cut.



Figure 1: Linseed stem with fibre peeled back, exposing the inner woody core

- As the stem ages, this 'glue' gradually breaks down a natural process known as retting. This allows the fibres to separate from the stem easily. This means that:
 - the stem becomes more difficult to cut
 - ♦ it is more likely to wrap in the combine
 - ◊ the straw is less likely to chop

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- Combines will cut green Linseed straw provided the knife and fingers are in good condition.
- Linseed cuts more easily nearer the ground (see Combine Operator Instructions).
- Your combine is the best judge of whether to harvest Linseed!
- You will often find with Linseed that one day harvesting will not 'go', but the next day for no apparent reason you will fly through the crop. Likewise, it is not unusual for the combine to start "coughing" early evening a function of rising humidity.

Combine Settings

Outline instructions can be downloaded from: www.premiumcrops.com/usefuldocuments.

Market Standards

Normal trading standards for Linseed are:

- ◊ Moisture basis 9%, maximum 10%
- $\diamond \quad \mbox{Admixture} \mbox{basis 2\%, maximum 4\%}$
- ◊ Mite free
- Olover weevil free

Linseed Straw Disposal

There are several options for Linseed straw disposal:

- Chopping In some years Linseed straw will chop, but the combine chopper blades need to be in tip-top condition. Problems can arise when the straw is weathered, which results in a fluffy material which can hinder subsequent min-till operations. Our advice is to disengage the chopper if you are not obtaining a 'clean chop'.
- Baling Some growers use Linseed straw for sugar beet clamps or for bedding, and some contractors buy Linseed straw for power stations or as fuel for biomass powered grain driers.
- Burning Burning is the simplest and most widely used method of straw disposal. Linseed straw is exempt from the burning ban and burns quickly without smoke or smuts. Either push the straw into a line across the centre of the field or round bale without strings. Burning must be carried out in accordance with the appropriate legislation (The Crop Residues (Burning) Regulations 1993).



Figure 2: linseed straw

Drying and Storage

- Most Spring Linseed will be harvested in the 8.5 12.0% moisture range it needs to be 8.5% moisture if it is going to be stored for more than a few weeks.
- Damp Linseed will deteriorate rapidly above 11% moisture.
- When drying;
 - ◊ maximum temperature should not exceed 65°C.
 - ♦ maximum 1 metre depth for on-floor drying, because Linseed has a very high resistance to air-flow.
 - take care when storing/drying damp Linseed in a bin system. The airflow resistance can cause the drying front to stall, causing wet Linseed to 'set'. If possible rotate from one bin to another.
 - \diamond take down to 8% moisture, to allow for variations in meter readings.
- If harvesting in hot conditions, ensure that stored Linseed is cooled to <20°C (15°C or below ideally) when cooler weather conditions allow. This will help prevent mite infestations.
- In some years, clover weevils are harvested with the Linseed. Whilst non-injurious to the stored crop, end-users may reject if present. The weevil will dissipate over a few weeks.
- Monitor stored linseed regularly for moisture and temperature increases, as well as mites. The easiest way
 to check for mites is to put a sample of your linseed in a plastic bag, leave the bag on the window-sill and if any
 mites are present they will migrate to the top corners of the bag. The mites are small (<1 mm) and pinkish
 coloured. The only proven way to remove mites is to re-dry and clean the crop. End users are becoming more
 aware of mite contamination and may reject loads if found at the delivery point.
- If Linseed is dry and cool (<8.5% moisture and <15°C), it will store quite happily for several months.
- Premium Crops can offer Linseed growers comprehensive and competitive contract cleaning, drying and storage services (costs on request).

Samples

- Premium Crops will not move any crops without having received a sample this is a contractual requirement.
- Please send a sample of your crop (approximately 0.5 0.75 kg):
 - Put the sample in the polythene sample bag
 - Complete your trading name and estimated tonnage on the bag
 - Put into the pre-addressed survivor envelope provided and post it (please make sure you get the parcel weighed at the Post Office to ensure the correct postage is paid)

We will check the sample, send you an analysis report and arrange transport in due course.

in doubt, consult your agronomist on any of the points. Our agronomist s Hannah Foxall and Lorna Evans are also happy to take your calls on questions or queries you might have.

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