STORAGE TRIALS WITH WET BREWERS' GRAINS

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ABSTRACT

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Studies were conducted during the summer to determine how best to store and preserve wet brewers' grains. Several methods of preservation were studied. Thirty pounds of wet brewers' grains were stored for 32 and 76 days in plastic buckets. Complete preservation was achieved by sealing with plastic foam. Mixing the grain with yeast (10%) decreased spoilage. There was formation of acetic, propionic and butyric acid and changes in the protein fraction. In a second experiment, 300 pounds of wet brewers' grains were stored for 32 and 60 days in steel barrels. Covering the grains with a plastic bag filled with water or adding 2% propionic acid or 1.4% formic acid plus 0.1% paraformaldehyde resulted in complete preservation. Ethanol and lactic acid were the main fermentation products. Wet brewers' grains can be stored successfully under anaerobic conditions, by adding propionic acid or by adding formic acid and paraformaldehyde.