



Center for Craft Food & Beverage

Supporting **growth** and **innovation** in craft food and beverage production through quality testing, research and education.



Investment

- The Center was awarded a total of **\$1,125,000** in start-up funding from federal, state, and private sources
 - Empire State Development
 - USDA Rural Business Development
 - Appalachian Regional Commission
 - George Alden Trust





Megan Douglass



Rachel Truland

Grain Quality Testing

Malting Barley Selection (Moisture, Protein, Plumpness, Test Weight, Germination, RVA, & DON)	\$75
Moisture and Protein	\$15
Starch	\$25
Germination Energy (4mL, 8mL & Capacity)	\$20
RVA (pre-harvest sprout damage)	\$25
Cereal Extract (ASBC Cereals-5)	\$100
β-glucan	\$75
DON (ELISA)	\$35



Malt Quality Testing

Full Malt Analysis – (Moisture, Assortment, Friability, Fine Extract, Coarse Extract, F/C Difference, β -glucan, viscosity, FAN, soluble protein, S/T, DP, α -amylase, color, pH, filtration time, clarity)	\$150
Basic Malt Analysis – (Moisture, Friability, Fine Extract, β -glucan, FAN, DP, α -amylase, color, filtration time, clarity, pH)	\$75
Enzymes Only (Diastatic Power & α -amylase)	\$50
Specialty Malt Analysis - for high-dried and caramel malt (Moisture, Extract, Color)	\$25
Phenol – for peated malt	\$85
Fermentability (Apparent Attenuation Limit)	\$125
Predicted Spirit Yield (PSY)	\$125
Gycosidic Nitrile (GN)	\$225



Beer Quality Testing

Alcohol (ABV)	\$20
Bitterness (IBU)	\$30
Free Amino Nitrogen (FAN)	\$20
Beer QC (ABV, SG, RE, OE, RDF, IBU, Color, pH)	\$75
Plate Count	\$30
Spoiler ID (RT-PCR)	\$125



Micro-malting

- 200 gram to 10 kg sample capacity
- Variety & Agronomic Trials
 - Cornell
 - Penn State
 - Virginia Tech
 - North Carolina Department of Agriculture
 - North Carolina State University
 - UC Davis Extension
 - Oregon State University
 - Washington State University



Areas for Growth and Expansion

- The CCFB is growing to be a center of excellence in **food grains innovation**; supporting industry and farmers in capturing value from specialty wheat and barley for food and malting uses.
- This is currently a gap in critical infrastructure for the craft food and beverage industry in the northeastern USA
- Good fit with our current capabilities and expertise, and completes our role and capabilities in the brewing value chain



How much can you get for a bushel of barley?

Product	\$ / bushel	\$ / acre
Feed Grain	\$2	\$100



Great Beer Starts Here.





Product	\$ / bushel	\$/ acre
Feed Grain	\$2	\$100
Malting Barley	\$10	\$500



Valley
Malt

The logo for Valley Malt is set against a background of golden malted barley. The word "Valley" is written in a green, sans-serif font, with the letters 'V' and 'l' stylized as thick, curved lines that resemble a valley. The word "Malt" is written in a brown, sans-serif font, with the letter 'M' stylized as a thick, curved line that resembles a stalk of malt. A single stalk of malted barley is positioned to the right of the text, with its head of grain pointing towards the right.





Base Malts



2-ROW PALE

- SRM: 3.5
- Protein: 9.5%
- CG Extract: 81%
- Flavor: Clean, malty, bread crumb.



2-ROW PILSNER

- SRM: 1.8
- Protein: 10.5%
- CG Extract: 81.5%
- Flavor: Crisp, sweet, light straw clean finish



VIENNA

- SRM: 4
- Protein: 9%
- Extract: 81%
- Aroma: Sweet Aromatic, Breakfast Cereal, Grape Nut, Bready, Cracker
- Flavor: Medium Sweet, Medium Body



MUNICH 8

- SRM: 8
- Protein: 9%
- Extract: 79%
- Aroma: Sweet Aromatic, Honey, Bready
- Flavor: Medium Sweet, Medium Body

Specialty Grains



WARTHOG WHEAT

- SRM: 2.5
- Protein: 8 %
- Extract: 82.5%
- Flavor: Pronounced wheat character, bready sweet



DANKO RYE

- SRM: 4.5
- Protein: 9 %
- Extract: 91.5%
- Flavor: A Polish Rye varietal. Rye bread aroma and a subdued spice, very balanced.



NAKED OATS

- SRM: 2.5
- Protein: 8 %
- Extract: 79%
- Flavor: sweet, nutty, oatmeal cookie



SPELT

- SRM: 1.9
- Protein: 15 %
- Extract: 85%
- Flavor: sweet bread, nutty, silky mouthfeel

Product	\$ / bushel	\$/ acre
Feed Grain	\$2	\$100
Malting Barley	\$10	\$500
Malt	\$40	\$2,000



1806

HILLROCK

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Product	\$ / bushel	\$ / acre
Feed Grain	\$2	\$100
Malting Barley	\$10	\$500
Malt	\$40	\$2,000
Whiskey	\$1,720	\$86,000



BLACK DIRT[®]

Distillery









*Hand
Crafted*

BLACK DIRT

AGED **3** YEARS

Bourbon

NEW YORK WHISKEY

100% GRAIN NEUTRAL SPIRITS DISTILLED BY BLACK DIRT DISTILLING, WARWICK, NY

*45% alc/vol
750ml*





Product	\$ / bushel	\$/ acre
Feed Grain	\$2	\$100
Malting Barley	\$10	\$500
Malt	\$40	\$2,000
Whiskey	\$1,720	\$86,000
Cocktails	\$5,000	\$250,000

local

innovate
unique ingredients time-honored taste
small independent sustainable
traditional