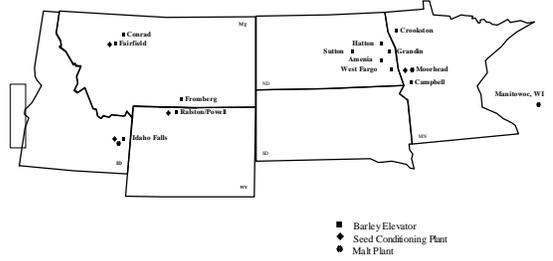




Steven Balster
Regional Manager, Idaho Barley Operation

Busch Agricultural Resources, Inc.
One of the Anheuser-Busch Companies

Busch Agricultural Resources, Inc. Barley Operations



BARLEY OPERATIONS MIDWEST LOCATIONS



AMENIA, ND



GRANDIN, ND



CAMPBELL, MN



WEST FARGO, ND



HATTON, ND



CROOKSTON, MN

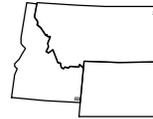


SUTTON, ND

BARLEY OPERATIONS WESTERN LOCATIONS



CONRAD, MT



FAIRFIELD, MT



IDAHO FALLS, ID



RALSTON, WY

It All Begins With Quality Barley



BARLEY QUALITY

Pure Variety

Each barley variety is a little different with regard to its malting performance. It is therefore important to have no mixtures or varieties. This helps the maltster to obtain more consistent results.

BARLEY QUALITY

Minimum Germination of 96%

If the barley does not germinate the maltster can't produce malt. Every kernel that does not germinate passes through the malting process as barley. These kernels have a negative impact on the finished malt quality.

7

BARLEY QUALITY

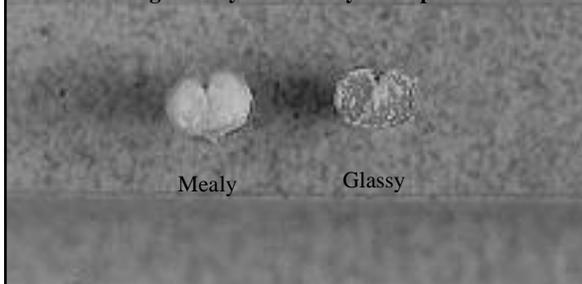
Moderate Levels of Protein 11.0-13.0%

Barley and the resultant malt must have a sufficient amount of protein for yeast nutrition in fermentation and beer foam stability. High levels of protein reduce extract in the brewhouse and can cause filtration problems.

8

Barley Quality

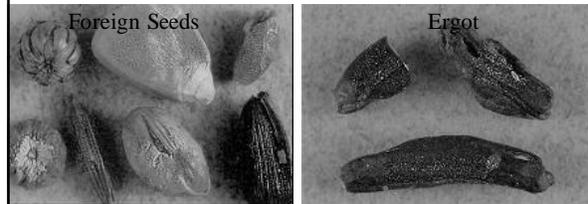
Barley that is normal or low in protein will generally have mealy endosperm



Barley Quality

Low Screenings and Foreign Material

This includes dust, chaff and foreign seeds. Most of this material is cleaned out in the elevator and is a financial loss in the process.



BARLEY QUALITY

Proper Moisture Content - Less Than 13.0%

This is necessary for proper storage conditions. High moistures can cause heat damage and a loss of germination.

11

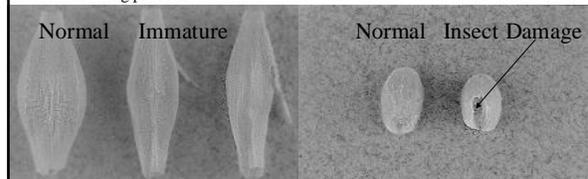
Barley Quality

No Green or Immature Kernels

Normally these are removed in the cleaning process resulting in a loss. Those that are not are contribute to uneven germination.

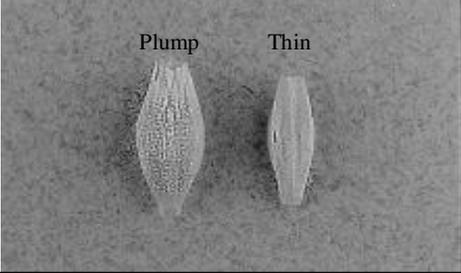
No Insect Damage

Insect damage will cause a loss of extract in the malting and brewing process.



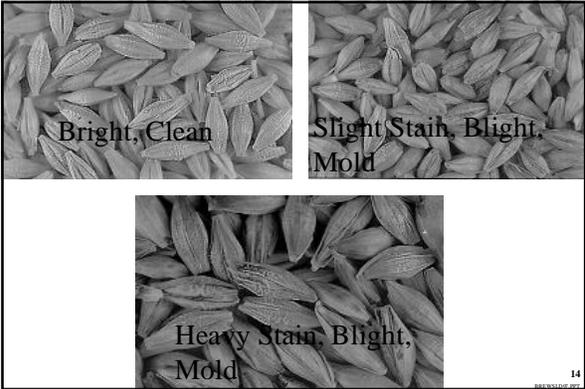
Barley Quality

Uniformly plump kernels result in even germination



Plump Thin

13



Bright, Clean Slight Stain, Blight, Mold

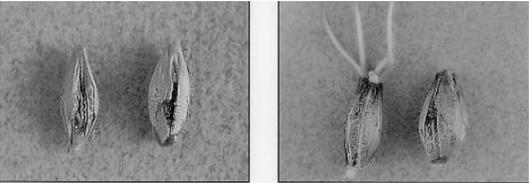
Heavy Stain, Blight, Mold

14

Barley Quality

No mold or off odors.

We want barley with a clean bright golden color and a clean fresh aroma.



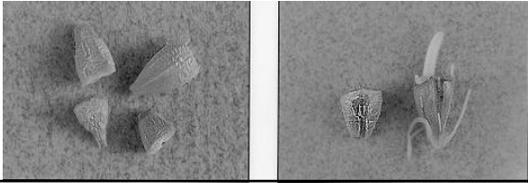
Crease Mold Surface Mold

15

Barley Quality

No Broken

Broken kernels will be undermodified or not modified at all, resulting in turbidity and filtration problems in brewing.

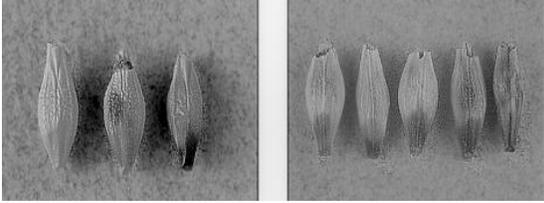


16

Barley Quality

No Blight

Blight can cause slowed or uneven germination

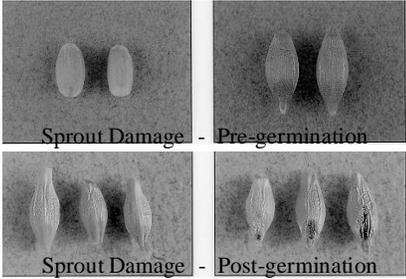


Normal-Bacterial-Fungal Degree of Blight Damage

17

Barley Quality

No Sprout Damage



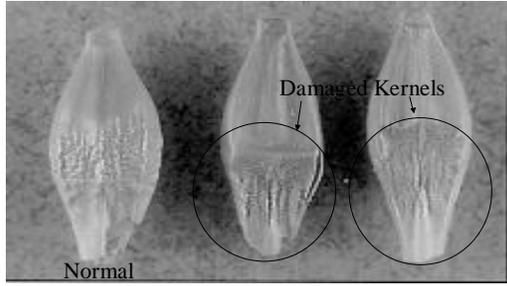
Sprout Damage - Pre-germination Pre-germination

Sprout Damage - Post-germination Post-germination

18

Barley Quality

No Frost Damage

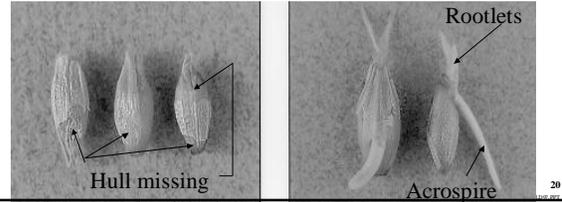


19

Barley Quality

Minimum of Skinned Kernels

Skinned kernels can result in embryo damage with a loss of germination capacity. Also, skinned kernels have a vigorous, wild acrospire growth in germination with a loss of extract.



20



Busch Agricultural Resources, Inc.

Barley Operations

Mission Statement

Barley Operations Will Be the Highest Quality Provider of Goods and Services For Anheuser-Busch and Related Customers.

Business Growth Will Be Achieved Through Employee, Grower, and Customer Partnerships, Providing Supply Assurance While Strengthening Our Social, Environmental and Safety Performance

21