Storage Documentation

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|  | | | | | | | | | | | | | | | | | | Crop year: | | 20\_\_\_ | | | | | | | | | | | |
| **Farm:** | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | | | | | | | | | | | | | **Address:** | | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | | | | | | | |
| **Warehouse** (Warehouse designation/number): | | | | | | | | | | | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | | | **Crop type:** | | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | | **Variety:** | | | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | |
| **Origin of product** (field/warehouse designation): | | | | | | | | | | | | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | | **Storage from:** | | | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | **until:** | | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | |
| **Previous content** | | | | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | | | | | | | | | | | **Warehouse protection** | | | | | | | | | | | | | |
| **Warehouse cleaning 1** | | | | | O no | O yes | | | If yes, method: | | | | | | O broom | O hoover | | Date | Method | | | | | Preparation | | | | | | Amount (t) | |
| O HP cleaner | | O pipe | | | | O other methods: | | | | | | | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | |  |  | | | | |  | | | | | |  | |
| **Crop drying:** | | O no | | | | O yes | | | method: | | | | \_\_\_\_\_\_\_\_\_\_\_\_\_\_\_ | | | | |  |  | | | | |  | | | | | |  | |
| **Moisture content at storage:** | | | | | | | batch 1: | | | \_\_\_\_\_\_% | | | batch 2: | | | \_\_\_\_\_\_% | |  |  | | | | |  | | | | | |  | |
|  | | | | | | | | | | | | | | | | | |  |  | | | | |  | | | | | |  | |
| **Ventilation** | | | | | | | | | | | | | | | | |  | **Warehouse monitoring2** | | | | | | | | | | | | | |
| Date | | | Duration (h) | | | | | Date | | | | | | Duration (h) | | |  | Date | Temperature (°C) | | | | Humidity (%) | | | | Pest infestation | | | | Signature |
|  | | |  | | | | |  | | | | | |  | | |  |  |  | | | |  | | | |  | | | |  |
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| Taking out of storage/Stock transfer (Date): from \_\_\_\_\_\_\_ until \_\_\_\_\_\_\_\_ | | | | | | | | | | | | | | | | |  | Destination of taking out of storage: | | | | | | | | | | | | | |
|  | | | | | | | | | | | | | | | | |  | | | O Sale | | O Stock transfer | | | Warehouse designation: \_\_\_\_\_\_\_\_\_\_\_ | | | | | | |
| 1 According to cleaning and disinfection plan for warehouses. | | | | | | | | | | | | | | | | |  | 2 Recommended: Daily in 1. week after storage, weekly monitoring afterwards. | | | | | | | | | | | | | |

/ Diesen Absatz bitte nicht löschen. Inhalt bitte vor diesem Absatz /

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