

GRAIN SORGHUM



On The Front

A. Grain Sorghum Head Containing Seeds

There are approximately 750 to 1,250 seeds in one grain sorghum head. Many producers grow grain sorghum to feed their livestock.

B. Grain Sorghum Plant

The common grain sorghum plant grown in the Midwest is called milo. The plant grows half the size of corn, or about four feet tall.

C. Grain Sorghum Flower

The seeds may be white, pink or red and are formed inside the flower.

D. Grain Sorghum Seed

The grain sorghum seed is very small. About 12,000 to 15,000 seeds equal one pound.

Grain Sorghum

Grain sorghum is one of the oldest known grains and has historically been one of the five major cereal crops used for food by humankind. Its origins can be traced to Africa and India. Benjamin Franklin is credited with introducing grain sorghum to the United States. In addition to its use in human food systems, it's used primarily as an animal feed in the U.S. The plant looks a lot like a corn plant but it is shorter and more colorful. The head is white, yellow, red or bronze.

Planting

Planting begins in late May to early June when the soil temperature exceeds 65° F. It is planted in rows in soil that is warm and moist for proper germination. Sorghum doesn't require a lot of water throughout the growing season and it can survive in long, hot summers. This versatile grain is grown in Arkansas, Kansas, Louisiana, Missouri, Nebraska, Oklahoma and Texas.

Harvest

Harvest begins in late September or early October. Grain sorghum is harvested with a combine, a machine that goes through the fields, cuts off the head of the plant and threshes or removes the grain from the head. The grain is loaded into trucks and stored at the farm in a grain bin or sold to a commercial elevator. If the grain is high in moisture, it must be dried before it can be stored.

Uses

Properly processed grain sorghum is nutritionally similar to corn and is used as a feed grain for cattle, hogs and poultry. Pet food manufacturers, recognizing sorghum's value as a highly digestible carbohydrate, are including it in their feed formulations. Sorghum is also consumed as a cereal grain by humans around the world. It can be milled into flour and used as a specialty flour in recipes along with wheat and other flours. Sorghum flour is gluten-free, giving rise to its popularity within the health market among people who cannot eat wheat, barley, oats or rye. Gluten-free recipes using sorghum flour contain xanthan gum or guar gum as a binding agent and are both nutritious and tasty. Industrially, sorghum is valued for its starch content and can be used for ethanol production. Its co-product, distiller's grain, is a valuable and widely accepted feed for both feedlot cattle and dairy cows.

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