

1. Identification of substance and of the manufacturer.

Product name:	Malted barley (Malt) Malted wheat (Wheatmalt)
Product use:	Foodstuff; used primarily as an ingredient in the brewing, distilling, baking and cereal industries.
Company name:	Holland Malt BV
Address:	PO Box 50, 5737 ZH Lieshout The Netherlands
Telephone:	+31 499 428 201
Emergency contact details:	+31 499 428 201

2. Information on main ingredients

Malt is a whole grain cereal food product. It does not contain any artificial additives, flavourings, sweeteners or flavour enhancers.

Gross composition (typical):

Carbohydrates	75 - 80%
of which Starch	58 - 62%
Protein	9 - 13%
Fat	3%
Minor components	1 - 2%
Ash	3%
Water	3 - 7%
Dust	< 1%

3. Hazards information

Not classified as hazardous under Directive 1272/2008/EC

Eyes and skin

Skin: Malt flour and dust has a drying effect and can be an irritant in prolonged contact.

Eyes: malt dust and/or husk can cause discomfort.

Ingestion

Non- hazardous food product.

Inhalation

Inhalation of dust may affect respiratory tract; exposure limits for personnel may be set under national legislation.

Allergic responses are possible with sensitive individuals.

4. First aid measures

General exposure

Inhalation of dust

Eyes or skin

Not hazardous.

Remove from exposure. Consult physician if coughing or other symptoms persist.

Wash with clean water.

5. Fire hazards

Special hazards

Protective equipment

Malt dust is inflammable and under some circumstances can form explosive clouds in the air. Sources of ignition should be avoided. Equipment should be earthed to avoid electrostatic discharges. Silos and equipment should be fitted with explosion relief vents.

Can give rise to hazardous fumes (oxides of carbon) on combustion.

If fire is severe wear self contained breathing apparatus.

6. Accidental release

Personal protection

Environmental precautions

Not required.

Avoid the material entering water courses or drains.

7. Handling and storage

Stores should be suitable for foodstuffs, cool, dry and protected from contamination with birds, insects and vermin.

Care should be taken during handling and use to avoid abrasion which might cause dust or disperse dust into the air.

8. Exposure controls

Not normally required.

9. Physical and chemical properties

Physical state;	solid
Colour;	pale brown to black, depending upon type.
Odour;	slight, characteristic
Density;	0.55 tonnes/cu.metre
Angle of repose;	26° from the horizontal
Volatility;	Not volatile
Solubility:	Not soluble in water (slowly decomposes by microbial action)
Combustion temperature;	approx 220°C

Stability and reactivity

Stability;	Stable under normal conditions.
Incompatibility;	None known.
Hazardous combustion;	Combustion will generate oxides of carbon.

10. Toxicological information

Allergen information:	Non-toxic food product Barley/wheat is a gluten-containing cereal and is unsuitable for coeliacs. Allergen labelling may be required on packaged foods made with barley/wheat and malted barley/wheat products in some countries.
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11. Ecological information

Biodegradable Nutrient source.

12. Disposal

Can be disposed of to landfill

13. Transport

Not classified as hazardous under relevant EU Directives

14. Labelling

contains barley / wheat

Disclaimer:

The information in this Specification Sheet is correct to the best knowledge of Holland Malt.