

1. Identification of substance and of the manufacturer.

Product name:	Malted barley (Malt) Malted wheat (Wheat malt)
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 - 87%
of which Starch	58 - 70%
Protein	9 - 16%
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 precautions

Minimum ignition temperature
Minimum explosible concentration
Minimum ignition energy

Protective equipment

Fire fighting materials

Malt dust may form explosive/flammable mixtures with air in the presence of a suitable source of ignition.
Risk of ignition followed by flame propagation or secondary explosions should be prevented by avoiding accumulation of dust and any sources of ignition. Equipment should be earthed to avoid electrostatic discharges.
Silos and equipment should be fitted with explosion relief vents.
260 - 280°C
30 g/m³
35 mJ
Can give rise to hazardous fumes (oxides of carbon) on combustion
If fire is severe wear self-contained breathing apparatus.
Suitable materials include, water, CO₂, Nitrogen, extinguisher powder and foam

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, dry, moderate ambient temperature 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, granular

Colour

Pale brown, golden orange to very dark/black, depending upon type

Odour

Slight, characteristic

Density

From 0,47 tonnes/m³ to 0,71 tonnes/m³, depending upon type

Angle of repose

26° from the horizontal

Volatility

Not volatile

Solubility

Not soluble in water (slowly decomposes by microbial action)

Combustion temperature;

Approximately 220°C

Combustion energy

Approximately 19 MJ/kg

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

11. Ecological information

Biodegradable. Nutrient source

12. Disposal

Can be disposed of, as biodegradable waste, or by composting

13. Transport

Not classified as hazardous under relevant EU legislation

14. Labelling

contains barley / wheat

Disclaimer:

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