
 JOE WHITE MALTINGS	FOOD SAFETY & QUALITY SYSTEM PRODUCT SAFETY DATA SHEET	 BOORTMALT <small>MASTERS OF MALT</small>
	GINGERBREAD COOKIE INFUSION MALT	

Statement of Hazardous Nature

Not classified as hazardous according to the criteria of Worksafe Australia

SECTION 1: IDENTIFICATION OF THE SUBSTANCE AND OF THE COMPANY

Product Name	Gingerbread Cookie Infusion Malt
Other Names	Gingerbread Infused Malt, Gingerbread Infused Pilsner Malt
Product Use	Ready to heat ingredient for the food and beverage industries (domestic and export)
Company Name	BOORTMALT ASIA PACIFIC PTY LTD Level 11, 28 Freshwater Place Southbank, VIC 3006 AUSTRALIA
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SECTION 2 HAZARDS IDENTIFICATION AND HEALTH EFFECTS

Not classified as hazardous according to the criteria of Worksafe Australia

Label Elements

Signal Word

Warning



Pictogram(s)

Hazard Statements

Other Hazards

May form combustible dust concentrations in air
 Inhalation may aggravate those with pre-existing conditions including skin, eye and respiratory conditions
 Allergic responses are possible with sensitive individuals
 Contains gluten
 May contain other allergens, information available on request

Acute

Ingestion

Not a hazard if swallowed, with the exception of individuals that are gluten intolerant (Coeliac Disease).

Eye:



Mild irritant from malt dust. Direct contact may cause discomfort in some individuals.

Skin:

Malt dust may be a mild irritant and lead to dry or itchy skin.

Inhaled

Malt dust may be an irritant to airway passage.

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Chronic

Recurrent skin contact of malt dust may lead to dermatitis. Prolonged inhalation of malt dust may cause the condition known as “baker’s asthma”.

SECTION 3 INFORMATION ON MAIN INGREDIENTS

Gingerbread Cookie Infusion Malt is a whole grain cereal food product.

May contain traces of: cinnamon, clove, allspice, black pepper, nutmeg and ginger.

Gingerbread Cookie Infusion Malt is not genetically modified.

Intended Use

Ready to heat ingredient for the food and beverage industries (domestic and export)

Unintended Use

May not be fed to ruminants without blending with other ingredients

Ingredients

Barley (*Hordeum Vulgare*), and may contain traces of cinnamon, clove, allspice, black pepper, nutmeg and ginger.

Packaging

Polypropylene bags

SECTION 4 FIRST AID MEASURES

General Exposure

Not hazardous under anticipated conditions of normal use

Inhalation (Malt dust)

Remove to fresh air. Seek medical advice if required.

Skin (Malt dust)

Wash thoroughly with clean water.

Eye (Malt dust)

Irrigate with clean water for a minimum of 5 minutes. Seek medical attention if required.

Ingestion (Malt dust)

Allergic responses are possible with sensitive individuals. Seek medical attention if required.

First Aid Facilities

No specific requirements.

Advice to Doctor

No specific instructions.



SECTION 5 FIRE HAZARDS

Special Hazards

Malt dust is combustible and under some circumstances can form explosive clouds in the air. Supports combustion at high temperatures. Sources of ignition should be avoided.

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

Equipment should be earthed to avoid electrostatic discharges.

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EXERCISE CAUTION WHEN FIGHTING ANY FIRE. DO NOT ENTER FIRE AREA WITHOUT PROPER PROTECTIVE EQUIPMENT. DO NOT ALLOW RUN-OFF FROM FIRE FIGHTING TO ENTER DRAINS

SECTION 6 ACCIDENTAL RELEASE

General Measures	Collect spillage. Avoid generating dust. Handle in accordance with good industrial hygiene and safety practice. Good housekeeping is needed during storage, transfer, handling and use of this material to avoid excessive dust accumulation. Spillage can be slippery on smooth surfaces either wet or dry.
Personal Protection	<p>Persons sensitive to malt dust should wear full-face dust masks at all times. Dust masks to be worn in poorly ventilated areas or where handling generates excessive dust.</p> <p>Safety glasses fitted with a brow guard (a foam or soft plastic insert around the eyepiece) is necessary where handling generates excessive dust.</p>
Emergency Procedures	Evacuate unnecessary personnel. Ventilate any areas
Environmental Precautions	Avoid the material entering public waters, water courses and drains.

SECTION 7 HANDLING AND STORAGE INFORMATION

Handling



Handle in accordance with good industrial hygiene and safety procedures. Wash hands and other exposed areas before eating, drinking or smoking and again when leaving for work

Storage and Transport

Not classified as dangerous goods. Store in a clean, cool and dry environment. Stores should be suitable for foodstuffs, and protected from contamination with birds, insects and pests. Bulk storage in concrete, steel/fabric silos. Bag storage in polypropylene. Transport is by bulk or bagged product.

SECTION 8 EXPOSURE CONTROLS/PERSONAL PROTECTION

Exposure Standards	Grain dust TWA: 4 mg/m ³
Engineering Controls	Dust extraction is recommended if handling procedure generates dust. Proper grounding procedures to avoid static electricity should be followed. Ensure all national/local regulations are observed.
Personal protective equipment	Dust masks. Gloves. Protective glasses/goggles.

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Hand protection	Wear protective gloves
Eye protection	Chemical goggles or safety glasses.
Skin and body protection	Not available
Respiratory protection	Persons sensitive to malt dust should wear full-face dust masks at all times. Dust masks to be worn in poorly ventilated areas or where handling generates excessive dust.
Other information	When using, do not eat, drink or smoke.

SECTION 9 PHYSICAL AND CHEMICAL PROPERTIES

Appearance	Appearance of a barley grain with a sweet, malty odour
Boiling/Melting Point	Decomposes
Vapour Pressure	Not Applicable
Specific Gravity	0.50 to 0.60 g/cm ³ (Approx. Bulk Density)
Ignition Temperature	300°C (layer dust)
Flammability Limits	Not Applicable

SECTION 10 STABILITY AND REACTIVITY

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



SECTION 11 TOXICOLOGICAL INFORMATION

Non-toxic food product

Allergen Information	Barley is a gluten-containing cereal and is unsuitable for Coeliacs May contain other allergens, information available on request
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SECTION 12 ECOLOGICAL INFORMATION

Biodegradable. Nutrient Source

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SECTION 13 DISPOSAL

Can be disposed of to landfill

SECTION 14 TRANSPORT

Not classified as hazardous under relevant Directives

SECTION 15 LABELLING

Not applicable

SECTION 16 SHELF LIFE

2 years

SECTION 17 OTHER

Although Gingerbread Cookie Infusion Malt is inherently non-hazardous material, under inadequate handling and storage conditions, potential hazards may occur.

Precautions should be taken in grain storage in order to minimise dust brought about by impact or abrasion and by insect or rodent infestation. This dust may contain particles of husk, rootlets or endosperm. Malt dust may become airborne and if at high concentrations and in the presence of an ignition source, at times, may cause fire and explosion.

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