
	FOOD SAFETY & QUALITY SYSTEM PRODUCT SAFETY DATA SHEET	
	TRITORDEUM 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 Names	Wharley, Wharley Malt
Other Names	Malt, Tritordeum 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

May form combustible dust concentrations in air

Other Hazards

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 sulphites

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

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

Wharley Malt is made from Triticordeum, a hybrid crop being an inter-species cross between durum wheat (*Triticum durum*) and wild barley (*Hirdeum chilense*). It 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

Triticordeum, a non-GMO inter-species cross between durum wheat (*Triticum durum*) and wild barley (*Hirdeum chilense*).

Packaging

Polypropylene bags, bulka bag, bulk truck, lined container or bulk ship



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 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.

Safety glasses fitted with a brow guard (a foam or soft plastic insert around the eyepiece) is necessary where handling generates excessive dust.

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/m³

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.



**JOE WHITE
MALTINGS**

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TRITORDEUM MALT

BOORTMALT
MASTERS OF MALT



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 cereal (wheat/barley) grain with a sweet, malty odour

Boiling/Melting Point

Decomposes

Vapour Pressure

Not Applicable

Specific Gravity

0.50 to 0.60 g/cm³ (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



Tritordeum is a gluten-containing cereal and is unsuitable for Coeliacs
May contain sulphites

SECTION 12 ECOLOGICAL INFORMATION

Biodegradable. Nutrient Source

SECTION 13 DISPOSAL

Can be disposed of to landfill

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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 Tritordeum 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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