



1. Product Information

Products: Imperial Malt

Description: Biscuit Dry Sweetness (Honey/Plums), Bread Crust flavours.

Product Code: MBSKIMP

Available package sizes: 25kg, 1000kg, Bulk

2. Typical malt analysis

Test	Min	Max	Units
Moisture	-	3.5	%
Extract (7Dry)	280	-	lt°/kg
Colour	40	50	° EBC



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3. Typical Visual Appearance



4. Product Information

Ingredients: Barley (For allergens including cereals containing Gluten, see ingredients in **bold**).

Allergenic Advice: Contains **Gluten, Sulphur**

Celery

Crustaceans

Eggs

Fish

Gluten

Milk

Mustard

Tree Nuts

Peanuts

Sesame

Soybeans

Sulphur Dioxide and Sulphites - Levels less than <10 mg/kg

Lupin

Molluscs



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Admixture/ Contamination:

Organic impurities (Wheat, Rye, Oats) <2% maximum.

Inorganic impurities <0.5% max.

Pests 0%.

Ingredient Origin: UK

Recommended shelf life: 12 months.

Product use: Foodstuff; used primarily as an ingredient in the brewing, distilling, baking and cereal industries.

Nutritional Information: (Vienna Malt)

Per 100g	Result	Units	Data
Energy	356	kcal/100g	Typical values
Total fat	2.1	g/100g	Typical values
Carbohydrate	67.9	g/100g	Typical values
Total sugars	31.1	g/100g	Typical values
Dietary fibre	15.7	g/100g	Typical values
Protein	8.6	g/100g	Typical values
Salt	<0.025	g/100g	Typical values
Moisture	4.0	g/100g	Typical values



5. Manufacturing Information

Accreditations: AUKM, ISO 9001, TASCC, FEMAS, Kosher.

Suitable For: Vegetarians, Vegans, Kosher.

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

Packaging information: Single use HDPE easy open bags. Single use HDPE container liners. Migration tested. TASCSC assured bulk trailers.

Storage requirements: Keep in cool dry conditions, suitable for foodstuffs, free from pest contamination issues.

GM Material: Malt is produced from non-genetically modified raw materials according to the regulation (EC) No 1829/2003 and (EC) No 1830/2003.

Irradiated Material: No irradiated material on site.

Microbiological typical vales:

Test	
TVC	1000000 cfu/g
E.Coli	10 cfu/g
Coliforms	-
Yeasts & Moulds	10000 cfu/g
Salmonella	Not Detected/50g



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Mycotoxin limits:

Ochratoxin A < 3 ppb

Pesticides:

Participation in industry contaminant monitoring program. Pesticides monitored 4 times throughout year across a range of growing areas and varieties.

Heavy metals:

Participation in industry contaminant monitoring program. Heavy metals monitored in malt and malt feed products up until 2019. Historic results below MRLs consistently. Results available on request. Testing is being halted on 2020 crop for heavy metals on co-products by the MAGB as results have been below MRLS for harvested crop for several years.

6. Manufacturer Information

Manufacturer Name: Simpsons Malt Limited

Address: Tweed Valley Maltings
Tweedside Trading Estate
Ord Road
Berwick-upon-Tweed
Northumberland
TD15 2UZ

Telephone: 01289330033

Email: info@simpsonsmalt.co.uk

Website: www.simpsonsmalt.co.uk



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7. Industrial Handling Information

Not classified as hazardous under Regulation (EC) No 1272/2008.

Skin: Malt flour or dust has a drying effect and exposure can result in skin sensitivity in some persons in case of prolonged contact.

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

Ingestion: Non-hazardous food product; Consumption of malt flour and dust should be avoided due to hypersensitivity in some individuals.

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.

8. First Aid Measures

General exposure: Not hazardous.

Inhalation of dust: Remove from exposure. Consult physician if coughing or other symptoms persist.

Eyes: Rinse if necessary, with running (clear) water. If irritation persists consult an ophthalmologist.

Skin: Wash with soap and clean water.

9. Accidental release

Personal protection: Not required

Environmental precautions: Avoid the material entering water courses or drains. Remove without raising dust if possible (dampen if required) or use industrial vacuum cleaner.



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10. Fire Hazards

Special precautions: 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.

Minimum ignition temperature: 260-280°C

Minimum explosible concentration: 30 g/m³

Minimum ignition energy: 35 mJ

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

Protective equipment: If fire is severe wear self-contained breathing apparatus.

Fire fighting materials: Suitable materials include, water, CO₂, Nitrogen, extinguisher powder and foam.

11. Handling and Storage

Do not store with chemicals.

Care should be taken during handling and use to avoid abrasion which might cause dust or disperse dust into the air. Eyes may be affected by exposure to malt flour or dust. Safety glasses or goggles should be worn, if needed.

Skin should be covered to avoid exposure if necessary. Dust masks or approved respirators rated as suitable for fine dust to be used as required. Ventilation should be adequate to comply with occupational exposure limits for dust in the workplace.



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12. Physical and Chemical Properties

Physical state: Solid, granular.

Colour: Pale brown, golden orange.

Odour: Slight, characteristic, and according to flavour profile from specification.

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 (for whole grain).

Combustion energy: Approximately 19 MJ/kg (for whole grains).

13. Stability and Reactivity

Stability: Stable under normal conditions.

Incompatibility: None known.

Hazardous combustion: Combustion will generate oxides of carbon.

14. Toxicological information:

Non-toxic food product.

15. Ecological information:

Biodegradable. Nutrient source.



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16. Disposal information:

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

17. Transport information:

Not classified as hazardous under relevant EU legislation.

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Approved By: Cole Mather

Position: Quality Manager

Review Date: 3 years or on change of process or materials.

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