



**FOOD SAFETY & QUALITY SYSTEM
PRODUCT DATA SHEET
CRYSTAL 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	Joe White Crystal Malt
Other Names	Light/Medium/Dark Crystal Malt, Caramel Malt, Carapils Malt, Caramunich 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
Telephone:	+61 3 8318 2629
Emergency Telephone:	+61 438 389 659 (Business Hours)
Email:	customerservice.apac@boortmalt.com

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 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.



FOOD SAFETY & QUALITY SYSTEM
PRODUCT DATA SHEET
CRYSTAL MALT



Chronic

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

SECTION 3 INFORMATION ON MAIN INGREDIENTS

Crystal Malt is specialty grain that adds flavour and colour in the beverage and food industry.

Intended Use 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*), Malting Grade Australian varieties, as approved by the Malting and Brewing Industry Barley Technical Committee (MBIBTC)

Packaging Polypropylene bags, bulka bag, bulk truck or container

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.

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



**FOOD SAFETY & QUALITY SYSTEM
PRODUCT DATA SHEET
CRYSTAL MALT**



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) are 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.



- Hand protection** Wear protective gloves
- Eye protection** Chemical goggles or safety glasses.
- Skin and body protection** Not available



FOOD SAFETY & QUALITY SYSTEM
PRODUCT DATA SHEET
CRYSTAL MALT



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 darkened barley grain (Dependent on the degree of roasting), with a strong 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 Crystal malt contains gluten and is unsuitable individuals that are gluten intolerant (Coeliac Disease).
May contain sulphites

SECTION 12 ECOLOGICAL INFORMATION

Biodegradable. Nutrient Source

SECTION 13 DISPOSAL

Can be disposed of to landfill

SECTION 14 TRANSPORT

Not classified as hazardous under relevant Directives

SECTION 15 LABELLING

Not applicable



FOOD SAFETY & QUALITY SYSTEM
PRODUCT DATA SHEET
CRYSTAL MALT



SECTION 16 SHELF LIFE

2 years

SECTION 17 OTHER

Although crystal 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.

Disclaimer

Boortmalt Asia Pacific Pty Ltd (Boortmalt) provides the information contained herein in good faith but makes no representation as to its comprehensiveness or accuracy. All statements are made and all information is provided without guarantee, express or implied. This document is intended only as a guide to the appropriate precautionary handling of the material by properly trained personnel. Individuals receiving the information must exercise their individual judgment in determining the appropriateness for a particular purpose.

To the extent permitted by law, Boortmalt makes no representations or provides no warranties, either express or implied, including without limitation any warranties or acceptable quality and/or fitness for a particular purpose with respect to the information set forth herein or the product to which the information refers. Accordingly, Boortmalt will not be responsible for damages resulting from use of or reliance on this information and to the extent permitted by law disclaims all liability in connection with the use of the products or information contained herein. All such risks are assumed by the purchaser/user. To the extent that Boortmalt cannot legally exclude its liability as contained herein, Boortmalt's liability is limited to (at Boortmalt's option) to refund the price of the affected goods supplied or the resupply of those goods.