



**FOOD SAFETY & QUALITY SYSTEM  
PRODUCT SAFETY DATA SHEET  
PALE 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**

<b>Product Name</b>	Joe White Pale Malt
<b>Other Names</b>	Malt, Malted Barley, Ale Malt, Lager Malt, Pilsener Malt, Pilsner Malt, Vienna Malt , Organic Pilsner Malt
<b>Product Use</b>	Ready to heat ingredient for the food and beverage industries (domestic and export)
<b>Company Name</b>	<b>BOORTMALT ASIA PACIFIC PTY LTD</b> Level 11, 28 Freshwater Place Southbank, VIC 3006 AUSTRALIA
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**SECTION 2 HAZARDS IDENTIFICATION AND HEALTH EFFECTS**

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**Label Elements**

<b>Signal Word</b>	Warning
<b>Pictogram(s)</b>	

<b>Hazard Statements</b>	May form combustible dust concentrations in air
<b>Other Hazards</b>	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.

**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”.



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**SECTION 3 INFORMATION ON MAIN INGREDIENTS**

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

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*), Malting Grade Australian varieties, as approved by the Malting and Brewing Industry Barley Technical Committee (MBIBTC). Organic certified barley approved under the requirements of the Australian Certified Organic (ACO) organisation standard.

**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.

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



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**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/m<sup>3</sup>
- 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



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**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<sup>3</sup> (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 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



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**SECTION 16 SHELF LIFE**

2 years

**SECTION 17 OTHER**

Although Pale 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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