



**FOOD SAFETY & QUALITY SYSTEM  
PRODUCT DATA SHEET  
ROASTED WHEAT 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 Roasted Wheat Malt  
**Other Names** Roasted Wheat  
**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** 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

**Acute**

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

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

**Skin:** Wheat malt dust may be a mild irritant and lead to dry or itchy skin.

**Inhaled** Wheat malt dust may be an irritant to airway passage.

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



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**SECTION 3 INFORMATION ON MAIN INGREDIENTS**

Roasted Wheat 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** Wheat (*Triticum aestivum*)

**Packaging** Polypropylene bags, bulka bag, bulk truck or lined container

**SECTION 4 FIRST AID MEASURES**

**General Exposure** Not hazardous under anticipated conditions of normal use

**Inhalation (wheat dust)** Remove to fresh air. Seek medical advice if required.

**Skin (wheat dust):** Wash thoroughly with clean water.

**Eye (wheat dust):** Irrigate with clean water for a minimum of 5 minutes. Seek medical attention if required.

**Ingestion (wheat 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**

Wheat 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 wheat 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/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 wheat 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 dark brown wheat grain, with a burnt odour  
**Boiling/Melting Point** Decomposes  
**Vapour Pressure** Not Applicable  
**Specific Gravity** 0.65 to 0.75 g/cm<sup>3</sup> (Approx. Bulk Density)  
**Ignition Temperature** 360°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** Roast Wheat Malt contains gluten and is unsuitable individuals that are gluten intolerant (Coeliac Disease).

**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 roasted wheat 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. Wheat 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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