



FOOD SAFETY & QUALITY SYSTEM
PRODUCT DATA SHEET
CRYSTAL MALT



Statement of Hazardous Nature

Not classified as hazardous according to the criteria of Worksafe Australia

COMPANY DETAILS

JOE WHITE MALTINGS PTY LTD

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AUSTRALIA

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IDENTIFICATION

Product Name: Crystal Malt
Other Names: Light/Medium/Dark Crystal Malt, Caramel Malt, Carapils Malt, Caramunich Malt
Packaging: Polypropylene bags, bulka bag, bulk truck or lined container
Manufacturer's
Product Code: None Designated
UN Number: None Designated
Dangerous Goods Class
and Subsidiary Risk: None Designated
Hazchem Code: None Designated
Poisons Schedule No.: None Designated

Physical Description/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^oC (layer dust)
Flammability Limits: Not Applicable
Solubility in Water: Not soluble
Shelf Life: 2 years

Ingredients

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



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IDENTIFICATION (cont'd.)

CAS Number:	None Designated
Proportion:	100%
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
Method of Preservation:	Roasting
Shelf Life:	2 years

HEALTH HAZARD INFORMATION – HEALTH EFFECTS

<u>Allergens:</u>	Contains gluten
<u>Acute</u>	
Swallowed:	Not a hazard if swallowed, with the exception of individuals that are gluten intolerant (Coeliacs 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.
<u>Chronic</u>	Recurrent skin contact of malt dust may lead to dermatitis. Prolonged inhalation of malt dust may cause the condition known as “bakers asthma”.
<u>First Aid</u>	
Eye (Malt dust):	Irrigate with clean water for a minimum of 5 minutes. Seek medical attention if required.
Skin (Malt dust):	Wash thoroughly with water.
Inhalation (Malt dust):	Remove to fresh air. Seek medical advice if required.
First Aid Facilities:	No specific requirements.
Advice to Doctor:	No specific instructions.

PRECAUTIONS FOR USE

Exposure Standards

Grain dust TWA: 4 mg/m³

Engineering Controls

Dust extraction is recommended if handling procedure generate dust.

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.

Flammability

Flour dust can be explosive. Keep away from all direct sources of combustion.



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SAFE HANDLING INFORMATION

Storage and Transport

Not classified as dangerous goods. Store in a clean, cool and dry environment. Bulk storage in concrete, steel/fabric silos. Bag storage in polypropylene. Transport is by bulk or bagged product.

Spills and Disposal

No specific requirement required for spills. Dispose with normal waste and in accordance with Government regulations.

Fire/Explosion Hazard

Keep away from naked flame, and sources of sparks and combustion. Minimise malt flour dust particles in a closed atmosphere.

Other Information

Although 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.

Contact Point

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Disclaimer

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