



FOOD SAFETY & QUALITY SYSTEM  
PRODUCT DATA SHEET  
ROASTED BARLEY



Statement of Hazardous Nature

Not classified as hazardous according to the criteria of Worksafe Australia

**COMPANY DETAILS**

**JOE WHITE MALTINGS PTY LTD**

65 Magill Road  
Stepney, SA 5069  
AUSTRALIA

Telephone: 08 8214 6701  
Emergency Telephone: 08 8214 6701 (Business Hours)  
Facsimile: 08 8214 6751

**IDENTIFICATION**

**Product Name:** Roasted Barley  
**Other Names:** Nil  
**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 dark brown barley grain, with a burnt 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  
**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.)**

<b>CAS Number:</b>	None Designated
<b>Proportion:</b>	100%
<b>Intended Use:</b>	Ingredient for the food and beverage industries (domestic and export)
<b>Unintended Use:</b>	May not be fed to ruminants without blending with other ingredients
<b>Method of Preservation:</b>	Roasting
<b>Shelf Life:</b>	2 years

**HEALTH HAZARD INFORMATION – HEALTH EFFECTS**

<b><u>Allergens:</u></b>	Contains gluten
<b><u>Acute</u></b>	
<b>Swallowed:</b>	Not a hazard if swallowed, with the exception of individuals that are gluten intolerant (Coeliacs Disease).
<b>Eye:</b>	Mild irritant from grain dust. Direct contact may cause discomfort in some individuals.
<b>Skin:</b>	Barley dust may be a mild irritant and lead to dry or itchy skin.
<b>Inhaled:</b>	Barley dust may be an irritant to airway passage.
<b><u>Chronic</u></b>	Recurrent skin contact of barley dust may lead to dermatitis. Prolonged inhalation of barley dust may cause the condition known as “bakers asthma”.
<b><u>First Aid</u></b>	
<b>Eye (dust):</b>	Irrigate with clean water for a minimum of 5 minutes. Seek medical attention if required.
<b>Skin (dust):</b>	Wash thoroughly with water.
<b>Inhalation (dust):</b>	Remove to fresh air. Seek medical advice if required.
<b>First Aid Facilities:</b>	No specific requirements.
<b>Advice to Doctor:</b>	No specific instructions.

**PRECAUTIONS FOR USE**

**Exposure Standards**

Grain dust TWA: 4 mg/m<sup>3</sup>

**Engineering Controls**

Dust extraction is recommended if handling procedure generate dust.

**Personal Protection**

Persons sensitive to barley 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.



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### Flammability

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

### 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 barley flour dust particles in a closed atmosphere.

### Other Information

Although roasted barley 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. Barley 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

Julie Testi                      Business Improvement Manager  
Phone:                            +61 8 8214 6721 (Business Hours), + 61 419 898 383

### Disclaimer

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