

THOMAS FAWCETT & SONS, LTD.

MALTSTERS AND MALT ROASTERS

EASTFIELD LANE

CASTLEFORD

TELEPHONE 01977 552490
E-MAIL PROD@FAWCETT-MALTSTERS.CO.UK

WEST YORKSHIRE
WF10 4LE

REGISTERED IN ENGLAND
No. 153755

Material Safety Data Sheet: Malt

1 Identification of Substance and Manufacturer

Description: Malted (& possibly also roasted) grains of barley, wheat, rye or oats.
Responsible Company: Manufacturer: Thomas Fawcett & Sons Ltd. *Contact details as above.*
Product Use: Primarily a raw material for brewing, distilling, malt extract and food industry use.

2 Hazards Identification

Malt is a non-toxic, processed, dried cereal product. In normal use the whole grain has no particular health hazard.

Skin: Malt dust / flour has a minor drying effect. Can be an irritant if in prolonged or repeated contact.
Eyes: Irritant to eyes.
Ingestion: No adverse effects.
Inhalation: Inhalation of barley or malt dust may cause an adverse reaction in susceptible individuals, and can trigger asthma.

3 Composition, Ingredient Information

Malt is a naturally processed cereal product and contains no additives, preservatives or hazardous substance, nor artificial or genetically modified material.

Ingredient: Steeped, germinated, dried &/or roasted cereal grain (barley, & wheat, rye, oats).
Chemical Characterisation: Stable carbohydrate & protein source physically resembling but more friable than unprocessed cereal grains.

Composition (typical figures)

Carbohydrates:	75 – 80%
Protein:	9 – 13%
Fat:	3 – 7%
Water:	2 – 7%

Allergen Information Malt contains **gluten** (and gluten-like compounds) that can cause an adverse reaction in people intolerant to gluten (coeliacs).

4 First Aid

In normal use malt is not considered hazardous to health (*see section 2*).

Skin contact: Wash with warm water & soap.
Eye contact: Rinse eye out with plenty of fresh water. Seek medical advice if necessary.
Ingestion: Non-toxic. Rinse mouth with water.
Inhalation: Remove individual from exposure and clear respiratory tract.

5 Fire Fighting Measures

Malt is combustible and grain dust can cause explosive / flammable mixtures with air, in the presence of a suitable source of ignition. Conveying systems should be fitted with dust extraction equipment and avoid sources of ignition (ref. ATEX regulations).

Minimum ignition temperature: 230°C
Minimum explosible concentration: 125g/m³
Combustion produces toxic fumes (oxides of carbon).
Suitable fire extinguishing methods: water, foam, carbon dioxide.

6 Accidental Release Measures

Malt is non-toxic, but a potential food source for pests. Spillages should be vacuumed or swept up. Disposal can be to compostable waste or landfill in accordance with local regulations. Do not allow large amounts into drains or waterways, sugar content leads to high biological oxygen demand.

7 Storage and Handling

Storage: Suitable for dry foodstuffs: dry, ambient temperatures, protected from pests.
Best before: 12 months when stored correctly, but safe for much longer (~2 years) if kept dry.
Handling: Avoid accumulation of dust when bulk conveying malt. A safe system of work should be followed to control entry to any enclosed bin. Avoid inhalation of dust and excessive contact with skin. Personnel operating in a grain dust atmosphere should wear approved respiratory protective equipment, which fits properly and is regularly checked. *Also refer to section 8.*

8 Exposure Controls, Personal Protection

Respiratory protection: Minimum FFP2 disposable facemask to EN standard, in areas shown to have dust levels in excess of recommended EH40/2005 guidance level of 10mg/m³8h (TWA).
Skin protection: No special requirements. Normal long-sleeve workwear or coveralls.
Hand protection: Suitable gloves may be worn when handling grain directly.
Eye protection: Use in enclosed areas, if required by local risk assessment.

9 Physical and Chemical Properties

Appearance: Whole grains (solid, granular). Pale brown to almost black depending on type.
Odour: Characteristically malty odour, roasted odour on darker malts.
Density: Typically 55kg/hectolitre. Varies according to malt type.
Angle of repose: 26° (approx.)
Combustion: 230°C (approx.)

10 Stability and Reactivity

Stability: Stable under normal conditions.
Conditions to avoid: Excess heat, humidity.
Incompatible materials: None known
Hazardous decomposition products: None
Hazardous combustion products: Toxic fumes (CO₂)

11 Toxicological Information

Malt is non-toxic and raw material (cereal) is non-toxic.
Allergen Malt contains **gluten** and is unsuitable for coeliacs.

12 Ecological Information

Malt is biodegradable and non-toxic, no hazardous ingredients. Nutrient source. *Also refer to section 6.*

13 Disposal Considerations

No special requirements for disposal. Dispose as compostable waste where possible, or landfill in accordance with local regulations. *Also refer to section 6.*

14 Transport Information

Non-hazardous, not subject to ADR, IMDG, IATA regulations.
UN Number: Not Applicable

15 Regulatory Information

Hazard Symbols: **None** (non-hazardous)
Labelling: Malted product (contains Barley / Wheat / Oats / Rye)
Allergen: Contains **gluten**.

16 Other Information

Queries: Company contact details shown at top of page 1.