



MALTING COMPANY OF IRELAND LTD.

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Safety Data Sheet for Malted Barley

1. Identification of Substance & of the Manufacturer

Product Name: Malted Barley (Malt)

Product use: Foodstuff; used primarily as an ingredient in the brewing, distilling, baking and cereal industries.

Company name: Malting Company of Ireland Limited

Address: Southlink,
Togher,
Cork,
Ireland

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2. 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.

Gross Composition (Typical):

Carbohydrates	75 – 80%
of which Starch	58 – 62%
Protein	9 – 11%
Fat	2 - 3%
Minor components	1 – 2%
Ash	3%
Water	3 – 5%
Dust	< 1%

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This document is an 'uncontrolled copy'. Please verify current version with MCI.

3. Hazards Information

Not classified as hazardous under Directives 67/548/EEC and 1999/45/EC

Eyes & Skin: Malt flour and dust has a drying effect and can be an irritant in prolonged contact.

Eyes: Malt dust and/or husk can cause discomfort.

Ingestion: Non-hazardous food product.

Inhalation: Inhalation of dust may affect respiratory tract; exposure limits for personnel may be set under national legislation.

Allergic responses are possible with sensitive individuals.

4. First Aid Measures

General Exposure: Not hazardous

Inhalation of Dust: Remove from exposure. Consult physician if coughing or other symptoms persist.

Eyes or Skin: Wash with clean water

5. Fire Hazards

Special Hazards: Malt dust is inflammable and under some circumstances can form explosive clouds in the air. Sources of ignition should be avoided. Equipment should be earthed to avoid electrostatic discharges. Silos and equipment should be fitted with explosion relief vents.

Minimum Ignition Temp., 400°C

Minimum Explosible Conc., 50g/m³

Minimum Ignition Energy, 35 mJ

Can give rise to hazardous fumes (oxides of carbon) on combustion.

Protective Equipment: If fire is severe wear self-contained breathing apparatus.

6. Accidental release

Personal Protection: Not required

Environmental Precautions: Avoid the material entering water courses or drains.

7. Handling & Storage

Stores should be suitable for foodstuffs, cool, dry and protected from contamination with birds, insects and vermin.

Care should be taken during handling and use to avoid abrasion which might cause dust or disperse dust into the air.

8. Exposure Controls Not normally required.

9. Physical & Chemical Properties

Physical State: Solid

Colour: Pale brown or black, depending upon type

Odour: Slight, characteristic

Density: 0.55 tonnes/cu. Metre

Angle of Repose: 26° from the horizontal

Volatility: Not volatile

Solubility: Not soluble in water (slowly decomposes by microbial action)

Combustion Temperature: Approximately 220°C (for whole grain)

10. Stability and reactivity

Stability: Stable under normal conditions

Incompatibility: None known

Hazardous Combustion: Combustion will generate oxides of carbon

- 11. Toxicological Information** Non-toxic food product
- Allergen information: Barley is a gluten-containing cereal and is unsuitable for coeliacs.
- 12. Ecological Information** Biodegradable. Nutrient source.
- 13. Disposal** Can be disposed of to landfill.
- 14. Transport** Not classified as hazardous under relevant Directives.
- 15. Labelling** Not applicable
- 16. Shelf Life** 12 months from date of packing
- 17. Other** The information supplied within this Safety Data Sheet is correct to the best of Malting Company of Irelands knowledge.