


Supplier	
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Product Specifications	
Feed Stuff	Organic Malting Barley
Trading Name	Organic Malting Barley
Image- Typical Image of Organic Malting Barley Grains**	
	
** (product may vary in appearance depending on suppliers)	
Product Description	Grains of Hordeum vulgare L are made to germinate by soaking in water and then halted from germinating further by drying with hot air. Oval shaped grain, light brown to dark in colour, depending on the type. When sourcing and trading organic products, it must be ensured that the organic supply remains compliant with the standards set out by OF&G.
Specification*	<ul style="list-style-type: none"> • Moisture - 14.5% max • Protein – 11.5% max • Admixture- 2% max • Germination Energy - 95% min • Varietal Purity - 93% min • Screenings 2.5mm – 90% Min • Screenings 2.2mm – 3% Max (*Values are not contractual)
General Use	Malting Barley is used to make beer, whisky & malt vinegar.
Packaging & Transport	Bulk
Labelling	According to EU legislation 767/2009
Storage	Store the product in a cool, dry environment away from direct heat sources. Ensure the storage area is protected from contamination by birds, insects, and vermin. Avoid the accumulation of dust to maintain product quality and safety. Recommended storage temperature: below 10°C.
Legal Demands	The product complies with laws and regulations. The main elements are: <ul style="list-style-type: none"> • Regulation (EC) No 178/2002 laying down the general principles and requirements of food stuffs, establishing the European Food Safety Authority and laying down procedures in matters of food safety. • Regulation 2018/848 on organic production and labelling of organic products and repealing EC No 834/2007 • Regulation 889/2008 on organic labelling

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	<ul style="list-style-type: none"> Regulation (EC) No 852/2004 on the hygiene of foodstuffs (Food Hygiene); Commodities Control Hygiene of foodstuffs. Regulation (EC) No 1881/2006 setting maximum levels for certain contaminants in foodstuffs. Regulation (EC) No 396/2005 on maximum residue levels of pesticides in food Where Applicable maximum residue level as per the Pesticides (Maximum Residue Levels) (England and Wales) Regulations 2008 (SI 2008 No. 2570) or the Regulations are the Pesticides (Maximum Residue Levels) (Scotland) Regulations 2008 (SSI 2008/342), Regulation (EC) No 401/2006; methods of sampling and analysis for the official control of the levels of mycotoxins in foodstuffs. Recommendation 2006/583/EC, the prevention and reduction of Fusarium toxins in cereals and cereal products.
Undesirable substances	<p>The maximum determined contents for undesirable substances in feedstuff, such as established in:</p> <ul style="list-style-type: none"> Regulation 1881/2006 setting maximum levels for certain contaminants in foodstuffs Regulation 396/2005 on maximum residue levels of pesticides in food. Regulation 401/2006- methods of sampling and analysis for the official of the levels of mycotoxins in foodstuffs. GMP+FSA; Appendix 1 (Product standards, including residue standards).
Specific analysis and standard tolerances	
Salmonella	Absent in 25g.
Appearance	Pale brown to dark, depending on type.
Country of origin	UK or EU origin.
Health Information	
Inhalation	Classified as a dust nuisance only. Inhalation may aggravate those with pre-existing conditions.
Ingestion	Non-hazardous food product. May cause an allergic response with sensitive individuals.
Eye Contact	Malt dust and/ or husk can cause discomfort
Skin Contact	Malt flour and dust has a drying effect and can be an irritant in prolonged contact.
Toxicological Information	Foodstuff; non-toxic.
Occupational exposure limits	May cause obstructive pulmonary disease, chronic bronchitis, asthma, and grain fever after long exposures. May cause respiratory sensitisation and other respiratory problems in some individuals.
Emergency first aid procedures	
Ingestion	Do not induce vomiting. Give person water to drink. If gastro-intestinal symptoms develop, seek medical help. Non-toxic – dust masks should be worn.
Eye Contact	In the event of eye contact irrigate with water for at least 15 minutes. Exposure may result in mild irritation. Seek medical attention if symptoms persist.
Skin Contact	In certain individuals subject to Malady, dermatitis may occur, and hence protective gloves may be advisable. Malting Barley is classified as non-toxic but as dust nuisance only. It is not corrosive.
Inhalation	<p>Malt dust is classified as a nuisance dust. If breathing difficulties arise, immediately move to a well-ventilated area. Should symptoms persist, seek medical attention without delay.</p> <p>The use of appropriate dust masks is recommended to minimize inhalation exposure during handling.</p>
Physical properties	
Physical state	Solid.
Appearance	Light brown to dark in colour and oval shaped grain.
Odour	Characteristically Malty.
Flammability limits	Not known.
Fire & Explosion hazard	
Flash point	>400°C
Flammability	BZ 2- Catches fire briefly and extinguishes rapidly. BZ-4 Spread of a glowing fire.
Extinguishing media	Foam, dry chemical, carbon dioxide and water spray.
Explosion class	St 1

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Special firefighting procedures & precautions	
Malt dust is highly flammable and, under certain conditions, can form explosive dust clouds in the air. All potential sources of ignition must be strictly avoided. Combustion of malt dust may produce hazardous fumes, including carbon oxides. Avoid the formation of dust clouds, especially in the presence of static electricity, to minimize explosion risks. Entry into areas affected by fire or dust explosions is prohibited without appropriate personal protective equipment, including respiratory protection. Adequate dust extraction and ventilation systems must be installed in all areas where dust accumulation is likely.	
Reactivity	
Stability	Stable.
Hazardous Polymerization	Hazardous polymerization will not occur.
Material to avoid	Strong oxidizing agents, direct sunlight, extremely low and high temperatures and protect from moisture.
Hazardous decomposition products	Carbon oxides (CO, CO ₂).
Personal protection / Exposure control	
Respiratory Protection	Always ensure the work area has adequate ventilation. In case of dust formation, wear appropriate respiratory protective equipment determined and fitted by an expert. Dust masks should be worn.
Skin protection	Gloves and overalls should be worn when handling.
Eye Protection	Always wear approved safety glasses when working. Full face protective shields can be worn to avoid contact with face. Wash stations should be provided.
Footwear	Appropriate footwear as specified by workplace requirements.
Environmental Protection	
Environmental precautions	Avoid excessive dust emissions. This product is biodegradable.
Spill or leak precautions	Its high content of sugars causes high biological oxygen demand, and the release of large quantities into waterways or sewers should be avoided. Spillages should be cleared up immediately and disposed.
Waste disposal	Dispose spilled or contaminated material to landfill. Do not release into drains or other measures.
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