

<b>R7-04A</b>	<b>Product data Sheet Animal Feeds</b>	<b>Revision: 1</b> <b>Page: 1/3</b> <b>Date: 18-06-2018</b>
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Supplier	<b>Cefetra Ltd, King George V Dock Glasgow G51 4SE 0141 445 5721</b>
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<b>Product Specifications</b>	
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Feedstuff	<b>Malting Barley</b>
Trading Name	<b>Malting Barley</b>
Product Description	Grains of <i>Hordeum vulgare</i> 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.
Catalogue Number	1.1.1

**Image:** Typical Image of Malting Barley grains\*\*



**\*\**(product may vary in appearance depending on suppliers)***

Specification	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
Category	Grains, Cereals
General Use	Malting Barley is used to make beer, whisky & malt vinegar
Packaging & Transport	Bulk
Labelling	According to EU legislation 767/2009
Storage & Storage life	Store in a cool and dry environment away from direct heat and protected from contamination with birds, insects and vermin. Avoid accumulation of dust. Favourable temps: <10°C
Legal Demands	The products comply with legal requirements & legislation. The most significant elements of which are: <ul style="list-style-type: none"> <li>• Regulation 852/2004 on the hygiene of foodstuffs.</li> <li>• GMP+ Feed safety Assurance Scheme.</li> <li>• Commodities Control Hygiene of foodstuffs.</li> </ul>

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Undesirable substances	<p>The maximum determined contents for undesirable substances in feedstuff, such as established in:</p> <ul style="list-style-type: none"> <li>• Regulation 1881/2006 setting maximum levels for certain contaminants in foodstuffs</li> <li>• Regulation 396/2005 on maximum residue levels of pesticides in food.</li> <li>• Regulation 401/2006- methods of sampling and analysis for the official of the levels of mycotoxins in foodstuffs.</li> <li>• GMP+FSA; Appendix 1 (Product standards, including residue standards) recalculated to a moisture content of 12%;</li> </ul>
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### Specific analysis and standard tolerances

Salmonella – Absent in 25 grs	
Appearance	Pale brown to dark, depending on type
Country of origin	UK or EU origin

### Health Information:

<b>Inhalation</b>	Classified as a dust nuisance only. Inhalation may aggravate those with pre-existing conditions.
<b>Ingestion</b>	Non-hazardous food product. May cause an allergic response with sensitive individuals.
<b>Eye Contact</b>	Malt dust and/ or husk can cause discomfort
<b>Skin Contact</b>	Malt flour and dust has a drying effect and can be an irritant in prolonged contact.
<b>Toxicological Information</b>	Foodstuff; non-toxic.
<b>Occupational exposure limits</b>	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:

<b>Ingestion</b>	Not hazardous
<b>Eye Contact</b>	Wash with clean water for 15 minutes, if irritation continues seek medical help.
<b>Skin Contact</b>	Wash with clean water
<b>Inhalation</b>	Classed as a dust nuisance however, if breathing difficulties occur move to a well ventilated area. If breathing problems are still occurring, please seek medical help.

### Physical properties:

<b>Physical state</b>	Solid
<b>Appearance</b>	Light brown to dark in colour and oval shaped grain.
<b>Odour</b>	Characteristically Malty
<b>Flammability limits</b>	Not

### Fire & Explosion hazard:

<b>Ignition temperature</b>	400°C
<b>Flammability</b>	Stable at ambient temperature and under normal conditions of use.
<b>Extinguishing media</b>	Foam, dry chemical, carbon dioxide, sand and water spray
<b>Combustibility</b>	BZ 2

### Special fire fighting procedures & precautions

Malt dust is inflammable and under some circumstances can form explosive clouds in the air. Sources of ignition should be avoided. Can give rise to hazardous fumes (oxides of carbon) on combustion. Avoid dust

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clouds on combination with static electricity. Do not enter fire area without proper protective equipment, including respiratory protection.

Adequate extraction facilities should be provided in all areas subject to dust.

**Reactivity:**

<b>Stability</b>	Stable
<b>Hazardous Polymerization</b>	Hazardous polymerization will not occur.
<b>Material/ Conditions to avoid</b>	Strong oxidizing agents; Direct sunlight, extremely low and high temperatures and protect from moisture.
<b>Hazardous decomposition products</b>	Carbon oxides (CO, CO2)

**Personal protection / Exposure control:**

<b>Respiratory Protection</b>	Always ensure the work area has adequate ventilation. In case of dust formation, wear appropriate respiratory protective equipment determined and fitted by an expert.
<b>Skin protection</b>	Gloves and overalls should be worn when handling.
<b>Eye protection</b>	Always wear approved safety glasses when working. Full face protective shields can be worn to avoid contact with face. Washing stations should be provided.
<b>Footwear</b>	Appropriate footwear as specified by workplace requirements.

**Environmental Protection:**

<b>Environmental precautions</b>	This product is biodegradable.
<b>Spill or leak precautions</b>	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.
<b>Waste disposal</b>	Dispose spilled or contaminated material to landfill in accordance with local regulations. Do not release into drains or other measures.

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