



Be Ambitious FZC

BARLEY

BREWERY (MALT)





Specifications Technical & Safety Data Sheet

DESCRIPTION

Barley (*Hordeum vulgare*), a member of the grass family, is a major cereal grain grown in temperate climates globally.

It was one of the first cultivated grains, particularly in Eurasia as early as 10,000 years ago. Barley has been used as animal food, as a source of fermentable material for beer and certain distilled beverages, and as a component of various health foods. It is used in soups and stews, and in barley bread of various cultures.

Barley grains are commonly made into malt in a traditional and ancient method of preparation.

In 2014, barley was ranked fourth among grains in quantity produced (144 million tons) behind maize, rice and wheat .



Commodity : Barley Brewery (Malt)

| Quality | Parameter Measure |
|------------------------------------------|-------------------------------------------------------------|
| Product | Barley Brewery (Malt) |
| Moisture Content | 14 pct Max Total Aflatoxin 20 ppb max |
| TVN | Neuter Panel Test |
| Max Crude Protein on Dry Basis (Nx 6.25) | Pale Yellow (Max 15 Red 15 Yellow) (Lovibond 5 1/4 Cell) |
| Hectolytic Weight | 68 kg/hl |
| Min Broken Kernels | 3pct Max |
| Foreign Material | 4% Max |
| Fungi-Kernels | 0.08 Max-Free Live Insects |



Commodity : Barley Brewery (Malt)



| Quality | Parameter Measure |
|--------------------------------------|--------------------------|
| Origin | Argentina & South Africa |
| Moisture | 14% Max |
| Foreign Matter | 1% Max |
| Damaged Grains | 3.0% Max |
| Slightly Damaged & Discolored Grains | 2.5% Max |
| Shriveled & Immature Grains | 3% Max |
| Weevilled Grains | 1% Max |
| Protein | Min 10% Max 11.5% |

Commodity : Barley Brewery (Malt)

| Quality | Parameter Measure |
|------------------------|-----------------------|
| Oil (Fat) | Between 1 to 2% |
| Fiber | Between 5 to 11% |
| Acid Insoluble Ash | < 4.5 % |
| Foreign Matter | NIL |
| Seed Germination Value | 60% |
| Type | Barley Brewery (Malt) |
| Variety | 95% minimum |
| Caliber on Zaranda | Minimum 80% |
| Caliber under Zaranda | Maximum 4% |

Commodity : Barley Brewery (Malt)



| Quality | Parameter Measure |
|---------------------|----------------------------|
| Drying Process | AD |
| Size (mm) | 3 |
| Germinative Power | Minimum 98% |
| Model Number | Feed Grade |
| Barley Malts | Dried Malts |
| Mini Broken Kernels | 3% Max |
| Foreign Material | 4% Max |
| Fungi-Kernels | 0.08 Max-Free Live Insects |

STABILITY & REACTIVITY

Reactivity:

Stable at ambient temperature and under normal conditions of use.

Chemical Stability:

Stable under normal conditions.

Possibility Of Hazardous Reactions:

Hazardous polymerization will not occur.

Conditions To Avoid:

Direct sunlight. Extremely high or low temperatures. Protect from moisture. Use good housekeeping practices during storage, transfer, handling, to avoid excessive dust accumulation.

Incompatible Materials: Strong acids. Strong bases. Strong oxidizers.

Hazardous Decomposition Products Carbon oxides (CO, CO₂)



TOXICOLOGICAL INFORMATION

Skin corrosion/irritation: Not classified pH: 6 - 8 (0.5% Soln)

Serious eye damage/irritation: Not classified pH: 6 - 8 (0.5% Soln)

Respiratory or skin sensitization: Not classified

Germ cell mutagenicity: Not classified

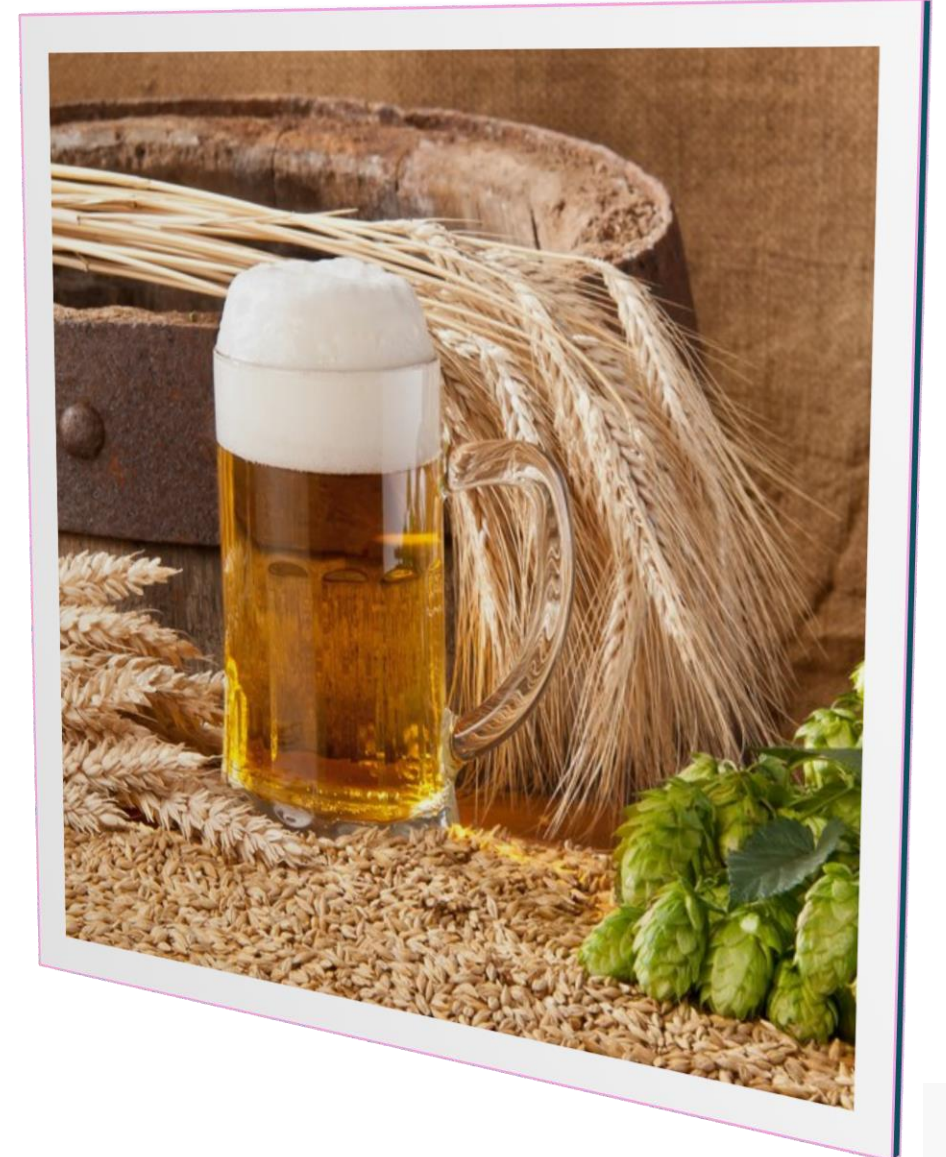
Teratogenicity: Not available

Carcinogenicity: Not classified

Specific target organ toxicity (repeated exposure): Not classified

Reproductive toxicity: Not classified

Specific target organ toxicity (single exposure): Not classified



TOXICOLOGICAL INFORMATION

Aspiration hazard: Not classified

Symptoms/injuries after inhalation: Prolonged inhalation of dust may cause respiratory irritation.

Symptoms/injuries after skin contact: Dust may cause irritation in skin folds or by contact in combination with tight clothing.

Symptoms/injuries after eye contact: Dust from this product may cause minor eye irritation.

Symptoms/injuries after ingestion: None under normal use.



