



1203 HALL AVENUE ▪ RIVERSIDE ▪ CALIFORNIA ▪ 92509
 T: 1(800) 988-OILS (951) 823-8490 ▪ F: (951) 823-8491

SESAME OIL, TOASTED **MATERIAL SPECIFICATIONS**

PRODUCT DESCRIPTION: Sesame Oil is won from the kernels from the sesame plant (*sesamum indicum* L.) containing appr. 48% fatty oil. The seeds are toasted and then pressed. The pressed oil is purified, resulting in a food grade quality of brownish (copperlike) color and of intensive, pleasantly typical taste.

According to new findings the toasting leads to an increased extraction of antioxidant substances by the flow of the pressed oil which explains the special stability in comparison with untoasted qualities.

<u>PROPERTIES</u>	<u>TYPICAL ANALYSIS</u>
Density (20 C)	0.915 - 0.923
Refractive index (20 C)	1.472 - 1.476
Acid Value	0.7 Max
Iodine Value	103 - 118
Saponification Value	186 - 195

<u>FATTY ACID COMPOSITION</u>		
Palmitic	C 16:0	7.9 - 12.0
Stearic	C 18:0	3.8 - 6.1
Oleic	C 18:1	35.9 - 42.3
Linoleic	C 18:2	41.5 - 47.9
Linolenic	C 18:3	0.4% Max
Arachidic	C 20:0	0.6% Max
Gadoleic	C 20:1	0.3% Max
Behenic	C 22:0	0.3% Max
Erucic	C 22:1	0.1% Max
Others		0.5% Max

SHELF LIFE: 15 Months

STORAGE: Light protected, not above room temperature, in tightly sealed containers (nitrogen blanketed).

This specification was developed with utmost care based on up-to-date information available, but should also be scrutinized by the recipient. It does not release him from checking the quality of goods delivered with proper diligence.

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