



Product Specification

Organic Toasted Sesame Oil

AT-2

1. Description of product

Description :	Organic Toasted Sesame oil
Taste :	Roasted intense
Odour :	Roasted intense
Colour :	Redish Brown
Colour by Lovibond (cell 1/2"):	40 Y min/5.5-6.5 R
FFA :	2.0% max
Peroxide Index:	2 Meq/kg max
Saponification value :	188-195
Iodine value :	103-118
Moisture :	< 0.2%

2. Legal information

Legal name :	Organic Toasted Sesame Oil
Intended use :	Ingredient in food/food processing
Organic status :	Non-organic
Legislation :	Adheres to current food legislation of each country
Certificate of analysis:	Per contractual agreement
Certificate of conformance:	Provided

3. List of ingredients (QUID)

100% sesame oil

4. Microbiological characteristics (tested by an external accredited laboratory)

Total plate count :	max. 1,000 cfu/g
Yeast and moulds:	max. 100 cfu/g
Coliforms	< 10 cfu/g
Escherichia coli	< 10 cfu/g
Salmonella	Negative in 25/g

5. Nutritional value per 100 gram (USDA Nutrient Database, average)

energy Kcal	889	Kcal	fat (total)	99.98	g
energy Kjoule	3721	Kjoule	saturated fatty acids (total)	15.70	g
carbohydrates, by difference	n/a	g	monounsaturated fatty acid (total)	39.20	g
sugars (total)	n/a	g	polyunsaturated fatty acid (total)	45.10	g
protein	0.26	g	trans fatty acid	0.39	g
fibre (total dietary)	n/a	g			
ash	n/a	g			
sodium	13	mg			
water	0.02	g			

5b. Fatty acid distribution:

C:16-0 palmitic	7 -12 %
C:18-0 stearic	3.5-5.5%
C:18-1 oleic	35-50%
C:18-2 linoleic	35-50%
C:18-3 linolenic	1.0 %

6. Shelf-life (unopened, original packaging)

- Min 18 months after production, using stipulated storage conditions

7. Storage conditions:

Temperature: 13°C-27°C = 55°F-80°F
Relative humidity (average) : < 50 % unopened,
Kept dark and dry
Do not store the products in proximity of odorous (raw) materials.
Do not stack the products.

Disclaimer

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8. Packaging markings and traceability

Product marked with label containing ingredient(s), unit weight, batch number, production date and best before date. Product is traceable using the unique batch code.

- Metal drums of 195/191 kg net
- Metal drums of 420 lb net
- Plastic pails of 17 kg. net.
- Flexitank of 21 tons net aprox. Inside a maritime 20' FCL
- Carton Totes of 920 kg net with plastic bag inside
- IBC'S 950 kg net
 - Glass bottles of 125 ml, 250 ml and 500 ml.
 - Plastic lap: PP
 - Noozle: Food Grade PE
 - Cap: Made from fine aluminum sheet.
 - Glass: Lead Free

9. Contaminants

- According to the regulations of each country:
 - Free of pesticides
 - Heavy Metals
 - Aflatoxins
 - PAH's
- The ingredients used in our products are not irradiated/ionized, nor is the final product and/or packaging
- Made from ingredients of *non-GMO* origin
- Nanotechnology was not used for this product, nor for its packaging

10. Suitability

- Product is suitable for vegetarians (no ingredients used containing meat). Additional suitability testing (e.g. vegan, lactose intolerance) is not carried out.
- Product indicated as 'organic' is in compliance with the Organic Standards of each country.

11. Traceability

Products are traceable (forward and backwards), in compliance with SQF level 2 and organic regulations (NOP, EU, JAS).

12. Laboratory

Limited use of internal analyses (e.g.: moisture, FFA, Peroxide Value, colour by Lovibond, cold test, microbiological analysis -except pathogens- etc.)
Specialized analyses are done by external DIN and ISO/IEC 17025:2005 certified laboratory.

13. Food Safety and Quality Controls

- Product is free from hard/sharp objects, considering current removal technology.
- Microbiological characteristics monitoring based on random sampling and not analyzed per batch.
- Chemical characteristics monitoring based on random sampling and analyzed every day for product in process and per batch of finished product.
- Contaminants monitoring based on random sampling and analyzed according to our Annual Analysis program or at customer's request.

14. Allergens

Allergens (2003/89/EC and 2006/142/EC) and according to the regulations of each country	In product	warehouse ¹	process line ²
Cereals containing gluten (i.e. wheat, rye, barley, oats, spelt, kamut or their hybridized strains) and products thereof	-	-	-
Crustaceans and products thereof	-	-	-
Eggs and products thereof	-	-	-
Fish and products thereof	-	-	-
Peanuts and products thereof	-	-	-
Soybeans and products thereof	-	-	-
Milk and products thereof (including lactose)	-	-	-
Nuts i. e. almond (<i>amygdalus communis l.</i>), hazelnut (<i>corylus avellana</i>), walnut (<i>juglans regia</i>), cashew (<i>anacardium occidentale</i>), pecan nut (<i>carya illinoensis (Wang) K. Koch</i>), brazil nut (<i>bertholletia excelsa</i>), pistachio nut (<i>pistacia vera</i>), macadamia nut and queensland nut (<i>macadamia ternifolia</i>) and products thereof	-	-	-
Celery and products thereof	-	-	-
Mustard and products thereof	-	-	-
Sesame seeds and products thereof	+	+	+

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Sulphur dioxide and sulphites at concentrations of more than 10 mg/kg or 10 mg/litre expressed as SO ₂ .	-	-	-
Lupin and products thereof	-	-	-
Molluscs and products thereof	-	-	-

- 1 Storage of packed products; segregation applied to prevent cross contamination.
- 2 Extra virgin sesame oil and toasted sesame oil are processed in the same line, only sesame; no other products are processed on this line

Toasted sesame oil	amount	grade	source	country of origin	country of manufacturing	allergens	carriers and/or other processing aids	disclaimers
Ingredients								
sesame oil	100 %	liquid	Sesamum indicum	Mexico	Mexico	n/a	n/a	Contains Sesame seeds

15. Available quality system certificates (copy available per request)

- SQF Level 2 Version 7.2
- OCIA organic

16. Breakdown

17. Contact information

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