


# DIPASA PRODUCTS QUALITY SPECIFICATION

	<b>Product:</b> <b><u>TAHINI (Sesame Butter)</u></b>	<b>Specification nbr:</b> <b>TAD-VI-011</b>
	<b>Quality:</b> <b>Light Brown</b>	<b>Issued on:</b> <u>April 6, 1993</u> <b>Revised on:</b> <u>July, 2013</u> <b>Next Revision:</b> <u>July, 2015</u> <b>Page:</b> 1 of 2

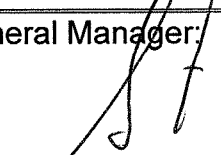
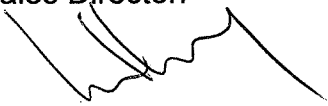
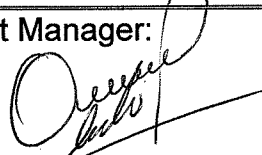
## General Comments:

DIPASA's Tahini is manufactured with only the finest selected sesame seeds. These seeds have been mechanically hulled, roasted and stone ground into a delicious and wholesome paste.


Tahini is known to be rich in protein and one of the best energy sources for human life.

## Specifications:

	<u>Tolerances</u>	<u>Methods</u>
<b>1. Physical Properties:</b>		
Color	Creamy-brown.	DIPASA
Odor and Flavor	Sesame Taste.	DIPASA
Texture	Creamy Consistency.	DIPASA
Density (18°C)	1.052 gr/cc	AOCS Cc 10a.-25
Viscosity (25°C)	35,000 cps	
<b>2. Chemical Properties:</b>		
Free Fatty Acid	2.0% max.	AOCS Ca5a - 40
Peroxide Value	5 MEQ/kg. max.	AOCS Cd.8-53
Moisture	1.5% max.	AOAC 14 <sup>th</sup> . ed 27.005
Ash	6% max.	ASTA No. 3-1985
Protein	20% min.	AOAC 13 <sup>th</sup> . Ed 3010
Oil Content	55 – 60 %	AOCS Ba 3-38
Halphen Test	Negative	
Carbohydrates	13 – 17 %	AOCS Ca 6c-65
Minerals	2.5 - 3.5%	AOCS Ca 4-25
Crude Fiber	5% max.	ASTA No. 7 1985
<b>3. Mesh Size:</b>		
	+mesh 100: 10%	
	- mesh 100: 90%	

<b>General Manager:</b> 	<b>Sales Director:</b> 	<b>Plant Manager:</b> 
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# DIPASA PRODUCTS QUALITY SPECIFICATION

	<b>Product:</b> <u><b>TAHINI (Sesame Butter)</b></u>  <b>Quality:</b> Light Brown	<b>Specification nbr:</b> TAD-VI-011 <b>Issued on:</b> <u>April 6, 1993</u> <b>Revised on:</b> <u>July, 2013</u> <b>Next Revision:</b> <u>July, 2015</u> <b>Page:</b> 2 of 2
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## 4. Microbiologic Properties:

Total Plate Count	<800/g.	ASTA M.2-1976
Mold and Yeast	<10/g.	ASTA M.4-1976
Coliforms-3 tube MPN	Negative.	ASTA M.3.0-1976
E. Coli-3 tube MPN	Negative.	ASTA M.3.2-1976
Listeria Monocytogenes	Negative/25 g.	
Salmonella	Negative/25 g.	ASTA M.8-1976
Staph.Aureus/gr. (Coagulase pos.)	Netative.	ASTA M.7 0-1976

## 5. Packing (food grade):

According to customer requirements:

- Metal drums of 480 Lb. net
- Metal drums of 220 Kg. net
- Carton drums of 220 kg. net with plastic bag inside
- Plastic pails of 19 Kg. and 40 Lb. net
- Jars of 1 and 2 Lb. net (or equivalent in kilos) inside a carton box.
- Jars of 907 gr. net inside a carton box.

## 6. Storage and Shelf Life:

For a maximum shelf life, we recommend following storage conditions:

Ambient warehouse:                      13-27°C = 55-80°F                      18 months max.

## 7. Product is GMO Free.

### Notes:

1. Separation of oil is natural occurrence. After storage for more than 20 days it is recommended to agitate or stir the product to regain its original homogeneuos appearance.
2. This product conforms to and was processed under Good Manufacture Standards.
3. Kosher certificate is available upon request.

General Manager:	Sales Director:	Plant Manager:
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