



# TECHNICAL DATA

(Not a Specification)

Product Name: **Sesame Seed Oil**  
 Source: Sesame seed (*Sesamum indicum*)  
 Manufacturing: Expeller Pressed, refined, bleached, winterized, deodorized  
 Ingredients: Derived from sesame seeds

Refined sesame seed oil is used in a variety of cooking and dressing applications due to its lack of impurities and excellent oxidative stability.

<u>Property</u>	<u>Typical Analysis</u>	<u>Method</u>
Appearance	Clear	Observation
Organoleptic	Bland to mildly nutty	Sensory Evaluation
Color (Lovibond)	≤25Y, 2.5R	AOCS Cc 13b-45, 5¼ cell
Moisture	≤0.1%	AOCS Ca 2e-84
Specific Gravity	0.916 to 0.924	AOCS Cc 10c-95 @ 20°C
Free Fatty Acid	≤0.1%	AOCS Ca 5a-40, as Oleic Acid
Peroxide Value Initial	≤4.0 meq/kg	AOCS Cd 8b-90
Iodine Value	103 to 116	AOCS Cd 1d-92
Saponification Value	186 to 195	AOCS Cd 3-25
Smoke Point	230 °C (444 °F)	AOCS Cc 9a-48
AOM to 100 meq/kg	20.5 hr	AOCS Cd-12-57

Typical Fatty Acid Profile (%) AOCS Ce 1e-91

C16:0	Palmitic	7 to 11
C18:0	Stearic	3 to 6
C18:1	Oleic	34 to 45
C18:2	Linoleic	34 to 49
C18:3	Linolenic	≤1

**Packaging and Storage:** Store in a cool dry place (50 to 68 degrees F optimum) away from direct sources of sunlight, heat and other oxidizers. Properly stored unopened containers have an expected shelf life of 24 months.

<u>Item Number</u>	<u>Size</u>	<u>Container Description</u>
120800	420 lb	Closed head food grade steel drum, top openings are 2" and ¾" National Coarse Thread, no side bung.

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