



TECHNICAL DATA

A division of Spectrum Organic Products, Inc

Product Name: **Sesame Seed Oil, Toasted, Unrefined**
 Source: Sesame seed (*Sesamum indicum*)
 Manufacturing: Expeller Pressed, filtered

Toasted unrefined sesame oil has a pungent nutlike flavor. This oil is used in many ethnic, culinary preparations and has good oxidative stability.

<u>Property</u>	<u>Typical Analysis</u>	<u>Method</u>
Appearance	Clear, dark brown	Observation
Organoleptic	Roasted, nutty	Sensory Evaluation
Color	Dark brown	Observation
Moisture	≤0.2%	AOCS Ca 2e-84
Specific Gravity	0.916 to 0.924	AOCS Cc 10a-25 @ 20°C
Free Fatty Acid	≤2.0	AOCS Ca 5a-40, as % Oleic Acid
Peroxide Value Initial	≤4.0	AOCS Cd 8-53 as meq/kg
Iodine Value	110 to 120	AOCS Cd 1d-92
Saponification Value	187 - 195	AOCS Cd 3-25
Smoke Point	180 °C (356 °F)	AOCS Cc 9a-48

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

C16:0	Palmitic	7 to 11
C18:0	Stearic	3 to 6
C18:1	Oleic	32 to 42
C18:2	Linoleic	34 to 49
C18:3	Linolenic	≤2

Packaging and Storage: Store in a cool dry place (50 to 68 degrees F optimum) away from direct sources of sunlight, heat and oxidizers. Properly stored unopened containers have an expected shelf life of 18 months.

<u>Item Number</u>	<u>Size</u>	<u>Container Description</u>
120850	420 lb	Closed head food grade lined steel drum, top openings are 2" and ¾" National Coarse Thread, no side bung.

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