



TECHNICAL DATA

(Not a Specification)

Product Name: **Sesame Seed Oil, Organic, Unrefined**
 Source: Sesame seed (*Sesamum indicum*)
 Manufacturing: Expeller Pressed, filtered
 Ingredients: Derived from Organic Sesame Seeds

Organic sesame seed oil is used in a variety of cooking and salad dressing applications principally for its distinctive flavor contribution.

<u>Property</u>	<u>Typical Analysis</u>	<u>Method</u>
Appearance	Clear	Observation
Organoleptic	Typical Nutty	Sensory Evaluation
Color	Yellow to dark amber	Observation
Moisture	≤0.2%	AOCS Ca 2e-84
Specific Gravity	0.915 to 0.925	AOCS Cc 10c-95 @ 20°C
Free Fatty Acid	≤2.0%	AOCS Ca 5a-40, as Oleic Acid
Peroxide Value Initial	≤5.0 meq/kg	AOCS Cd 8b-90
Iodine Value	103-120	AOCS Cd 1d-92
Saponification Value	186 to 198	AOCS Cd 3-25
Smoke Point	160 to 180 C	AOCS Cc 9a-48
OSI @110 °C	10Hrs	AOCS Cd-12b-92

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	35 to 50
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 18 months from date of manufacture

<u>Item Number</u>	<u>Size</u>	<u>Container Description</u>
120320	420 lb	Closed head food grade steel drum, top openings are 2" and ¾" National Coarse Thread, no side bung.

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