

Cold Pressed and Filtered Sesame Oil

100% Sesame Seed

Product:

Composition:

SESAME OIL SPECIFICATION / REPORT

TEST REPORT NO: CE 079/25

Batch 079/25 Manufacturing: 05/04/2025 Validity: 05/04/2027 Departure date: Sensory Characteristics Appearance: liquid Color: light yellow, Odor and Flavor: characteristic Physical and Chemical Results Acidity Index, mg KOH/g (1.0-4.0) 1.12 Peroxide index, meq/kg (20 -12)3.63 Saponification index, mg KOH/g (120-200)......178 lodine index, Cgl/gr (80-250)......89.8 Refractive index 40°(1.4600-1.4800)......1.4596 Relative density, g/ml (20°C): 810-960......0.925 Saturated fatty acids, g/100 g.....15.06 Monounsaturated fatty acids, g/100 g.....40.4 Polyunsaturated fatty acids, g/100 g......44.0 Trans fatty acids, g/100 g.....not detected Result in fatty acids: Reference result C 16:0 palmitic(2.0-10.5)......9.07 C 16:1 omega 7 palmitoleic......0.10 C 18:0 stearic(1.0-6.0)............5.00 METHOD(S) USED C 18:1 omega 9 oleic.....(12.0-24.0)......39.01 Acid index - MA-CQ.114 based on AOCS (2017), Official Method Ca 5a-40. C 18:2 omega 6 linoleic......(11.0-23.0)......43.70 lodine index - MA-CQ.119 based on AOCS (2017), Official Method Cd 1d-92. Peroxide index - MA-CQ.168 based on AOCS (2017), Official Method Cd 8b-90. C 18:3 Linolenic......(50.0-65.0)......1.39 Refractive index - MA-CQ.120 based on AOCS (2017), Official Method Cc 7-25. C 20:0 arachidic......0.68 Saponification index - MA-CQ.121 based on AOCS (2017), Official Method Cd 3-25. C 20:1 omega 9 cis-11-eicosenoic..................0.23 C 22:0 Behenic0.22 Safety - Microbiological Analysis (Manufacturer Guarantees, Castro vegetable oils) Thermotolerant coliforms: < 1x10 UFC/g (According to item 16 C - Resolution No. 12, of 01/02/2001) Total mesophile count: <1x103 CFU/g Molds and yeasts: <1x102 CFU/g Safety - Heavy metals Arsenic: < 0.10 mg/kg Lead: < 0.10 mg/Kg (According to Resolution No. 42, of 08/29/2013) Safety Macroscopic and microscopic foreign matter

Foreign matters: Max. 1.5% acid-insoluble sand or ash. Dead mites: Maximum of 5, (According to Resolution No. 14, of 03/28/2014)

Output control

Packaging: The oils are contained in an approved virgin plastic drum.

MOAH and MOSH mineral oil hydrocarbons (MOH): max. 2.0mg/kg

Additional Notes: Cold Pressed and Filtered Oil 35°
Gluten: does not contain (according to RCD 259)

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Pesticide Residue: < 0.10 mg/Kg

GMO: Product free from Genetically Modified Organisms