



UN RATIONS STANDARD

DATE: 31/08/2018

OIL SESAME

ED No: 02

CODE: UNSTD-COM 3129

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1. PRODUCT NAME

OIL SESAME

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Sesame oil is oil derived from sesame seeds (seeds of *Sesamum indicum* L.).

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Sesame oil is composed primarily of glycerides of fatty acids (palmitic, palmitoleic, stearic, oleic, linoleic, linolenic) obtained only from the sesame seeds.

3.2. OTHER PERMITTED INGREDIENTS

It may contain small amounts of other lipids such as phosphatides, of unsaponifiable constituents and of free fatty acids naturally present in the oil.

Food Additives: See Codex General Standard for Food Additives (GSFA) Database and where permitted, only those individual additive(s) indicated for the product shall apply and only within the limits specified.

4. PROCESSING

Processing

4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

MAXIMUM LIMITS

The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;

The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

CHEMICAL PARAMETERS

MAXIMUM LIMITS

Insoluble impurities

<0.05%

matter volatile substances at 105°C

<0.2%

Acid value (mg KOH/g)

<0.6%

Peroxide value

Up to 10 milliequivalent of active



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oxygen/Kg oil

7. PHYSICAL CRITERIA

PARAMETER

Appearance and colour	Appropriate to the product.
Odour or flavour	Strong fragrant smell.
Texture	From pale yellow (cold pressed) through golden to dark brown (when derived from roasted/toasted sesame seeds).
Foreign matter	Shall have no foreign matter and rancid odour and taste.
Storage and transportation	Ambient temperature

8. CONTAMINANTS

- 4.1. Arsenic 0.1 mg/kg
- 4.2. Lead (Pb) 0.1 mg/kg
- 4.3. The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in the *General Standard for Contaminants and Toxins in Food and Feed* (CODEX STAN 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS

AMOUNT PER 100 g OF PRODUCT

Energy	889 Kcal
Fats	100 g

10. PACKAGING

PARAMETER

LIMITS

Primary packaging	Food grade plastic/glass container or equivalent recyclable/biodegradable packaging that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages and withstands the rigor of transport and handling.
Primary packaging net weight	1 L to 5 L
Warranty at delivery location	4 months

11. LABELLING

- 11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

- 12.1. CODEX-STAN 210-1999 "Codex Standard for named vegetable oils"
- 12.2. UNSTD-GEN-03: "UN Inspection"
- 12.3. UNSTD-GEN-04: "UN Certification"