

	UN RATIONS STANDARD	DATE: 30/10/2011
	OIL SESAME	ED No: 01
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1. PRODUCT NAME

OIL SESAME

PRODUCT RISK		
LOW	MEDIUM	HIGH

2. DESCRIPTION



Sesame oil is oil derived from 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, lonolenic) being 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 fat or 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.
- 4.2. CODEX-STAN 210-1999, " Codex Standard for named vegetable oils"

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS	MAXIMUM LIMITS
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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

SAFETY PARAMETERS	MAXIMUM LIMITS
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Relative density (x_{20}^{20} /water at 20°C)	0.915- 0.924 x_{20}^{20}
Refractive index (ND 40°C)	1.465-1.469
Saponification value (mg KOH/g oil)	186-195
Iodine value	104-120
Unsaponifiable matter (g/kg)	≤ 20
Cholesterol	0.1-0.5

QUALITY PARAMETERS	MAXIMUM LIMITS
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Matter volatile at 105°C	0.2% m/m
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Insoluble impurities	0.05% m/m
Soap content	0.005% m/m
Iron (Fe)	1.5mg/kg
Copper (Cu)	0.1 mg/kg
Acid value	0.6 mg KOH/g Oil
Peroxide value	Up to 10 milliequivalent of active 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	Shall be maintained at $\leq 30^{\circ}\text{C}$ during storage and delivery.

8. CONTAMINANTS

Arsenic	0.1 mg/kg
Lead (Pb)	0.1 mg/kg

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 containers that maintain the integrity of the product to protect product, maintaining sanitary and organoleptic qualities intact and withstands the rigors of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages, and withstands the rigors of transport and handling.
Primary packaging net weight	Up to 5 L
Warranty at delivery location	4 months

11. LABELLING

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

12. OTHER REQUIREMENTS

- 12.1. UNSTD-GEN-03: "UN Inspection"
- 12.2. UNSTD-GEN-04: "UN Certification"