

Bulk sesame oil for wholesale & commercial supply

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Specifications

PRODUCT Sesame oil	GRADE Toasted, 100% sesame
INGREDIENTS Toasted sesame oil (Sesamum indicum)	ALLERGENS Contains sesame
FREE FATTY ACID ≤3.0% as oleic acid	PEROXIDE VALUE ≤4.0 meq O2/kg
APPEARANCE AND COLOR Reddish yellow, liquid at room temperature	CONTAMINANTS Total aflatoxins <10.0 µg/kg
SHELF LIFE 24 months maximum from production, subject to storage conditions	
STORAGE AND HANDLING Store in a cool dry place below 30°C. Avoid exposure to sunlight. Keep the inert atmosphere. Shake before use. Once opened, keep refrigerated and use preferably within 3 months.	
BULK PACK FORMATS 20 kg and 190 kg drums under nitrogen	RETAIL PACK FORMATS 100 ml, 250 ml and 500 ml glass bottles
MICROBIOLOGICAL LIMITS Total plate count ≤1000 CFU/g; total coliforms ≤10 CFU/g; Escherichia coli absent; Staphylococcus aureus <100 CFU/g; molds and yeasts ≤1000 CFU/g; Salmonella absent in 25 g	

What you can change

- **Roast:** Choose toasted or untoasted sesame oil depending on the intended flavor profile and application.
- **Purity:** Available as 100% pure sesame oil or as a blend with the specified sesame percentage.
- **Quality limits:** The published grade specifies free fatty acid at 3.0% maximum and peroxide value at 4.0 meq O2/kg maximum.
- **Pack format:** Available in 100 ml, 250 ml and 500 ml glass bottles, or 20 kg and 190 kg drums under nitrogen.