

SESAME SOLUTIONS, LLC

700 West Center Street, Paris, Texas 75460

Tel: 903-784-7419

Fax: 903-785-3105

PRODUCT SPECIFICATION

Date Issued: February 2003

Supersedes: January 2002

PRODUCT NAME: TOASTED WHITE HULLED SESAME SEED

ITEM NUMBER: T2P

PRODUCT DESCRIPTION:

Sesame Seed, germ of the Sesamum Indicum L. plant, that has had the hull removed (decorticated) by a weak NaOH wash, washed clean with water, dried, and toasted to a light tan color. Complies with all applicable requirements of the U.S. Federal Food, Drug and Cosmetics Act.

PHYSICAL CHARACTERISTICS:

Color	Light Tan Mini Scan XE, CIELAB Scale 67-73 LAB
Flavor	Roasted Nut-Like
Aroma	Roasted Nut-Like
Bulk Index	145-180
Seed Size	10% Screen N. 12 (Retained) Min. 80% Screen N. 14 (Retained) Min. 01% Screen N. 16 (Pass) Max.

METHOD USED:

Visual
Organoleptic
Organoleptic
Measure 200 g seed in Graduated Cylinder?
Sieve, 100-gram sample

CLEANLINESS SPECIFICATIONS:

Foreign Material	0.2% Max.
Insect Filth/Defilement	Non Detected
Mammalian Excreta	Non Detected
Visual Mold	Non Detected
Dark Seeds	20 per 100 grams Max.

METHOD USED:

Visual Separation and count

TYPICAL COMPOSITION:

Moisture	5% Max.
Fat (Oil)	48% Min.
Ash	4% Max.
Protein	20% Min.
Carbohydrates	10% Approx.
Crude Fiber	5% Max.

METHOD USED:

MICROBIOLOGICAL CHARACTERISTICS:

Standard Plate Count: 25,000 CFU/g max
Yeast & Mold: 100/g.max
Coliforms MPN: 10 MPN/g.max
E.Coli MPN: <3 MPN/g. max.
Staphylococci Aureus: <10 MPN/g.max.
Salmonella: Negative

METHOD USED:

BAM,8th ED.,Chap 3
BAM,8th ED.,Chap 18
BAM,8th ED.,Chap 4
BAM,8th ED.,Chap 4
BAM,8th ED.,Chap 12
BAM,8th ED.,Chap 5

RESIDUAL & QUALITATIVE CHARACTERISTICS:

Pesticide Residue Meets FDA Tolerances
Aflatoxin Meets FDA Tolerances

FFA 2% Max.
Peroxide Value 8 meq/kg Max.

METHOD USED:

AOAC 15th Ed. 970.52H, pg. 274
AOAC 15th Ed. 975.36

AOCS Aa6-38
AOCS CD8-53

PACKAGING:

40 Pound Multi-wall Paper Bag

RECOMMENDED STORAGE CONDITIONS:

Temperature 75° F (24° C) Max.
Relative Humidity 70% Max.
Shelf Life 12 Months, if stored in original packaging
in accordance with recommended storage conditions.

DRAFTED BY:
APPROVED BY:
DATE: