



The Source
for Imported &
Domestic
Vegetable Oils

TECHNICAL DATA

REFINED SESAME OIL

Sesame oil is the oil obtained from the seed of one or more of the varieties of *Sesamum indicum* Linne.

TEST	A.O.C.S. METHOD	RANGE
Specific gravity @ 25°C	Cc 10a-25	0.916-0.921
Iodine value	Cd 1d-92	103 - 116
Saponification value	Cd 3-25	188 - 195
Free fatty acids	Ca 5a-40	0.05% max
Moisture	Ca 2e-55	0.03% max
Peroxide value (initial)	Cd 8-53	1.0 meq/kg
Color Gardner	Td 1a- 64	4 max
Appearance	Greenish yellow, bright & clear oily liquid	
Odor	Bland, almost odorless	

TYPICAL FATTY ACID COMPOSITION (%)

C14:0	<0.5	C16:0	7-12
C16:1	<0.5	C18:0	3.5-6
C18:1	35-50	C18:2	35-50
C18:3	<1.0	C20:0	<1.0
C20:1	<0.5	C22:0	<0.5

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