



Process Heading		Product Specification			
Process Owner		Technical / QA Department			
Reference:	KTC 013 – 36	Revision:	4	Date:	6 <sup>th</sup> June 2017
Reviewed by:	Aleksandra Rybicka	Approved by:	Polly Day		

## SESAME SEED OIL

<b>Description</b>	Sesame Oil is a clear, pale yellow, refined liquid.
<b>Ingredients</b>	Sesame Oil
<b>Countries of origin</b>	Mexico, India, Sudan, Mali
<b>Organoleptic</b>	Almost odourless with a bland flavour

### Physical and Chemical Data

Parameter	Units	Limits	Method
Peroxide Value	meq O <sub>2</sub> /kg	Max. 10.0	Ph. Eur. [2.5.5]
Acid Value	Mg KOH/g	Max. 0.5	Ph.Eur.[2.5.1]
Iodine Value	gI <sub>2</sub> / 100g	103-118	GC
Refractive index (20°C)		Ca. 1.473	Ph.Eur. [2.2.6]
Relative Density (20°C)		Ca. 0.919	Ph. Eur. 2.2.5]
Alkaline Impurities		Complies with	Ph.Eur. [2.4.19]
Unsaponifiable matter	%	Max 2.0	Ph. Eur. [2.5.7]
Water	%	Max 0.1	Ph. Eur. [2.5.32]
Cotton seed oil		Complies with	Ph. Eur

### Product is free from the following

Milk and milk derivatives	Egg and egg derivatives	Wheat and wheat derivatives
Soya derivatives	BHA or BHT	AZO colours
Gluten	Glutamates	Benzoates
Dioxide		



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### Nutrition information

Nutritional Information	Average value in 100g
Energy	3700KJ / 900Kcal
Proteins	0.0g
Carbohydrates	0.0g
of which starch	0.0g
of which sugar	0.0g
Fat	100.0g
of which saturated	16.4g
of which mono-unsaturated	41.0g
of which poly-unsaturated	42.6g
Cholesterol	Less than 5 mg
Fibre	0.0g
Salt	0.0g

### Food Intolerance Data

**Suitable for:**

- Vegans
- Vegetarians
- Ovo-lacto vegetarians
- Halal
- Kosher

**People with a nut/seed allergy – refined oil is protein free and not considered as allergen, however for safety reasons “traces” must be mentioned.**

### General Information

- Shelf Life** 18 months from date of production if kept unopened in manufacturers packaging.
- Shelf-life on delivery to KTC** 12 months
- Storage Conditions** Store at ambient temperatures, off the floor in a clean dry area. Keep away from strongly odorous materials and direct sunlight.
- Minimum Durability expressed as** Best Before End: Month Year.



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**Production Code expressed as** 1234

*where:*

1 represents the year of production,  
234 represents the date of production and:

- 001 = 1st January,
- 365 = 31st December,
- 366 = 29th February.

**Packaging** Sesame Seed Oil is available in:  
250ml glass bottle

### Microbiological Standards

Specifications are not applicable for pure oils as the product is microbiologically inert.

The Institute of Food Science and Technologies' "Microbial Criteria for Foods" (ISBN 0 905367 16 2) notes that pathogens should be absent in refined oils and 100% fat products packed under good hygienic conditions and that monitoring is not required.

### Safety

Edible oils and fats are widely used in foodstuffs. They are non-toxic, non-corrosive and virtually non-volatile. Consequently they do not present oral, dermal or respiratory hazards.

There are no set occupational exposure limits and no chronic effects of exposure are known.

- Skin Contact** All products are bland and inert. Remove by washing with warm water and soap.
- Eye Contact** The product is non-aggressive. The affected eye(s) should be irrigated with warm water. Seek medical advice after this action.
- Inhalation** This is not applicable as vapour pressures are extremely low.
- Spills/Leakages** Oil and fat spillages are potentially dangerous as they make surfaces slippery. Prompt action should be taken to stop any leakage and spills cleaned up as quickly as possible. Small spillages may be removed by mopping and washing thoroughly with hot water and detergent. Large spillages should be isolated from drains, for example with sand. Liquid oils may be shovelled up or dealt with by the use of absorbent materials, such as sand or soil. The absorbed materials can then be handled in plastic refuse sacks. Sacks should be disposed of by either incineration or by burial.



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**Handling Precaution** Because of the non-toxic and relatively inert properties of oils and fats, no special precautions are necessary, when they are at ambient temperature.

The handling of hot fats and fats is facilitated by the use of oil resistant gloves and other suitable clothing. Eye protection may also be necessary, particularly during the frying operation.

**Fire Properties of Oils and Fats**  
 Smoke Point = 230 °C  
 Flash Point = 320 °C  
 Fire Point = 365 °C

*\* These are typical values only for freshly refined and deodorised oils. Please note that during a frying operation the application of heat and the presence of moisture from the food being processed causes the generation of products, which progressively lower these values.*

### Approval

<p><b>Signature of Acceptance for KTC (Edibles) Limited</b></p> <p>Name : Aleksandra Rybicka</p> <p>Signature : </p> <p>Date : 6<sup>th</sup> June 2017</p>	<p><b>Signature of Acceptance for Customer</b></p> <p>Name :</p> <p>Signature :</p> <p>Date :</p>
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