

Extra Virgin Sesame Oil



General oil profile

Food applications:

The seeds of the sesame plant are contained inside a long pod and give a yield of clear pale yellow oil. This oil is made from raw seeds (not toasted).

Sesame oil is rich in vitamins and minerals, its vitamin E and sesamol content giving the oil excellent stability.

Sesame oil is least prone, among cooking oils with high smoke points, to turn rancid when kept in the open.

- Rich in Vitamin E

Other applications:

Sesame oil has a long history of use as a massage base and is beneficial when used in conjunction with infused herbs.

Commonly used in moisturizers and hand products, skin conditioning agents, bath oils and make-up.

Various constituents present in the sesame oil have anti-oxidant and anti-depressant properties.

Typical Fatty Acid Profile:

C12:0 Lauric Acid	<0.1%
C14:0 Myristic Acid	<0.1%
C16:0 Palmitic Acid	10.2%
C16:1 Palmitoleic Acid	0.2%
C18:0 Stearic Acid	5.1%
C18:1 Oleic Acid	39.1%
C18:2 Linoleic Acid	43.7%
C18:3 Linolenic Acid	0.3%
C20:0 Arachidic Acid	0.6%
C20:1 Eicosenoic Acid	<0.1%
C22:0 Behenic Acid	<0.1%

Typical analysis:

Additives	Nil
Colour	Mid - Golden Yellow
Appearance	Clear
Free Fatty Acid	<2% (Max)
Peroxide Value	<5 mEq
Aroma	Mild
Flavour/Taste	Typical Sesame
Refractive index at 25 °C	1.470 - 1.474
Saponification Value	188 - 195
Specific Gravity at 25 °C	.915 - .925
Iodine Value	103 - 106
CAS number	8008-74-0
Shelf life	36mths
Extraction method	Expeller (cold pressed)
Botanical name	Sesamum indicum
Smoke point	176 °C
Unsaponifiable matter	<1.8%