

PROTECO PTY LTD

Sesame Oil

(*sesamum indicum*)

The seeds of the sesame plant are contained inside a long pod and give a high yield of clear pale yellow oil. Sesame oil is rich in vitamins and minerals, its vitamin E and sesamol content giving the oil excellent stability. Sesame Oil is not only an excellent cooking oil but is ideal in skin conditioning agents and moisturisers, bath oils, hand products and make-up.

Specification Details	
Additives	Nil
Appearance	Bright and Clear
Colour	Pale Golden Yellow
Cold Test (5 1/2 hours 0 C)	Pass
FFA	1.0% Max
Flavour/Taste	Typical Sesame
Iodine Value (Wijs or Hanus)	103 - 116
Moisture %	--
Odour	Typical sesame
Peroxide Value (meq/kg)	<5.0
Refractive Index at 40 C	1.470 - 1.474
Saponification Value	188 - 195
Specific Gravity at 25 C	0.916 - 0.921

Fatty Acid Profile			
C16 Palmitic	9%	Total Saturated Acids	13.0%
C16:1 Palmitoleic	--	Total Monounsaturated Acids	46%
C18 Stearic	4.0%	Total Polyunsaturated Acids	41.0%
C18:1 Oleic	46.0%		
C18:2 Linoleic	41.0%		
C20 Arachidonic	--		