

Alpacasa Technical Sheet

Product: **Sesame** Scientific Name: **Sesamun Indicum**



Sesame is an annual plant growing 50 to 100 cm. Sesame seed is common in various and ancient cuisines used as toppings, creams or ingredient of salted and sweet dishes. Sesame has one of the highest oil contents of any seed and is largely used in food, medical and cosmetic industries. Sesame seeds comply with the severe criteria of nutrients content established by the Food and Drug Administration (FDA) in the United States of America to be regarded as “healthy food”. Department of Health and Human Service. Setter N° 2005 – 2769

1. General information

- a. **Origin:** Paraguay
- b. **Varieties:**
 - I. **Organic Escoba** - Special hand-picked sweet Sesame.
This variety does not need to be hulled because its husk is very thin, mainly used for confectionary.
 - II. **Conventional Escoba**
 - III. **Conventional IP 10** - Traditional mechanical harvested.
- c. **Classification:** Sesame is an oleaginous and has a taxonomic classification different from other seeds such as peanuts.
- d. **Processing:** After harvesting, the seeds are cleaned and may pass through an electronic color-sorting machine to reject discolored. Immature or off-sized seeds are removed and used for oil production.
- e. **Trade:** Sesame exports sell across a wide price range. Quality perception, particularly how the seed looks, is a major pricing factor. Most importers who supply ingredient distributors and oil processors only want to purchase scientifically treated, properly cleaned, washed, dried, color-sorted, size-graded, and impurity-free seeds with a guaranteed minimum oil content (not less than 40%) packed according to international standards. Seeds that do not meet these quality standards are considered unfit for exportation.



2. Specifications

a. Seed Appearance

- I. Color: Off-white colored. Other common colors are buff, tan, gold, brown, reddish, gray, and black
- II. Size: 3 to 4 mm long by 2 mm wide and 1 mm thick oval shaped

b. Moisture content: 6.9% max

c. Oil content: 45% min

d. Organoleptic: Clean and bright appearance, Mildly nutty, fresh faultless and natural odor

e. Purity: 99.97% / 99.4%

f. Hygiene

The sesame seeds are handled in accordance with the General Principles of Food Hygiene (CAC/RCP 1-1969) and other Codes of Practice recommended by the Codex Alimentarius Commission which are relevant to these products.



3. Characteristics

a. PHYSICOCHEMICAL - Health Certificate Protocol N° Z65000 **

	Value	Method
Ashes	4,3 g / 100 g	Incineration 550 ° C
Total acidity	< 2.5	

b. MICROBIOLOGICAL

Result	Measured value	Unit	Method
Total Plate Count	20,000 max	CFU/g	
Yeast	5,000 max	CFU/g	
Mould	5,000 max	CFU/g	
Salmonella spp	Not detected	CFU/g	FDA - BAM 8' Ed.
Staphylococcus Aureaus	Not detected	CFU/g	
E.Coli	Not detected	CFU/g	
Aflatoxin			
Aflatoxin B1	< 10	ug/kg	H.P.L.C
Aflatoxin B2	< 10	ug/kg	H.P.L.C
Aflatoxin G1	< 10	ug/kg	H.P.L.C
Aflatoxin G2	< 10	ug/kg	H.P.L.C

c. NUTRITIONAL

Amounts per
1 cup (150g) %DV

Calorie Information

Calories	946	47%
From Carbohydrate	71.4	
From Fat	769	
From Protein	106	

Carbohydrates

Total Carbohydrate	18.1 g	6%
Dietary Fiber	17.4 g	70%
Starch	0.0 g	
Sugars	0.7 g	

Fats & Fatty Acids

Total Fat	91.8 g	141%
Saturated Fat	13.6 g	68%
Total trans fatty acids	0.0 g	0%
Total Omega-3 fatty acids	0.4 g	80%
Total Omega-6 fatty acids	37.8 g	630%

Protein & Amino Acids

Protein	30.7 g	61%
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Vitamins

Vitamin A	99.0 IU	2%
Vitamin C	0.0 mg	0%
Vitamin E (Alpha Tocopherol)	2.5 mg	13%
Vitamin K	0.0 mcg	0%
Thiamin	1.0 mg	70%
Riboflavin	0.1 mg	8%
Niacin	8.7 mg	44%
Vitamin B6	0.6 mg	30%
Folate	173 mcg	43%
Vitamin B12	0.0 mcg	0%
Pantothenic Acid	0.4 mg	4%

Minerals

Calcium	90.0 mg	9%
Iron	9.5 mg	53%
Magnesium	518 mg	129%
Phosphorus	1000 mg	100%
Potassium	555 mg	16%
Sodium	70.5 mg	3%
Zinc	10.1 mg	67%
Copper	2.1 mg	105%
Manganese	2.2 mg	108%
Selenium	146 mcg	209%

4. Others

a. Gluten Content

Content of Prolamines	<0.1 mg / 100 gr
Classification	Free of Gluten

b. G.M.O.

Crop of Sesame are totally free of Genetically Modified Organisms (GMO's).
Sesame seeds result from natural selection processes.

Genetically Modified Organisms	Negative
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c. Kosher

As a natural product Sesame seed has Kosher certification.

5. Storage Conditions

Temperature	20 °C
Humidity	60%
Shelf Life	12 to 24 months depending on variety



6. Packaging, Marking and Shipping: As per contractual agreement

7. Storing: Under dry ventilated and hygienic conditions

8. Sampling: Representative samples are drawn according to international sampling method standards at the bagging section, in the warehouse and during production.

For packed units, sampling frequency and reference method are: 3 % of bags and minimum 50 bags (e.g. 60 increments for a lot of 100 MT, packed in 50 kg bag). One laboratory samples of about 3 kg is required by lot or sub-lot of 500MT maximum. Reference GAFTA 124-2

For the bulk (static and flowing), the sampling follows the rules described in paragraphs 5.2 of ISO 24333-2009.

9. Certifications

