

	<b>HACCP</b>			Authorised by QA Manager
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	Subject	Product specification	Extra Virgin Sesame oil	

Sesame oil is the fixed oil obtained from the best, pure sesame seed selected to be cold pressed and double filtered. This way we obtain marvellous light coloured oil, excellent improver of taste and flavor for dishes and salads, as well as adding healthiness to your daily food and lowering your cholesterol.

#### Microbiology

Total plate count	< 1000	cfu/g
Yeast	< 100	cfu/g
Mould	< 100	cfu/g
Enterobacteriaceae	< 10	cfu/g
Coliforms	Negative	
Salmonella	Neg/25 gr	
Escherichia coli	Negative	
Staphylococcus aureus	Negative	
Bacillus cereus	Negative	
Clostridium perfringens	Negative	

#### Physical Characteristics

Colour of oil	Lovibond 8Y/0,9R
Taste / Smell	
Appearance	light, clear

#### Pesticides

- Organochlor	< 50	ppb
- Organophosphor	< 50	ppb

FFA	max 1.5	%
Peroxide	max 2	meq/kg
Saponification value	194-197	
Iodine value	103-118	
Humidity	max 0,2	%

#### Heavy metals

- Cadmium	< 300	ppb
- Lead	< 10	ppb
- Mercury	< 50	ppb
- Arsenic	< 100	ppb

#### Nutritional value per 100 grams

Energetic value	± 3700	kJoule
	± 885	kcal
Carbohydrates	0	%
Protein	0	%
Oil content (fat)	100	%
Ash	0	%
Dietary fiber	0	%

#### Toxines

- Aflatoxin B1+B2+G1+G2	< 4	ppb
- Ochratoxin A	< 5	ppb

#### Vitamins per 100 grams

Vitamin E	1,4	mg
Vitamin K	13,6	mcg

Alba list	yes	no
cow milk protein		*
lactose		*
chicken egg		*
soya protein		*
soya oil		*
gluten		*
wheat		*
rye		*
beef (-derivates)		*
pork (-derivates)		*
chicken (-derivates)		*
fish		*
crustacean/shellfish		*
corn/maize		*
cocoa		*
yeast		*
pulses		*
nuts		*
nuts oil		*

Alba list	yes	no
peanuts		*
peanut oil		*
sesame seed	*	
sesame oil		*
glutamates		*
sulphite (E220-E227) ***		*
benzoic acids and parabenes (E210-E219) ***		*
azo colours *		*
tatrazine (E102)		*
cinnamon		*
vanillin		*
coriander		*
celery		*
umbelliferae **		*
carrot		*
lupine		*
mustard		*

#### Packaging

Metal drums of 191 kgs
Liquid containers of 920 kgs
Bulk

#### Storage advise

Store in cool, dry and dark place, preferably below 15°C.

#### Shelf life

18 months

#### Markings

Product name, net weight, lot number, best before

\* colours E102, E110, E122, E123, E124 and E151

\*\* aniseed, dill, caraway, celery, chervil, corinder, lavas, cumin, myrrh, parsley, fennel.

\*\*\* if sulphite or benzoic acid and parabens are present, please note the quantity