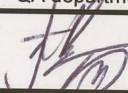
	HACCP			Authorised by		
	Author: Y.T.Yong		Date	16-8-2008	 QA department	
	HACCP manager: M. Keizer		Version	10		
	Chapter			Page		1
	Subject	Product specification	toasted natural sesame seed			

Toasted natural sesame seed is produced in our own HACCP/BRC approved factory in The Netherlands. Quality assurance procedures include a tight selection of suppliers, in-production control and complete microbiological end product analysis. This system has been established in order to guarantee our customers receive the best toasted natural sesame seed.

Physical Characteristics

Colour of seeds	light brown, some black
Taste / Smell	strong nutty sesame
Appearance	oval

FFA	max 1.5	%
Peroxide	max 5	meq/kg
Humidity	max 2	%
Purity	min 99,9	%

Nutritional value per 100 grams

Energetic value	2450	kJoule
	575	kcal
Carbohydrates	± 2.5	%
Protein	min 20	%
Oil content (fat)	min 48	%
Ash	max 6	%
Dietary fiber	± 11.8	%

Minerals per 100 grams

Calcium, Ca	975	mg
Iron, Fe	14,55	mg
Magnesium, Mg	351	mg
Phosphorus, P	629	mg
Potassium, K	468	mg
Sodium, Na	11	mg
Zinc, Zn	7,75	mg
Copper, Cu	4,082	mg
Manganese, Mn	2,46	mg
Selenium, Se	5,7	mcg

Vitamins per 100 grams

Vitamin C	0	mg
Thiamin	0,791	mg
Riboflavin	0,247	mg
Niacin	4,515	mg
Pantothenic acid	0,05	mg
Vitamin B-6	0,79	mg
Folate, total	97	mcg
Vitamin B-12	0	mcg
Vitamin A, IU	9	IU
Vitamin A, RE	1	mcg_RE
Vitamin E	2,27	mcg_ATE

Shelf life

12 months shelf life

Marking on bags

11 digit traceability mark

Microbiology

Total plate count	< 5,000	cfu/g
Yeast	< 500	cfu/g
Mould	< 500	cfu/g
Enterobacteriaceae	< 500	cfu/g
Coliforms	< 100	cfu/g
Salmonella	neg /25 gr	
Escherichia coli	negative	cfu/g
Staphylococcus aureus	< 50	cfu/g
Bacillus cereus	< 50	cfu/g
Sulphite reducing anaerobes	< 10	cfu/g
Clostridium perfringens	< 10	cfu/g
Faecal streptococci	< 10	cfu/g
Campylobacter	< 10	cfu/g
Listeria monocytogenes	< 10	cfu/g

Pesticides

According to EU regulations.

Heavy metals

- Cadmium	< 300	ppb
- Lead	< 500	ppb
- Mercury	< 50	ppb
- Arsenic	< 100	ppb

Toxines

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

Packaging

- 25 kgs net paper or poly bags
- 50 lbs net paper or poly bags
- stabilized big bags 500 - 750 kgs net

Storage advise

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

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		*
molluscs		*

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

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

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