

1. Description of product

Description :	mechanically hulled sesame seed
Taste :	typical
Odor :	typical
Purity :	99,98%
Moisture :	< 6%
Peroxide :	< 5 meq O2/kg

2. Legal information

Legal name :	mechanically hulled sesame seed
Intended use :	edible seeds; used as topping or condiment for bakery, pastry and cereals industries
Organic status :	organic
Certificate of analyses :	per contractual agreement
Certificate of conformance :	provided
Taric code:	12074090

3. List of ingredients (QUID)

Mechanically hulled sesame seeds

4. Microbiological characteristics (tested by an external accredited laboratory)

aerobe number of germs :	max. 300,000 cfu/g
yeast/moulds :	max. 5,000 cfu/g
coliforms :	max. 5,000 cfu/g
escherichia coli :	max. 100 cfu/g
salmonella :	negative in 25/g

5. Nutritional value per 100 gram (USDA Nutrient Database, average)

energy Kcal	631 Kcal	fat (total)	61.20 g
energy Kjoule	2640 Kjoule	saturated fatty acids (total)	9.06 g
carbohydrates, by difference	11.70 g	monounsaturated fatty acid (total)	23.92 g
sugars (total)	0.48 g	polyunsaturated fatty acid (total)	25.49 g
protein	20.40 g	trans fatty acid	<0.01 g
fibre (total dietary)	11.6 g	free fatty acid	<3 %
ash	2.86 g		
sodium	0.05 g		
water	3.75 g		

6. Shelf-life (unopened, original packaging)

18 months after production, using stipulated storage conditions
3/4 left upon delivery, unless otherwise agreed upon during moment of purchase

7. Storage conditions

temperature (average) : 15 °C
rel. humidity (average) : < 50 %
unopened, kept dark and dry.
do not store the products in proximity of odorous (raw) materials.
do not stack the products.

8. Flow chart

Magnetic separation
Sieving/aspirating (3mm)
Destoning
Gravity separation
Optical sorting
Hulling
Washing
Drying
Metal detection (CCP; Fe/Nfe/StSt 3.0mm)
Packing

9. REACH and MSDS

In reference to E.C. regulation (EC) 1907/2006 article 2, subsection 6d, this specification does not include a safety data sheet.

Disclaimer

The information contained herein is, to the best of our knowledge and belief, accurate of the date of publication. In all cases, it is the responsibility of the customer to determine the applicability of this information or the suitability of any product for their own particular purpose. Processing and/or reselling for purposes other than 'intended use' excludes the responsibility and liability of ... All information is valid until revision.
Microbiological values expressed in this document are indicative. This document is printed automatically and has therefore not been signed.

10. Allergens (EC) 1169/2011

<p align="center">Allergens:-When purchased in bulk size original packaging, manufacturer allergen policy will apply. When purchased in quantities that need re-packaging, our allergen policies will apply.</p>						
Component	Manufacturer			Nuts in Bulk (Applies when bought in small quantities that need re-packaging)		
	In Product	Processed in Same Equipment	Handled on Site	In Product	Processed in Same Equipment	Handled on Site
Cereals containing GLUTEN and products thereof	NO	NO	YES	NO	YES	YES
EGGS or its derivatives	NO	NO	NO	NO	NO	NO
FISH or its derivatives	NO	NO	NO	NO	NO	NO
CRUSTACEANS / SHELLFISH	NO	NO	NO	NO	NO	NO
MOLLUSCS	NO	NO	NO	NO	NO	NO
PEANUTS or derivatives	NO	NO	NO	NO	YES	YES
SOYA BEANS or derivatives	NO	NO	NO	NO	YES	YES
MILK (LACTOSE) or its derivatives	NO	NO	NO	NO	YES	YES
NUTS , tree nuts:	NO	NO	NO	NO	YES	YES
CELERY, including celeriac and its derivatives	NO	NO	NO	NO	YES	YES
MUSTARD, referring to all parts of the plant and derivatives thereof	NO	NO	NO	NO	YES	YES
SESAME SEEDS or derivatives	YES	YES	YES	YES	YES	YES
SULPHITES >10ppm – Sulphite quantity to be given in ppm	NO	NO	NO	NO	YES	YES
LUPIN seeds or derivatives	NO	NO	NO	NO	NO	NO

11. Breakdown

Organic mechanically hulled sesame seed	amount	grade	source	country of origin	country of manufacturing
Ingredients					
Sesame seed	100 %	Grains	Sesamum indicum	Nigeria, Somalia, Mexico, Pakistan,	Nigeria, Somalia, Mexico, Pakistan,

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12. Image



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