

DIPASA PRODUCTS QUALITY SPECIFICATION

	<p>Product: SESAME SEED OIL</p> <p>Quality: Refined, Bleached, Deodorized and Winterized USP 29 NF24 Standards</p>	<p>Specification nbr: <u>RBD-VI-007</u></p> <p>Issued on: <u>June, 1991</u> Revised on: <u>May, 2006</u> Next Revision: <u>May, 2007</u> Page: 1 of 2</p>
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Physical and Chemical parameters:

Specification:

Color Lovibond 5 ¼ "	17Y/1.7R Max.
Odor:	Bland.
Free fatty acids (OLEIC) PER 10 GR	0.050 % Max..
Peroxide Value (AT TIME OF DRUMMING)	1 meq. Max..
Moisture and Impurities %	0.15% Max.
Solidification Range of F/A, ° C	20-25
Iodine Value	103-116
Saponification value	188-195
Halphen Test	NEGATIVE
Soap	NEGATIVE
Cold test to 0° C at 5 ½ hours	PASS
Specific Gravity @ 25 ° C	0.916-0.921 gr/ml.
Unsaponifiable matter %	1.5% MAX.
Heavy metals, Method II, %	0.001 % MAX
Cottonseed Oil	Absent
Antioxidants:	Absent
Residual Solvents:	Meets Specification USP 29 NF 24
Organic Volatile Impurities:	Meets Specification USP 29 NF 24
Identification.	Meets Specification USP 29 NF24

FATTY ACID PROFILE	TRYGLYCERIDES (COMPOSITION %)
C:16 Palmitic: 7.0 – 12%	LLL 7.0 – 19.0
C:18 Stearic: 3.6 – 6.0%	OLL 13.0 – 30.0
C:18:1 Oleic: 35 – 50%	PLL 5.0 – 9.0
C:18:2 Linoleic: 35 – 50%	OOL 14.0 – 25.0
C:18:3 Linolenic: 1.0% max.	POL 8.0 – 16.0
	OOO 5.0 – 14.0
	SOL 2.0 – 8.0
	POO 2.0 – 8.0

Packing: Food grade metal drums of 420 Lb. net.