



TECHNICAL DATA

Welch, Holme & Clark Co., Inc., 7 Avenue L, Newark, NJ 07105
Tel: 973-465-1200 • Fax: 973-465-7332 • www.welch-holme-clark.com

TOASTED SESAME OIL

GENERAL SPECIFICATIONS

Toasted Sesame Oil is the fixed oil obtained from the seed of one or more cultivated varieties of *Sesamum indicum* Linn, (Fam. Pedaliaceae).

TEST	METHOD	RANGE
Specific gravity @ 25°C	USP	0.914-0.921
Iodine value	USP	103 - 118
Saponification value	USP	186 - 195
Free fatty acids	USP	< 18 mL of 0.02 N NaOH
Unaponifiable matter	USP	< 2.5%
Heavy metals, Method II	USP	<0.001%
Peroxide value	USP	< 3 meq/kg
Appearance	Deep amber, bright & clear oily liquid	
Odor	Strong toasted sesame aroma and flavor	

TYPICAL FATTY ACID COMPOSITION (%)

C14:0	< 0.5	C18:2	35 - 50
C16:0	7 - 12	C18:3	< 1.0
C16:1	< 0.5	C20:0	< 1.0
C18:0	3.5 - 6	C20:1	< 0.5
C18:1	35 - 50	C22:0	< 0.5

Because of natural variations in oilseed crops, chemical and physical constants cannot be guaranteed at all times.