

SESAME OIL

SPECIFICATION SHEET

DESCRIPTION

Sesame oil is extracted from sesame seeds which are very rich in oil; around 50% of seeds' weight. This high-quality oil is pure, without any chemical treatment.

INCI Name: Sesamum indicum seed oil
CAS NUMBER: 8008-74-0
EINECS/ELINCS NUMBER: 232-370-6
REACH: Exempted

CHARACTERISTICS

Aspect: Liquid
Color: Clear pale-yellow oil
Odor: Mild vegetable odor

COMPOSITION IN FATTY ACIDS

FATTY ACIDS	COMPOSITION (%)
C16:0 (palmitic acid)	7.0 - 12.0
C16:1 (palmitoleic acid)	< 1.0
C18:0 (stearic acid)	3.5 - 7.0
C18:1 (oleic acid)	33.0 - 50.0
C18:2 (linoleic acid)	35.0 - 50.0
C18:3 (linolenic acid)	< 1.5
C20:0 (arachidic acid)	< 1.0
C20:1 (ecosenoic acid)	< 1.0

QUALITY SPECIFICATIONS

Peroxide value (meq O₂ /kg): ≤ 15
Iodine value (g/100g): 90 - 120
Unsaponifiable matter: 0.5 - 2.5 %

USES AND PROPERTIES

Sesame oil is renowned for its exceptional emollient properties. It offers antioxidant, hydrating, nourishing, and soothing benefits. Additionally, it serves as a natural antibacterial, antiviral, and anti-inflammatory agent. Beyond its skincare applications, sesame oil is also widely used in cooking and as a flavorful edible oil.

STORAGE AND PRESERVATION

The oil must be stored in closed tanks at room temperature, and/or packed in metal or plastic drums, plastic kegs or plastic containers (food contact material), away from light at temperature below 30°C.

Our certifications:



AGRILAND, COTE D'IVOIRE

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