

 <small>WWW.FRUTEX.COM.AU 18 ST ALBAN'S RD KINGSGROVE NSW 2208 AUSTRALIA PH 02-9502-6500 FX 02-9502-6511</small>	PRODUCT SPECIFICATION	Product Code:	SESA110 (15 kg) SESA110-14.8 (14.8 kg)
	SESAME SEED - INDIA	Issue No:	13
		Change Notice No:	12
		Date Issued:	15/01/2026

Product Identification	
Product Name	Sesame Seed - India
Country of Origin	Product of India.
Description	Premium quality hulled sesame seeds, mechanically hulled and dried, followed by a double colour sorting process.
Intended Use	Food supplied as an ingredient for use in further manufacturing or processing
Ingredient List	Sesame Seed.

Personal Diet & Regulations	
Allergens due to ingredient nature	Sesame Seed - India contains sesame, and/or derivatives thereof.
Allergen cross-contact statement	Product contains sesame
GMO statement	Sesame Seed - India is a non GM product.
Halal accreditation	Sesame Seed - India is Halal suitable (validation means: Certified).
Kosher accreditation	Sesame Seed - India is Kosher suitable (validation means: Certified).
Regulatory requirements	All processing to be performed in a sanitary manner in accordance with Good Manufacturing Practice Regulations. Sesame Seed - India is to meet and conform to all current food legislations.

Nutritional Information			
Nutrient		Average quantity per 100g	Units
Total Ash		4.45	%
Moisture		4.69	%
Energy		2400	kJ
Protein		17.7	g
Fat	Total	49.7	g
	Saturated	7	g
Carbohydrate	Total	11.6	g
	Sugars	0.3	g
Dietary Fibre		11.8	g
Sodium		11	mg

Data from theoretical source (Information from USDA NIP FDC Published: 04/01/2019).

Organoleptic Specification(s)	
Test / Parameter	Specification
Colour	Ivory white with some seasonal colour variation
Flavour / odour	Typical nutty, typical fo sesame seeds
Texture	Smooth, firm
Appearance	Oval shape, shiny seeds

Physical Specification(s)	
Test / Parameter	Specification
Unhulled Seeds	≤ 2.0 %
Purity	≥ 99.9 %
Metal Detector	Fe-0.8mm, Non-Fe-1.2mm, SS-1.2mm

Microbiological Specification(s)	
Test / Parameter	Specification
Total Plate Count	≤ 100,000 cfu/g
Yeast	≤ 1,000 cfu/g
Mould	≤ 1,000 cfu/g
Coliforms	≤ 100 cfu/g
E. coli	Negative cfu/g
Salmonella	Not Detected /25 g

Chemical Specification(s)	
Test / Parameter	Specification
Moisture	≤ 5.0 %
Free Fatty Acid	≤ 1.0 %

Packaging description:	Product is packed in multi-walled paper bags. No staples, wire closure or castrating rings to be used.
Traceability comments:	Batch Code
Delivery temperature:	Delivery temperature is ambient temperature.
Pack size:	15 or 14.8kg
Storage and shelf life:	Before opening, the product should be stored at < 15°C. Additionally, store in a dry, clean, and cool environment, protected from heat, sunlight, and moisture. If stored as advised, the shelf life in original, unopened packaging should be 18 months from the date of production.

The information contained in this specification is based on data considered to be accurate and reliable as at the date of the specification to the best of the supplier's knowledge and belief. It is user's obligation to determine the safe use of the product for its own applications or suitability for use since the conditions of use, handling, storage and disposal are beyond the supplier's control. The user should therefore take all necessary precautions to ensure the safe and suitable use of the product described in the specification.

Quality: Elleny Santoso	Signature: ES	Date: 15/01/2026
Authorised by: Sandy Tsoutsas	Signature: ST	Date: 15/01/2026