


DIPASA PRODUCTS QUALITY SPECIFICATION

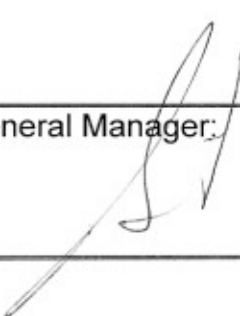


	<p>Product: SESAME SEED OIL</p> <p>Quality: Extra Virgin</p>	<p>Specification nbr: <u>ACE-VI-004</u></p> <p>Issued on: <u>June, 1991</u> Revised on: <u>July, 2005</u> Next Revision: <u>July, 2006</u> Page: 1 of 2</p>
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General Comments:


Our Extra Virgin Sesame Oil is extracted from clean sesame seed by gently screw pressing it and then we only filter in cold. Our system allows us to offer an oil pure clear, which retains the natural goodness of sesame.

Specifications:

	<u>Tolerances</u>	<u>Reference</u>
1. Physicochemical Properties:		
Color	Golden Yellow	SENSORIAL
Color by lovibond (cell 1"):	Yellow 10 max. Red 1.2 max.	AOCS Cc 13b-45
Appearance:	Clear	SENSORIAL
Flavor:	Typical Nutty	SENSORIAL
Density Kg./Lt.	0.910 - 0.925	AOCS Cc 10a-25
Refraction Value	1.472	AOCS Cc 7-25
2. Chemical Properties:		
Moisture	0.2% max.	DIPASA Method CC-006.3
Free Fatty Acids	1.5% (Oleic) max.	AOCS Ca 5a-40
Peroxid Value	2.0 MEQ/Kg. max.	AOCS Cd 8-53
Iodine Value	103 - 116	AOCS Cd 1-25
Saponification Value	190 - 195	AOCS Cd 3-25

General Manager: 	Sales Director: 	Plant Manager: 
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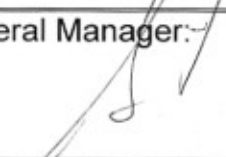
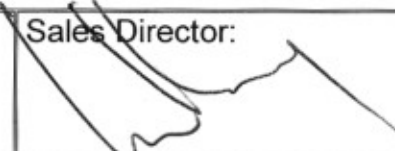
3. Storage and Shelf Life:

For a maximum shelf life, we recommend following storage conditions:

Ambient warehouse: 13-27°C = 55-80°F 12 months max.
(sealed drums)

4. Packing (food grade):

- Metal drums of 191 kg. (and 420 lb.) net, nitrogen purged.
- Flexitank of 21 tons net approx. inside a maritime 20'FCL.
- Carton totes of 920 kg. net, with plastic bag inside.

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