




RH Amar Product Specification

Date:	15-Jun-22	Version:	1
Issued by:	Elsie Walker	Reason for issue:	New product
Product name and code:	MN030- Sesame oil (8 x 250ml)	Brand Name:	Monini
Product Description:	Toasted cold pressed unrefined sesame oil		
Product Image:			
Ingredients:			
Ingredient (QUID - in order)	%	Country of Origins	E-Number
Sesame oil	100.00		
Ingredient declaration (please put allergens in BOLD):			
SESAME seed oil			
Country of Product manufacture:	Italy		
Protected designation of origin?	No		
Manufacturing site name:	Monini SpA, Italy		
Site accreditations (BRC/IFS/ISO/FSSC etc):	BRC		
Does the product comply with the Food Safety Act of 1990 as amended, Hygiene of Foodstuffs EU reg 852/2004 & General principles and requirements of Food Law EU Reg 178/2002	Yes		
Sensory Attributes:			
Appearance:	Light yellow liquid, clear at 20°C		
Colour:	Light yellow		
Flavour:	Slightly toasted sesame flavour with pleasant nutty aftertaste, free from rancidity.		
Texture:	Oil		
Aroma:	Slightly toasted sesame aroma, free from rancidity.		
Analytical Standards:			

CHEMICAL, PHYSICAL AND ORGANOLEPTIC CHARACTERISTICS	value	Limit value
Acidity (as % in oleic acid)	0.84	≤ 2.0
Acid value (mg KOH/g Oil)	1.68	≤ 4.0
Peroxides (meqO ₂ /kg)	2.2	≤ 15
Fatty acids Composition (%)		
C14:0 Myristic acid	0.02	ND-0.1
C16:0 Palmitic acid	8.98	7.9-12.0
C16:1 Palmitoleic acid	0.15	ND-0.2
C17:0 Eptadecanoic acid	0.05	ND-0.2
C17:1 Eptadecenoic acid	0.03	ND-0.1
C18:0 Stearic acid	5.61	4.5-6.7
C18:1 Oleic acid	38.34	34.4-45.5
C18:2 Linoleic acid	45.18	36.9-47.9
C18:3 Linolenic acid	0.35	0.2-1.0
C20:0 Arachidic acid	0.62	0.3-0.7
C20:1 Eicosenoic acid	0.18	ND-0.3
C22:0 Behenic acid	0.14	ND-1.1
C22:1 Erucic acid	0.00	ND
C24:0 Lignoceric acid	0.09	ND-0.3
Trans Fatty acids (%)		
C18:1t (elaidinic acid)	0.11	≤ 2.0
C18:2t+ C18:3t	0.18	≤ 2.0
Total Sterols (mg/kg)	6352	4500-19000
Sterol Composition (%)		
Cholesterol	0.28	0.0-0.5
Brassicasterol	0.00	0.1-0.2
24-metilencholesterol	2.13	
Campesterol	16.51	10.1-20.0
Campestanol	0.18	
Stigmasterol	6.00	3.4-12.0
Δ7Campesterol	0.21	
Δ5-23Stigmastadienol	0.00	
Clerosterol	0.69	
β-Sitosterol	51.26	57.7-61.9
Sitostanol	0.53	
Δ5Avenasterol	11.50	9.0-13.0
Δ5-24stigmastadienol	1.22	
Δ7Stigmastenol	0.38	0.3-7.6
Δ7Avenasterol	0.88	0.8-5.6
Total βSitosterol	65.19	87-94
others		0.7-9.2
Eritrodiol + Uvaol (% of total sterols)	0.00	
Stigmastadiens (mg/kg)	0.05	
Halogenous solvents (mg/kg)	0.03	

OTHER CHEMICAL AND PHYSICAL CHARACTERISTICS		Limit value
Matter volatile at 105°C (% m/m)	0.1	<0.2
Insoluble impurities (% m/m)	0.01	<0.05
Soap content (% m/m)	<0.005	<0.005
Relative density		0.915-0.923
Refractive index (n ^{D20})		1.4640-1.4740
Saponification value (mg KOH/g oil)		186-195
Iodine value (wijs)		104-120
Unsaponifiable matter (g/kg)		<20 g/kg
Badouin test	positive	

Microbiological Analysis:	Target	Frequency	Tolerances
Total bacterial charge	<10 ufc/g		>10 cfu/g
Total coliforms	<0.3 uf/g		>0.3 ufc/g
Staphylococci	<10 ufc/g		>10 ufc/g
Salmonella spp	negative/25g		positive/25g
Yeasts & moulds	<10cfu/g		>10ufc/g
Allergen Information:	Contains	Cross contamination risk	
Cereals Containing Gluten (<i>Wheat, Rye, Barley, Oats, Spelt, Kamut</i>) (excl. <i>wheat glucose syrup</i>)	No	No	
Milk (<i>Cow, Goat, Sheep, Buffalo, inc. Lactose</i>)	No	No	
Eggs (<i>inc. Lecithin if from Egg Source</i>)	No	No	
Nuts (<i>excl. Pine Nuts, Chestnuts, Nutmeg, Coconut</i>)	No	Yes	
Peanuts	No	Yes	
Soya (<i>Soya beans, Soya Derivatives, inc. Lecithin's</i>)	No	Yes	
Fish (<i>exc isinglass – fining agent in beer</i>)	No	No	
Molluscs	No	No	
Crustaceans	No	No	
Celery (<i>Inc. Celeriac</i>)	No	No	
Mustard	No	No	
Sesame Seeds	Yes	No	
Sulphur Dioxide (<i>>10mg/Kg, inc. Sulphites</i>)	No	No	
Lupin	No	No	
Does the product contain any of the following:			
Genetically Modified Materials		No	
Engineered Nanomaterial		No	
Vegetable Oils (please specify individual types)		No	
Trans fat material (excluding naturally occurring Trans fats)		No	
Caffeine		No	
Pesticide Residues		<EU MRLs	
Irradiated material		No	
Added colours		No	
Added preservatives		No	
Antioxidants		No	
Azo & Coal tar dyes , BHA/BHT, Benzoates		No	
MSG / Glutamates		No	
Hydrogenated Vegetable Protein / Textured Vegetable Protein		No	

Nutritional Information:		Per 100g/ml	Calculated/Analysed
Energy (kJ)		3404	Calculated
Energy (kcal)		828	Calculated
Fat (g)		92	Calculated
of which	saturates (g)	15	Calculated
	mono- saturates (g)	37	Calculated
	polyunsaturates (g)	40	Calculated
Available carbohydrate (g)		0.0	Calculated
of which	sugars (g)	0	Calculated
	starch (g)	0	Calculated
	polyols(g)	0	Calculated
Fibre (g)		0	Calculated
Protein (g)		0	Calculated
Salt (g)		0	Calculated
Has product been previously frozen?			No
EU/UK/N.I health mark (animal based products only)			N/A
Product suitability and certifications:		Suitable	Certified
Organic		No	No
Kosher		Yes	Yes
Halal		Yes	Yes
Vegetarian		Yes	No
Vegan		Yes	No
Fairtrade			N/A
UTZ/RFA			N/A
RSPO			N/A
RSPCA Assured			N/A
Free Range			N/A
Packaging:		Description (Format, Material etc)	Weight (g)
Primary packaging		Glass bottle/Metal lid/Plastic wrap/Paper label	245g/1.69g/3.12g/3.8g
Secondary packaging		Cardboard box	72g
Tertiary packaging		Stretch wrap/Pallet	
Please state which packaging components are recyclable		Glass bottle/Metal lid/ Paper label/Cardboard Box	
For plastic components, do these contain at least 30% recycled content?			
Please confirm primary packaging is tamper evident. If yes, please state.		Yes, plastic wrap	
Primary packaging meets regulation for items in contact with food stuffs EC No 1935/2004			Yes
Unit net weight (g/ml)	250ml	Unit drained weight (g)	N/A
Units per case	8	Serving /Portion size (g)	
Cases per layer	49	Layers per pallet	4
Inner/Unit barcode	8005510007275	Outer pack/Case barcode	8005510007282

Shelf life and Storage:	
Shelf life from manufacture:	430 days
Minimum shelf life on delivery:	322 days
Date code format (e.g Best Before DD/MM/YYYY) :	Best before DD/MM/YYYY
Storage Conditions (unopened):	Keep cool and away from direct light and heat.
Storage Conditions (opened):	Keep cool and away from direct light and heat. Close the bottle properly after opening it.
CCP information (for metal detection please include sensitivities):	
Supplier Contact details:	RH Amar & Co LTD
Main Technical Contacts:	Markus Endt / Elsie Walker- 01494 530200
24 hour Emergency Contact:	Markus Endt - 07988 818285
Supplier Approved:	<i>Elsie Walker</i>
Date of approval:	<i>15/06/2022</i>