

Sesame oil

Miracle cure of the little grains



Sesame seeds have a fat content of 40 to 50 %. Since sesame oil consists of approximately 87 % unsaturated fatty acids, it is considered a very healthy source of fat.

Qualities & Usage

We carry Sesame oil in the following qualities for you

Art.-Nr.	Quality	Cosmetics	Food	Pharmaceutics
308031	Sesame oil refined pressed Ph. Eur.	Yes		Yes
308020	Sesame oil cold pressed	Yes	Yes	
308025	Sesame oil pressed toasted		Yes	
308124	Sesame oil refined pressed organic Ph.Eur.	Yes		Yes
308120	Sesame oil cold pressed organic	Yes	Yes	
308125	Sesame oil toasted organic		Yes	



Sesame oil

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Sesame plant & sesame seeds

The sesame plant is one of the oldest oil plants in the world and the oil extracted from it is considered the oldest edible oil in the world. Sesame belongs to the sesame family (Pedaliaceae) and is an annual herbaceous plant that can reach a height of up to two meters. Visually, the plant resembles our foxglove, bears elongated, oval, 4-20 cm long leaves on a straight, branched stem. The tubular, fluffy hairy flowers in white, pink or purple are developed about six weeks after sowing. During the ripening period, the sesame plant forms oval seed capsules close to the stem, which burst open when ripe and the seeds fall out. This distributes the sesame seeds in all directions. To avoid this, the stalks are cut off by hand shortly before full ripeness, just above the ground, and placed in bundles to dry. By shaking the dried plant intensively, the seeds fall out of the capsule. The 2 mm large seeds appear in black and golden yellow to light brown. The black variety is the original form of sesame.

Sesame seeds thrive in moderately humid, tropical to subtropical, warm regions. During the growth period, the plant requires temperatures of 20-24°C and humidity, during the ripening of the seeds dryness and a frost-free period of at least five months. Because of these conditions, sesame is one of the riskiest plants.



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Cultivation and yield

The oil plant is cultivated in many tropical and subtropical countries around the world. These include South and Central America, Africa and India.

The world's largest cultivation area is India, the main harvesting season is in September.

About three kilograms of sesame seeds are needed for one liter of sesame oil.

Background / history

There is evidence that sesame was already being cultivated around 2100 BC, but estimates suggest that sesame was already being used in 4000 BC. In today's Syria/Iraq a clay tablet from 2000 BC was found. On this tablet it was written in Babylonian cuneiform script "with sesame the gods season". This shows the high esteem in which sesame was already held at that time.

In the tomb of the Egyptian King Tutankhamun, sesame was found as an admixture. Also, in ancient Greece sesame oil was used as an anointing oil for births, weddings and death.

The saying "open sesame" from the fairy tale of Ali Baba and the 40 robbers is actually based on the opening mechanism of the sesame bud and is aimed at the sesame harvest in the Babylonian-Assyrian period.

Originally sesame comes from the countries of the Indian Ocean, East Africa and India. Today, sesame is mainly grown in India, China, Mexico, Sudan, Egypt and the former Soviet Union.



Sesame oil

refined pressed Ph. Eur.

**Article number:**

308031

INCI name:

Sesamum Indicum Seed Oil

CAS number:

8008-74-0

Botanical name:

Sesamum indicum

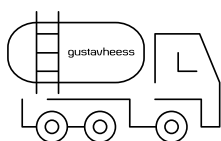
Usage:

Cosmetics, Pharmaceuticals

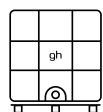
Certificates:

NATRUE, Kosher

Our packaging



25,000 kg Tank truck



900 kg IBC



195 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months, IBC 6 months



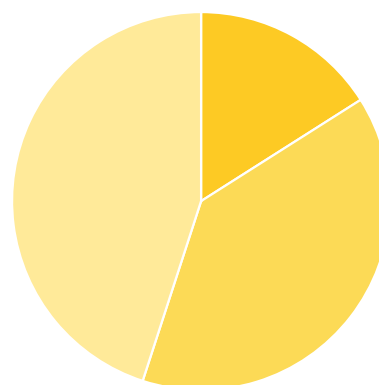
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	16 g
Monounsaturated fatty acids	39 g
Polyunsaturated fatty acids	45 g

Composition

C16:0 Palmitic acid	7 – 12 %
C18:0 Stearic acid	3.5 – 6 %
C18:1 Oleic acid	35 – 50 %
C18:2 Linoleic acid	35 – 50 %

Fatty acids ratio



Sesame oil

cold pressed

**Article number:**

308020

INCI name:

Sesamum Indicum Seed Oil

CAS number:

8008-74-0

Botanical name:

Sesamum indicum

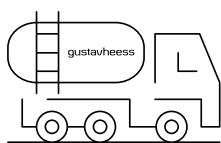
Usage:

Cosmetics, Food

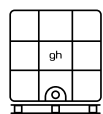
Certificates:

Kosher, NATRUE

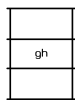
Our packaging



25,000 kg Tank truck



900 kg IBC



195 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months, IBC 6 months



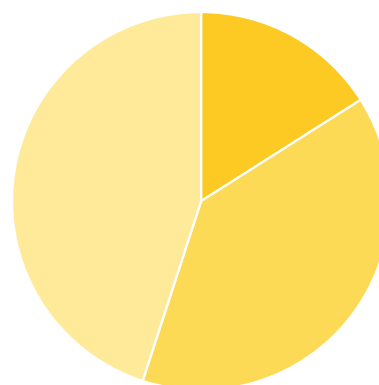
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	16 g
Monounsaturated fatty acids	39 g
Polyunsaturated fatty acids	45 g

Composition

C16:0 Palmitic acid	7 – 12 %
C18:0 Stearic acid	3.5 – 6 %
C18:1 Oleic acid	35 – 50 %
C18:2 Linoleic acid	35 – 50 %

Fatty acids ratio



Sesame oil

pressed toasted

**Article number:**

308025

INCI name:

Sesamum Indicum Seed Oil

CAS number:

8008-74-0

Botanical name:

Sesamum indicum

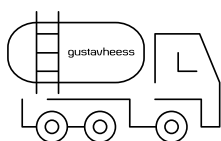
Usage:

Food

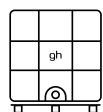
Certificates:

Kosher, NATRUE

Our packaging



25,000 kg Tank truck



900 kg IBC



195 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months, IBC 6 months



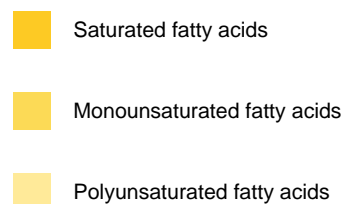
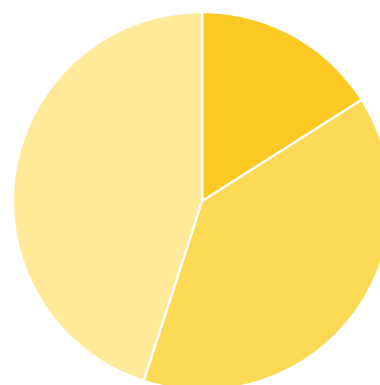
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	16 g
Monounsaturated fatty acids	39 g
Polyunsaturated fatty acids	45 g

Composition

C16:0 Palmitic acid	7 – 12 %
C18:0 Stearic acid	3.5 – 6 %
C18:1 Oleic acid	35 – 50 %
C18:2 Linoleic acid	35 – 50 %

Fatty acids ratio



Sesame oil

refined pressed organic Ph.Eur.

**Article number:**

308124

INCI name:

Sesamum Indicum Seed Oil

CAS number:

8008-74-0

Botanical name:

Sesamum indicum

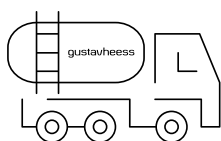
Usage:

Cosmetics, Pharmaceuticals

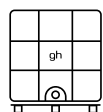
Certificates:

Kosher, EU organic

Our packaging



25,000 kg Tank truck



900 kg IBC



195 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months, IBC 6 months



Sesame oil

refined pressed organic Ph.Eur.

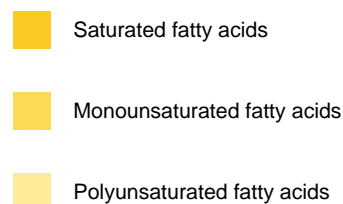
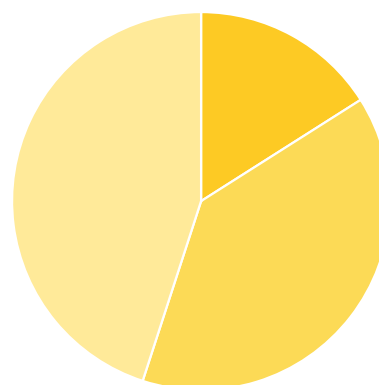
Nutritional values & composition

Nutritional value	(per 100g)
Energy	3,700 kJ / 900 kcal
Fat	100 g
Saturated fatty acids	16 g
Monounsaturated fatty acids	39 g
Polyunsaturated fatty acids	45 g

Composition

C16:0 Palmitic acid	7 – 12 %
C18:0 Stearic acid	3.5 – 6 %
C18:1 Oleic acid	35 – 50 %
C18:2 Linoleic acid	35 – 50 %

Fatty acids ratio



Sesame oil

cold pressed organic

**Article number:**

308120

INCI name:

Sesamum Indicum Seed Oil

CAS number:

8008-74-0

Botanical name:

Sesamum indicum

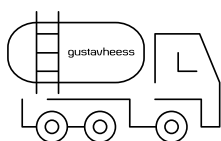
Usage:

Cosmetics, Food

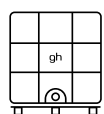
Certificates:

Kosher, EU organic

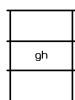
Our packaging



25,000 kg Tank truck



900 kg IBC



195 kg Drum



27 kg Canister

General durability:

canister 12 months, drum 18 months, IBC 6 months



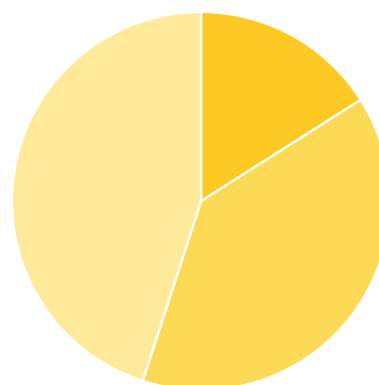
Nutritional values & composition

Nutritional value	(per 100g)
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C18:0 Stearic acid	3.5 – 6 %
C18:1 Oleic acid	35 – 50 %
C18:2 Linoleic acid	35 – 50 %

Fatty acids ratio



Sesame oil

toasted organic

**Article number:**

308125

INCI name:

Sesamum Indicum Seed Oil

CAS number:

8008-74-0

Botanical name:

Sesamum indicum

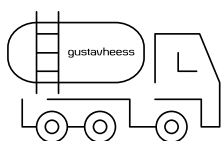
Usage:

Food

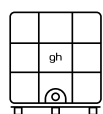
Certificates:

Kosher, EU organic

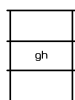
Our packaging



25,000 kg Tank truck



900 kg IBC



195 kg Drum



27 kg Canister

General durability:

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Nutritional values & composition

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Fatty acids ratio

