



1. Product Details

- **Product:** Sesame Seeds
- **Origin:** India
- **Botanical Name:** *Sesamum indicum*
- **Form:** Whole seeds (available as natural, hulled, or black sesame)
- **Color:** White, golden, or black depending on the variety

2. Types of Sesame Seeds

1. **Natural White Sesame Seeds:**
 - Creamy white to pale ivory.
 - Used in bakery products, garnishes, and as a roasting ingredient.
2. **Hulled Sesame Seeds:**
 - Outer hull removed, giving a cleaner, whiter seed.
 - Preferred for snacks, confectionery, and processed foods.
3. **Black Sesame Seeds:**
 - Dark black seeds with a rich, nutty flavor.
 - Common in Asian cuisine, desserts, and oil extraction.

3. Physical Specifications

Parameter	Specification/Range
Appearance	Uniform, clean, whole seeds
Color	White, golden, or black
Purity	99% to 99.99% (depending on grade)
Foreign Matter	0.2% max
Admixture	0.2% max
Moisture Content	6% to 8% max
Odor	Characteristic nutty aroma
Broken Seeds	1% max

4. Chemical Specifications

Parameter	Specification
Moisture Content	6% to 8% max
Oil Content	48% to 52%
Protein Content	18% to 25%
Total Ash	4% max
Acid Insoluble Ash	1.5% max
Pesticide Residue	As per international standards
Microbial Load	As per food safety standards



5. Grades of Sesame Seeds

Grade	Purity
Premium Grade	99.99% (clean and uniform)
Regular Grade	99.95% (minimal impurities)
Commercial Grade	99.5% (used for oil extraction)

6. Packing and Shipping Details

- **Packing:**
 - PP Bags, Jute Bags, or Vacuum Packs
 - Standard Sizes: **10kg, 25kg, 50kg**, or customized packing
- **Load Capacity:**
 - **20 FT Container:** 18-19 Metric Tons (MT)
 - **40 FT Container:** 26-27 Metric Tons (MT)
- **Shelf Life:** Up to **1-2 years** when stored in a cool, dry place, away from moisture, light, and heat.

