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1. PRODUCT NAME

SPREAD SESAME SEED (TAHINI)

PRODUCT RISK

LOW

MEDIUM

HIGH

2. DESCRIPTION



Spread Sesame Seed (Tahini) is a paste obtained by grinding mature, roasted and husked sesame seeds from the species *Sesame Indicum* L. The product shall be free from artificial flavour, filling agent, colouring, and bleaching agents.

3. INGREDIENTS

3.1. ESSENTIAL INGREDIENTS

Sesame seeds

3.2. OTHER PERMITTED INGREDIENTS

N/A

4. PROCESSING

Processing

4.1. CODEX "CAC/RCP 1-1969, Rev. 4-2003; Code of Practice- General Principles of Food Hygiene including annex on HACCP systems and guidelines for application.

5. MICROBIOLOGICAL CRITERIA

FOOD SAFETY PARAMETERS

The product shall comply with any microbiological criteria established in accordance with Codex Guideline CAC/GL: 21-1997 "Principles for the Establishment and Application of microbiological criteria for food;


The product shall be free from microorganisms in amounts which may represent a hazard to health and shall be free from any substance originating from microorganisms in amounts which may represent a hazard to health.

6. CHEMICAL CRITERIA

SAFETY PARAMETERS	LIMITS
pH	6 - 7
Aflatoxin B1 / Total (B1 + B2 + G1 + G2)	≤ 2µg/kg / ≤ 4 µg/kg
QUALITY PARAMETERS	LIMITS
Moisture content	≤ 1.5 %
Protein content (min)	≥ 25 %
Fat content	≥ 45%, as sesame oil only
Total ash	≤ 3.5%
Acid insoluble ash	≤ 0.3% (m/m)
Extracted oil acidity	≤ 1.8%, as oleic acid

7. PHYSICAL CRITERIA

PARAMETER	LIMIT
Appearance and colour	Pale yellow. Container Minimum filled 90 %
Odour or flavour	Shall have a distinctive natural flavour and be free from rancidity.

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Texture	Homogeneous and free from agglomeration paste.
Foreign matter	Shall have no extraneous and foreign matter.
Storage and Transportation Temperature	15°C to 25°C

8. CONTAMINANTS

The products covered by this Standard shall comply with the Maximum Levels for contaminants that are specified for the product in General Standard for Contaminants and Toxins in Food and Feed (CODEX STAN 193-1995).

9. NUTRITIONAL FACTS (Approximate values per 100 g)

NUTRIENTS	AMOUNT PER 100 g OF PRODUCT
Energy	674 kcal
Proteins	26 g
Carbohydrates	12 g
Fats	58 g

10. PACKAGING

PARAMETER	LIMITS
Primary packaging	Food grade glass/plastic containers or equivalent recyclable/biodegradable packing that maintains the integrity, sanitary and organoleptic qualities of the product and withstands the rigor of transport and handling.
Secondary packaging	Corrugated paper box or packing that protects integrity of the primary packages and withstands the rigor of transport and handling.
Primary packaging net weight	250 g to 1 kg
Warranty at delivery location	Minimum 4 months

11. LABELLING

11.1. UNSTD-GEN-02 "UN Product Labelling"

12. OTHER REQUIREMENTS

12.1. CODEX STAN 259-R-2007 "Regional standard for Tehena"

12.2. UNSTD-GEN-03: "UN Inspection"

12.3. UNSTD-GEN-04: "UN Certification"