

SESAME SOLUTIONS, LLC
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PRODUCT SPECIFICATION

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PRODUCT NAME: SESAME FLOUR

ITEM NUMBER: FL20P

PRODUCT DESCRIPTION:

Flour produced by grinding the meal of hulled sesame seed that has had the oil expelled through a screw press.

TYPICAL PHYSICAL AND CHEMICAL CHARACTERISTICS:

Color	Beige
Flavor	Nut-Like
Aroma	Nut-Like

Visual Uniform consistency, free of extraneous foreign material

Moisture	06% Max.
Fat (Oil)	15% Min.
Ash	07% Max.
Protein	38% Min.
Carbohydrates	18% Min.
Crude Fiber	13% Typical

MICROBIOLOGICAL CHARACTERISTICS: METHOD USED

Standard Plate Count:	25,000 CFU/g max BAM,8th ED.,Chap 3
Yeast & Mold:	100/g.max BAM,8th ED.,Chap 18
Coliforms MPN:	10 MPN/g.max BAM,8th ED.,Chap 4
E.Coli MPN:	<3 MPN/g. max. BAM,8th ED.,Chap 4
Staphylococci Aureus:	<10 MPN/g.max. BAM,8th ED.,Chap 12
Salmonella:	Negative BAM,8th ED.,Chap 5

PACKAGING:

40 lb. Multiwall Paper Bag

RECOMMENDED STORAGE CONDITIONS:

Temperature	75° F. Max.
Relative Humidity	70% Max.
Shelf Life	12 Months

