
 <b>Agroandinos</b> <small>Exportadores de granos selectos</small>	SHEET	CODE: PAA-SGI-FTPT-03
	<b>SESAME</b>	VERSION: 01 DATE: April 2022 PAGE: 1 of 1

<b>NAME</b>	<b>SESAME</b> <b><i>SESAMUM INDICUM L.</i></b>						
<b>DESCRIPTION</b>	Sesame, also known as sesame, is a seed that contains a high proportion of essential amino acids, especially methionine. Healthy and clean seeds of <i>Sesamun Indicum Linnaeus</i> , a product suitable for consumption composed of selected grains and fractionated in food-grade containers						
<b>WAYS TO USE</b>	Flour production, baking industry, energy bars, etc.						
<b>POTENTIAL CONSUMERS</b>	General public from 12 months of age, except allergy sufferers. For industrial consumption.						
<b>PRESENTATION</b>	In airtight bags of low-density polyethylene with bi-oriented polypropylene (LDPE – BOPP) of 200 gr- 10kg. 200 gr- 10kg polyethylene bag. Polypropylene bag of 10-50kg.						
<b>LETTERED</b>	<ul style="list-style-type: none"> <li>• Product Name</li> <li>• Company Name</li> <li>• Net content</li> <li>• Address</li> <li>• RUC</li> <li>• Batch/Packaging Date</li> <li>• Expiration Date</li> <li>• Health Authorization</li> <li>• Storage conditions</li> </ul>						
<b>STORAGE CONDITIONS</b>	Clean, fresh, dry environment and on stretchers.						
<b>DISTRIBUTION CONDITIONS</b>	Clean, airtight and exclusive vehicle, free of strange odors, free of pests.						
<b>LIFESPAN</b>	Twelve (12) months.						
<b>INSTRUCTIONS FOR USE</b>	<ul style="list-style-type: none"> <li>• Consumption prior to conditioning.</li> <li>• Once opened, keep the container closed in a clean and cool place.</li> <li>• Consume before the date indicated on the package.</li> </ul>						
<b>PHYSICOCHEMICAL AND ORGANOLEPTIC CHARACTERISTICS</b>	<ul style="list-style-type: none"> <li>• Humidity: Max. 6%</li> <li>• Shape: Flattened, small, drop-shaped seed.</li> <li>• Color: Characteristic, according to the nature of the product.</li> <li>• Taste: Characteristic, free of strange flavors.</li> <li>• Smell: Characteristic of the product, free of strange odors.</li> <li>• Appearance: Whole seeds, clean and without impurities.</li> </ul>						
<b>MICROBIOLOGICAL CHARACTERISTICS</b>	<b>Agent</b>	<b>Category</b>	<b>Class</b>	<b>n</b>	<b>c</b>	<b>Limit per g</b>	
						<b>m</b>	<b>M</b>
	<i>Molds</i>	3	3	5	1	102	103
	<i>Yeasts</i>	3	3	5	1	102	103
	<i>E. coli</i>	5	3	5	2	10	102

Source: R.M. No. 591-2008-MINSA "Sanitary Standard that establishes the Microbiological Criteria of Sanitary Quality and Safety for Food and Beverages for Human Consumption". Criterion XIV.5. Nuts and seeds.