

Ministry of the Cabinet Sudanese Standards and Metrology Organization

Sudanese Standard Specifications

Sesame SDS No 116 /2009



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Introduction

The Sudanese Standards and Metrology Organization is a scientific, supervisory precautionary organization. It's work in preparing national standards through specialized technical committees in collaboration with relevant bodies. This standard specification was translated by The Oil Seeds Technical Committee.

General Administration of Standards

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1. Scope

This standard specifies conditions and characteristics that should be present in became Seeds.

2. Definitions

Sesame seeds are produced from the Sesame indicum L. Sesame seeds are classified according to colour into:

2.1 white sesame:

These are seeds of which the external shells colour varies from white to yellowish white, provided that the coloured seeds don't exceed 5% of the representative sample.

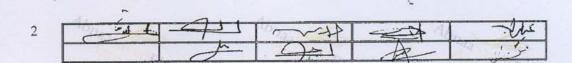
2.2 Mixed sesame:

These are white sesame seeds which contain a maximum of 25% of coloured seeds.

2.3 Red sesame:

The red or brown sesame seeds are white seeds which contain 26% or more of coloured seeds.

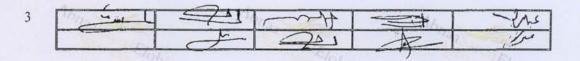
 Coloured seed means sesame seeds of idissimilar colour to the seeds determined in 2.1, 2.2, 2.3, above.



3. Standard specifications

The specifications which should be present in sesame seeds:

No	contents	minimum	maximum
3.1	Oil (%)	54.0	F 1
3.2	Protein (%)	19.0	-
3.3	Impurities (%)	46000	2.0
3.4	Moisture (%)	- 110	6.0
3.5	Fiber (%)	· · ·	7.0
3.6	Weight of 1000 seeds (g)	1.9	4.2
3.7	Total Ash (%)	5.0	7.0
3.8	Free Fatty acid(%) expressed as oleic acid	Dag	3.0
3.9	Calcium (%)	1.0	1.3
3.10	Potassium (%)		0.5
3.11	Phosphorous (%)	- 0.5	0.7



4. Health Conditions

- 4.1 The sesame seeds must be free of foreign and off-odour.
 - 4.2 The sesame seeds must be entirely free of living and dead insects, their parts and the remains of rodents.
 - 4.3 The pesticide and chemical fertilizer residues must not exceed the internationally permitted limits.

5. Methods of Sampling

Sampling of representative samples from the consignment must strictly follow the technique specified in the sampling and storage methods of oil seeds according to the Sudanese Standard Specifications of sampling of the oil seeds methods No. 2000/2002.

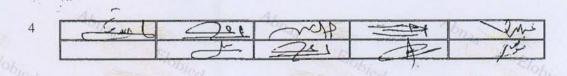
6. Packaging and Storage

Sesame must be packed in packages which allow respiration of the seeds e.g. Jute. The packages must be clean, dry, strong and free from foreign and offodours. It must be stored in dry and proper ventilated stores which don't allow transmission of direct sunlight, humidity and pollution sources.

7. The Identifying Label

A clear identifying label which is indestructible, unremovable and properly fixed on the package should contain the following information:

- 7.1 Name of the Crop.
- 7.2 Type of the Crop (White, Red or Mixed Sesame).
- 7.3 Season of Production.
- 7.4 Country of Origin (Sudan).
- 7.5 Code Number.
- 7.6 Name of Exporting Company.
- 7.7 Trade Mark.
- 7.8 Net Weight (Kg).



8. References

- 1. Sudanese Standard of sesame seeds No. (116 2002).

 - 3. Sudanese Crops Grading Specifications for local consumed and exported crops (1974).
 - 4. Codex Alimentarius, Fats, Oil and Related Products Vol.8.
 - 5. Federation Oil seeds and Fats Association (FOSFA).