


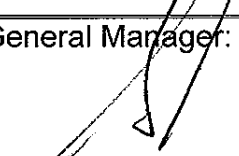
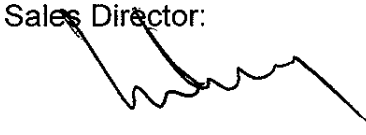

DIPASA PRODUCTS QUALITY SPECIFICATION

	<p>Product: BLACK TAHINI (Sesame Paste)</p> <p>Quality: Made from Black Sesame Seed Spectrum</p>	<p>Specification nbr: <u>TNN-VI-012</u></p> <p>Issued on: <u>November, 2001</u></p> <p>Revised on: <u>October, 2014.</u></p> <p>Next Revision: <u>October, 2016.</u></p> <p>Page: <u>1</u> of <u>2</u></p>
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General Comments:

The whole Black Sesame Seed that has been slowly roasted and gently ground in a stone mill. No preservatives or additives are used in the production of this product, which is guaranteed to be processed using 100% Sesame Seeds.

SPECIFICATIONS:	Tolerances	Analytical Method
1. Physical Properties:		
Flavor and Aroma	Characteristic of Sesame	Organoleptic
Color	Black	Spectrophotometer Stellar Net Inc. Mod. EPP 2000
2. Physico-Chemical Properties		
Free Fatty Acid	2.0% Max.	AOCS Ca5a – 40
Peroxide Value meq/kg.	5 Meq./Kg Max.	AOCS Cd.8-53
Crude Fiber	5% Min.	ASTA No. 7 1985
Oil Content	48 – 55 %	AOCS Ba 3-38
Protein	20% Min.	AOAC 13 th . Ed. 3010
Ash	6% Max.	ASTA No. 20 1985
Moisture	4% Max.	AOAC 14 th . ed.27.005
Density (18 C)	1.052 gms/cc	AOCS Ce 10a.-25
Water Activity	0.5 max.	
3. Mesh Size:		
	+mesh 100: 10%	
	- mesh 100: 90%	
4. Microbiologic Properties:		
Total Plate Count	<800/g.	ASTA M.2-1976
Mold and Yeast	<10/g.	ASTA M.4-1976
Coliforms-3 tube MPN	Negative.	ASTA M.3.0-1976
E. Coli-3 tube MPN	Negative.	ASTA M.3.2-1976

General Manager: 	Sales Director: 	Plant Manager: 
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Listeria Monocytogenes	Negative/25 g.	
Salmonella	Negative/25 g.	ASTA M.8-1976
Staph.Aureus/gr.(Coagulase pos.)	Negative.	ASTA M.7.0-1976

5. Trans Fatty Acids by GC 0.2 – 0.3 g/100 g. AOAC 996.06

6. Packing:

According to customer requirements:

- Metal drums of 480 Lb. net
- Metal drums of 220 Kg. net
- Carton drums of 220 kg. net with plastic bag inside
- Plastic pails of 20 Kg. and 44 Lb. net
- Jars of 1 and 2 Lb. net (or equivalent in kilos) inside a carton box.
- Jars of 907 gr. net inside a carton box.

7. Storage and Shelf Life:


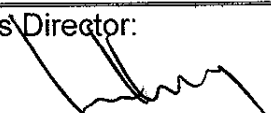

For a maximum shelf life, we recommend following storage conditions:

Ambient warehouse:	13-27°C = 55-80°F	18 months max.
Relative Moisture:	50 – 70%	

8. Product is GMO Free.

Notes:

1. Separation of oil is natural occurrence. After storage for more than 20 days it is recommended to agitate or stir the product to regain its original homogeneous appearance.
2. This product conforms to and was processed under Good Manufacture Standards.
3. Kosher certificate is available upon request.

General Manager: 	Sales Director: 	Plant Manager: 
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