

## Raw Materials/Products Standards

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**Product Name:** Lignan-Rich Black Sesame Oil

**(Manufacturer:OTA OIL CO. LTD.)**

- Feature:** Sesame oil compressed from “Lignan Black Sesame Seed” which contains more than 2 times of “Sesamine” compared with ordinary sesame seeds. This seed is one of the highest quality among all sesame seeds, and it has special fragrance and taste.
- Usage:** Though it is suited to cook like frying, mixing, salad dressing etc, you can also use it for the dilution oil of the soft capsules.
- Raw Material:** Lignan Black Sesame 100% (Myanmar)
- Package:** 16.5kg can
- Keeping Condition:** Please keep away from direct sunlight, heat and humidity. Please keep it in a cool dark place. (Less than 25°C)
- Best Consume :** 2 years from the date of manufacture (for 30days after opening)
- The result of analysis (100g) :**

	Sesamine	Sesamoline	Sesamol	Linoleic acid	Alpha-Linolenic Acid
<b>Lignan-Rich Oil</b>	<b>1.63g</b>	<b>0.536g</b>	<b>0.005g</b>	<b>48.7g</b>	<b>0.6g</b>
Gold Sesame Oil	0.523g	0.124g	0.004g	39.1g	0.3g
White Sesame Oil	0.605g	0.218g	0.008g	39.6g	0.3g
Black Sesame Oil	0.590g	0.306g	0.002g	42.0g	0.3g

**Analysis Organization: Japan Food Research Laboratories**

- \* Lignan values of Lignan-Rich Oil in the list above are used the real values of Lot No. HK190830
- \* The values of Linoleic acid and alpha-Linolenic acid of Lignan-Rich Oil are used the real values on 20th of September in 2007.
- \* The values of Gold sesame, white sesame and black sesame are used the real values on 20th of September in 2007.

**Nutrition Label (100g):**

Energy 900kcal Protein 0g Lipid 100g  
Carbohydrates 0g Sodium 0mg

- \*We guarantee that Lignan Value (Sesamine + Sesamoline) is more than 1.5%.

[Colorimetric method]or [HPLC method]

※Sesamine contents is more than 1.2% (HPLC method)

**Additives:** None

**Allergens:** Sesame is be capable of producing allergy In Japa n  
Please write the ‘SESAME’ as Low material name in your package.

※Display example as 「Black Sesame Oil」 or 「Sesame Oil」

**Bacterial standards:**

Sesame oil is out of analysis. (Sesame oil contents low moisture and no bacteria increasing)

**Moisture:** Less than 0.25%(JAS standards)

**Property:** Having sesame’s proper smell, mostly clear-transparent.

**Pb:** Less than 20ppm

**As<sub>2</sub>O<sub>3</sub>:** Less than 2ppm

**Acid value** Less than 4(JAS standards)

**n-hexane** None

**Analysis Organization: Japan Food Research Laboratories**  
No. 207062395-001 ~ 003

■ **Label:**

**Name:** Sesame Cooking Oil

\*Sesame Oil is decided how to show on the label by Food Sanitation Law in Japan.

So it is impossible to express like “Sesamine Oil”, “Lignan Oil” etc.

**Raw materials:** Sesame Cooking Oil

**Contain:** 16.5kg per 1 can

**Best Consume:** 2 years before opening / Use it as quick as possible after opening

**Preservation Method:** Preserve it in dark place at a fixed temperature

**Manufacturer:** OTA OIL CO. LTD.

28 Aza Shimoaraoi, Fukuoka-cho, Okazaki, Aichi 444-0825 JAPAN

Warning: Sometimes it becomes muddy or makes a precipitate, but this is the nature of sesame oil. Please don't worry about it.

When oil is heated too much, it will smoke or catch fire, and oil splashes when water enters. If leave the place in case of cooking deep-fried food, please put out fire by all means.

- There is sedimentation of a white turbid substance in the sample. However, it is obvious that the substance is sedimentation of higher-fatty-acid ester and sesamin. Therefore, heat the whole can in hot water of 50 to 60°C to melt the substance before use.
- The same as the above white turbid substance, the dispersed components that originated in the sesame may condense and generate a brownish haze due to the passage of time. However, this is not a concern, as it is also confirmed that the component originated in the sesame.

Others: Organic Farming Label exist ~~not exist~~

GMO Label exist not exist (Sesame is out of GMO)



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## リグナンリッチ 黒ごま油

LOT NO. OM 180521

名 称	食用ごま油
原材料名	食用ごま油
内 容 量	16.5kg
賞味期限	2020.05.21
保存方法	暗所で、常温にて保存してください
販 売 者	株式会社わだまんサイエンス 〒604-0805 京都市中京区烏丸御池上る二条 殿橋546NT都ビル902 TEL075-222-7318 FAX075-222-0318
製 造 者	太田油脂株式会社 〒444-0825 愛知県岡崎市福岡町字下荒追28 TEL0564-51-9521

○開封後は、お早めにご使用ください。  
 ○にごりや沈殿物を生じることがありますが、ごま特有の性質です。安心してご使用ください。  
 ○油は加熱しすぎると発煙、発火したり、水が入ると油が飛びはねます。揚げ物の際、その場を離れるときは必ず火を消してください。

## Manufacturing Process

PROCESS	CONTENTS	ITEMS	STANDARDS	METHODS	RECORDS
Raw Materials (Lignan Black Sesame)					
	Visual Inspection			Each Change	YES
Roast	Roasting Machine	Temperature/time		Each Patch	YES
Compression	Compressor	Pressure/time		Each Patch	YES
Leaving	Tank	Density/Temperature/Time		Each Change	YES
Washing with hot water	Tank	Temperature/Time/Water Volume		Each Change	YES
Dehydration	Tank	Temperature/Time		Each Change	YES
Filtering	Filtering Machine	Density		Each Change	YES
Final Filtering	Filtering Machine	Density		Each Change	YES
Products Tank	Tank	Measuring of Acid value	Acid Value less than 4 (JAS Standards)	Neutralization titration, Each Change	YES
Filling	Filling Machine	Weight			YES
Stopper	Stoppering Machine	Check of air tightness	16.5kg + extra 165g	platform scale, Visual Inspection	NO
Products				Visual Inspection	

\*Please acknowledge that we are not able to assume the responsibility of the expression such as the commodity packages at all beforehand.

\*We have Lignan & Sesamin Value check test on each Lot.

※Up date 2019. 10. 28 It has been deleted the Process of washing& checking with magnet