

Lignan-Rich Black Sesame Micro Powder (Pulverized product)

Feature of raw material

● Lignan-Rich Black Sesame which is the raw material of this product contains 2 to 5 times more lignan (known as synthesis of physiological substance) than ordinary sesame.

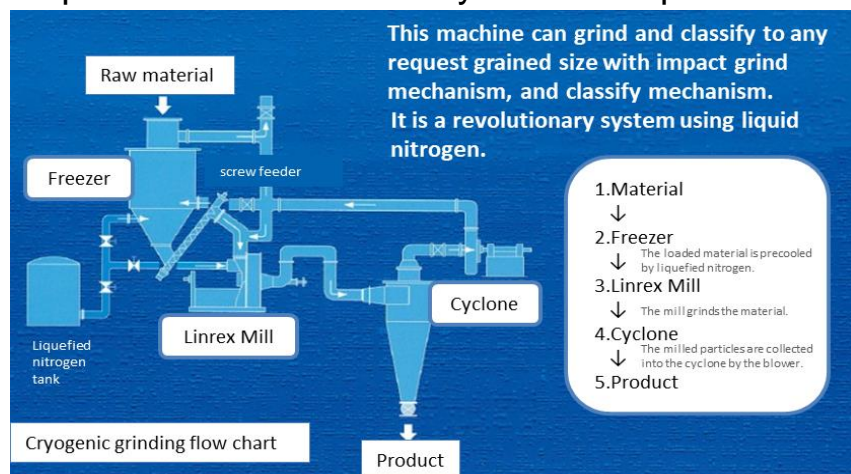
	Lignan-Rich Black Sesame	Ordinary Black Sesame	
Sesamine	1. 0 7 0 g	0. 1 5 5 g	6. 9 times
Sesamoline	0. 4 0 3 g	0. 1 4 5 g	2. 7 times
Sesamol	0. 0 0 4 g	0. 0 0 2 g	2. 0 times
Total	1. 4 7 7 g	0. 3 0 2 g	4. 89 times

*This table shows real value of its 100g. Analysis Organization : Japan Food Research Laboratories
Black Sesame : No.101030151, Lignan-Rich Black Sesame : No.102013512

- It is raw material finely pulverized to about 5 times fineness(60-mesh) by the method of low temperature freeze pulverization, compared with ordinary ground sesame (our company's product: 8 ~ 12-mesh item) .
- This sesame is cultivated without pesticides in the northern selective farmland of Myanmar. (corresponded positive List System for Agricultural Chemical Residues, analyzed "434 pesticides".)
- Those seedlings are registered in the Ministry of Agriculture, Forestry and Fisheries . (ITCFA2001.2002;2010)
- The trademark is registered as "WADAMAN Lignan-Rich Kuro Goma" (class 29).

Feature of production method

Although they become a paste by a normal method, the sesame seeds were pulverized to 60 mesh by the technique of ultra low temperature freeze pulverization.



Ultra low temperature pulverizing machine

Use

Material appearance



Tablets



Hard capsules



RAW MATERIALS / PRODUCTS STANDARDS

2016.5.10
2015.2.4
2013.10.1
2013.5.29

Name of Product	Lignan-Rich Black Sesame Micro Powder	Manufacturer (toast sesame of raw material)
Contents	10Kg (2 sacks of Aluminium standing pouch (5Kg per 1 pouch) / corrugated cardboard) *enclosed AGELESS	WADAMAN CO.,LTD. 9-5 Sugahara-cho, Kita-ku Osaka-shi,Osaka Yao Factory (Certified organic factory) 7-97 Oihara, Yao-shi, Osaka (OCIA Japan has reviewed the above applicant and determined that all processes meet JAS's strict standards for Processed Foods Production Process Manager. OCIA Japan has granted certification to the above applicant.)
Raw Material	Lignan-Rich Black Sesame 100% (Myanmar)	
Keeping Condition	Keep in a cool dark place, avoid direct sunlight, high humidity and heat. (less than 20°C is desirable)	
Best before	18 months from the date of manufacture (product manufactured after 2016.5.20 : lot No.280119) 1 month after opening	Seller: Wadaman Science Co.,Ltd (tel:075-222-7318)
Feature	Lignan-Rich Black Sesame contains 2 to 5 times more sesamine than ordinary sesame. And this product is freeze-pulverized sesame with ultra low temperature pulverizing machine. (90% will pass through 60-mesh sieve)	
Quality standard	The number of general bacteria (provisional value)	≤ 5,000 bacterias/g
	Coliform group	Negative
	Water	≤ 5%
Specification value of Sesamine	Seamline value	≥ 0.8% (HPLC method)
Example of nutrition analysis result per 100g <small>*(Base on National Document for analysis about Lignan-Rich Black sesame:NO:206070621, 21, july, 2006)</small>	Calories	644 kcal
	Water	1.5 g
	Protein	18.7 g
	Lipid	54.4 g
	Ash	5.69 g
	Carbohydrates	19.8 g
	PROCESS OF Roasted SESAME	1) Circle net screen selecting machine only objects from 1.0mm to 2.5 mm can pass 2) Specific gravity sorting machine × 2 places 3) Color sorter 4) Magnet conveyer 12000gauss × 3 × 8 places 5) Metal detector Feφ0.7m/m Susφ1.0m/m 6) Magnet conveyer 12000gauss × 3 × 8 places 7) Metal detector Feφ0.7m/m Susφ1.0m/m
Additives	none	
Allergens	Sesame was subjected to allergy labeling regulation since 20th September 2013 in Japan, please label "sesame". Also, the final pulverization factory uses the same line as the pulverizing line of eggs, oranges, salmon, soybean, chicken, pork, peach, gelatin and apple.	
GMO	Sesame is out of GMO. *There is not existing GMO in sesame(at the present moment)	
Pesticide residue	no detected by simultaneous testing of residual agricultural chemicals (Monitoring all items of " Seeds ")	
Raw Material related to BSE	none	

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