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TECHNICAL INFORMATION

Catalog Number: 156621

Sesame Oil

CAS # 8008-74-0

Synonyms: Benne oil; Teel oil; Gingilli oil

Source: *Sesamum indicum* seeds

Density: Approximately 0.915-0.925 g/ml

Solubility: Soluble in chloroform, ether, petroleum ether, carbon disulfide; slightly soluble in alcohol; insoluble in water.1

Typical Values:

Iodine Value	103-116
Saponification Value	188-195
Solidification Range of the Fatty Acids	20-25°C
Unsaponifiable Matter	Less than 1.5%
Acid Value	~2.0%
Peroxide Value	~4 meq/kg
Refractive Index	1.4650-1.4690 at 40°C
Calories	81 Cal (0.340 kJ)/10 ml

Typical Composition:

Vitamin E	7.3 mg/100 g oil
Total Fat	49%
Monounsaturated Fat	46%
Polyunsaturated Fat	41%
Saturated Fat	13%
Linoleic Acid (18:2w6)	22.1%
Oleic Acid (18:1w9)	20.6%
18:0	6.4%
16:1	< 0.3%
18:3	< 0.5%
20:0	< 1%
20:1	< 0.4%
22:0	< 0.5%
Protein	0 g/10 ml
Cholesterol	0 mg/10 ml
Carbohydrate	0 g/10 ml

References:

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