



TECHNICAL DATA SHEET

<b>Product Name:</b> Sesame Oil (Aceite de Ajonjolí)	
<b>Brand:</b> Doña Anita – Asociación Mujeres Montemarianas	
<b>Ingredients:</b> 100% cold-pressed sesame seeds ( <i>Sesamum indicum</i> L). Depending on the variety, natural dehydrated spices such as garlic, oregano, rosemary, fine herbs, or red chili pepper may be added.	
<b>Packaging and Presentation:</b> Dark glass bottles (250 mL), and plastic containers (1 L, 5 L, and 20 L). All references are sold individually or by boxes, except for the 20 L presentation.	
<b>Estimated Shelf Life:</b> 6 months.	
<b>Storage Conditions:</b> Store tightly closed in a clean, cool, and dry place. Avoid exposure to sunlight, humidity, heat sources, or strong odors. Once opened, consume as soon as possible.	
<b>Sensory Characteristics</b>	
<b>Color:</b> Light yellow to bronze tones.	
<b>Smell:</b> Characteristic sesame aroma; may vary depending on the added spice.	
<b>Taste:</b> Nutty and slightly toasted; flavor varies depending on the variety.	
<b>Texture:</b> Smooth liquid oil.	
<b>Appearance:</b> Clear, bright oil; unrefined and preservative-free.	
<b>Physicochemical Characteristics</b>	
<b>Density (at 25 °C):</b> 0.91–0.93 g/mL (typical for sesame oil).	
<b>Peroxide index:</b> ≤10 meq O <sub>2</sub> /kg (typical value for cold-pressed oils).	
<b>Fat content:</b> 100% fat (100 g per 100 mL).	
<b>Fatty Acid Composition:</b> <b>Saturated:</b> 14%; <b>Monounsaturated:</b> 39%; <b>Polyunsaturated:</b> 42%; <b>Trans fats:</b> 0%.	
<b>Nutritional Information</b>	
<b>Serving size:</b> 2 teaspoons (10 mL).	
<b>Servings per container:</b> Approximately 25.	
<b>Energy (kcal):</b> 90 (Per 100mL) 90 (Per 10mL).	
<b>Total Fat (g):</b> 100 (Per 100mL) 10 (Per 10mL).	
<b>Saturated Fat (g):</b> 14 (Per 100mL) 1.4 (Per 10mL).	
<b>Monounsaturated Fat (g):</b> 39 (Per 100mL) 3.9 (Per 10mL).	
<b>Polyunsaturated Fat (g):</b> 42 (Per 100mL) 4.2 (Per 10mL).	
<b>Trans Fat (g):</b> 0 (Per 100mL) 0 (Per 10mL).	
<b>Total Sugars (g):</b> 0 (Per 100mL) 0 (Per 10mL).	
<b>*Values are approximate and may vary slightly according to the variety and harvest conditions.*</b>	
<b>Microbiological Characteristics:</b> Due to its low water activity, sesame oil is not a suitable medium for microbial growth. Product is considered microbiologically stable under proper storage conditions.	
<b>Distribution Method:</b> Transported in clean vehicles, placed on pallets, and never together with toxic substances, chemicals, or animals.	
<b>Allergens:</b> Contains sesame.	
<b>Potential Consumers:</b> Restaurants, hotels, catering services, and food industries seeking premium, natural, and Colombian-origin ingredients.	
<b>Intended Use:</b> Ideal for dressings, marinades, sauces, stir-fry dishes, and as a finishing oil for prepared meals.	
<b>Applicable Regulations:</b> Complies with Colombian Technical Standard (NTC) 670, Codex Alimentarius standards for edible vegetable oils, and INVIMA sanitary registration PSA-0372-2025.	
<b>Summary of Sesame Oil</b>	Doña Anita Sesame Oil is a 100% natural, unrefined vegetable oil obtained by cold pressing selected Colombian sesame seeds ( <i>Sesamum indicum</i> L). Produced by the Asociación Mujeres Montemarianas in El Carmen de Bolívar, Colombia, this oil retains its natural aroma, flavor, and nutritional properties. It is rich in unsaturated fatty acids and contains no preservatives or trans fats. With its light yellow to bronze color and smooth texture, it is suitable for dressings, marinades, sauces, and light sautéing, adding a distinctive nutty taste to gourmet preparations.