

 <p>LA CERTIFICAZIONE DELLE QUALITÀ ISO 9001 Sistema Qualità Certificato</p>  <p>LA CERTIFICAZIONE DELLE QUALITÀ ISO 14001 Sistema Ambientale Certificato</p>	 <p><b>TAVI S.p.A.</b> <i>dal 1897 Materie Prime per Industrie Alimentari</i></p> <p>Lungotorrente Secca 3D - 16163 Genova Tel 010.7262077 - Fax 010.711568 Web: <a href="http://www.tavi.it">www.tavi.it</a> - E-mail: <a href="mailto:tavi@tavi.it">tavi@tavi.it</a></p>	<p>Rev. 00 del 14.06.17 Pagina 1 di 2 Cod. 07162/B</p>
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## SCHEDA TECNICA SEMI DI SESAMO

### \*\*\*TOSTATO\*\*\*

<b>1. Product Description:</b>	
Name:	Roasted Natural Sesame Seeds, 99.90% Purity, sortex cleaned
Description:	Our roasted sesame seeds are processed from selected high quality natural sesame seeds which are roasted using advanced technology in fully automated way to ensure highest quality control. The process is carried out in most hygienic manner complying to all food safety systems & HACCP plans.
Ingredients:	100% Sesame Seeds
<b>2. Package/Storage/Transportation/Product Shelf Life:</b>	
Packaging:	500g-1kg & 5lbs consumer packs, 10kg-15kg-20kg-25kg & 50lbs PP/Paper Bags. All food grade packaging.
Storage:	In Clean, Dry & Cool place
Transportation:	By sea, in containers
Product Shelf Life:	12 months, under prescribed storage conditions
<b>3. Labelling:</b>	
Product name, Batch code/no., Mfg date & BB date, Net Weight, Origin, Storage conditions, Importer's Name & details	
<b>4. Organoleptic Characteristics:</b>	
Colour/Appearance:	Homogeneous Brownish-Orangish Colour
Odour:	Pleasant, Characteristic of Roasted Sesame
Taste:	Nutty, Characteristic of Roasted Sesame Seeds



**TAVI S.p.A.**

*dal 1897 Materie Prime per Industrie Alimentari*

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<b>5. <u>Physical/Chemical Characteristics Parameters:</u></b>	
Purity	99.90% min.
Impurity	00.05% max.
Moisture:	4.00% max.
Fat:	48% min
FFA:	2.00% max.
<b>6. <u>Microbiological Specifications</u></b>	
Salmonella (per/25g):	Absent*
E. Coli (cfu/g):	< 10
<b>7. <u>Aflatoxin:</u></b>	
Absent*	
<b>8. <u>Pesticides:</u></b>	
Absent*	
<b>9. <u>GMO Status:</u> The product do not container any genetically modified organisms</b>	
<b>10. <u>Product Uses:</u></b>	
Used in bakery applications. In sweet & confectionary industry, for preparation of halva & other sweets. For direct consumption in food & other edible products.	
<b>Absent*:</b> Below detection limit &/or below permissible limits of importing/producing country	