




<b>End-Product Description</b>			 <b>Sonaco s.a.r.l</b>
DOC-FSMS-EPD-0222		<b>Version:</b> 01	
<b>Issued by:</b> Marinal GERGES	<b>Approved by:</b> Stephanie AL AROU	<b>Last Update:</b> 01/09/2023	<b>Revision Date:</b> 04/01/2024

<b>PRODUCT NAME</b>	Sesame paste/ Tahini
<b>SOURCE OF RAW MATERIAL</b>	Local
<b>INGREDIENT LIST</b>	100% Gedaref Sudanese Sesame seeds (Non ETO treated)
<b>PACKAGING</b>	<ul style="list-style-type: none"> <li>- Plastic containers made from polyethylene (200g, 400g, 454g, 700g, 800g, 907g, 4.5 Kg, 18kg); ends lid (PP)</li> <li>- Aluminum seal made from 3 layers of aluminium reels: Polyester 12 mic, Aluminium 8 mic, Polyethylene 50 mic.</li> <li>- Glass containers 454 g &amp; 907 g.</li> </ul>
<b>SECONDARY PACKAGING</b>	<ul style="list-style-type: none"> <li>- Carton Box (Corrugated board)</li> <li>- Scotch tape</li> <li>- Paper stickers</li> <li>- Carton trays(Corrugated board)</li> </ul>
<b>INTENDED USE</b>	Ready to eat sesame paste to be used in dip mixtures or in cooking recipes/Main component of Halva (oriental sweet).
<b>INTENDED CONSUMERS</b>	General public except those susceptible to allergens mentioned in this product description.
<b>DURATION OF CONSERVATION</b>	2 Years/ Keep covered
<b>LABELING REQUIREMENTS</b>	<ul style="list-style-type: none"> <li>- Name of Product</li> <li>- Brand Name</li> <li>- Ingredients: ( Same as above)</li> <li>- Weight ( g/oz)</li> <li>- Nutrition facts</li> <li>- Shelf life (Production and Expiry date)</li> <li>- Name and Address of Company</li> <li>- Allergen declaration: For food –allergic individuals sesame may cause allergic reactions.</li> </ul>
<b>STORAGE AND TEMPERATURE CONDITIONS</b>	Store in a cool, dry place, away from heat sources and direct sunlight.
<b>NUTRITION FACTS</b>	<p>Serving size: (2tbsp) 30 g</p> <p>Quantity per 100 g:</p>


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Energy: 2620 Kj/ 626 Kcal Protein: 17 g Fat, total: 54 g - saturated: 8 g Carbohydrate: 21 g - sugars: 1 g Sodium: 133 mg Dietary Fibre: 9 g	
<b><u>Physical Characteristics</u></b>	
All the basic and optional ingredients and additives must be in conformity with the Lebanese standard specifications for each of them, and in the event that they are not available, the approved international standard specifications shall be adopted. Refer to Libnor standards NL Libnor standards 71(2012) & Codex alimentarius 259-R – 2007.	
The product should have always the same quality concerning the color, texture and flavor and should be well sealed: <ul style="list-style-type: none"> <li>- Color: Normal color and lustre of white sesame paste.</li> <li>- Texture: Excellent fluidity, proper viscosity. No visual impurities or black spots.</li> <li>- Taste: No burned taste. The taste of sesame is clear.</li> <li>- Smell: Significant characteristic aroma of white sesame paste.</li> </ul>	
The product shall be free of rancidity and undesirable taste and odor.	
The product shall be free from impurities and foreign materials	
NWT should have a maximum deviation of $\pm 2g$	
The primary and secondary packaging should be clean and with good condition.	
<b><u>End-product composition</u></b>	
Moisture (%)	$\leq 1.5$
Total Ash (%)	$\leq 3.5$
Acidity (free oleic acid) (%)	$\leq 1.8$
Acid Insoluble Ash (%)	$\leq 0.3$
Water Activity (AW)	<1 (Very low water activity)
pH	<5.6 (Low Acidic Food)

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Fat from (sesame oil) (%)	≥ 45
Protein (%)	≥ 25
Detection test of sesame oil	Positive
Detection test of starch and flour	Negative
EOT residues (mg/Kg)	<0.05 mg/Kg
<b>Chemical Characteristics</b>	
Aflatoxins (ppb)	≤10
Tin Sn (mg/Kg)	≤150
Lead Pb (mg/Kg)	≤0.3
Pesticides Residues	< LOQ Refer to NL 662:2002
<b><u>Microbiological Characteristics</u></b>	
Total aerobic plate count (cfu/g)	N=5; c=2; m= 10 <sup>3</sup> ; M=10 <sup>4</sup>
Total coliform (cfu/g)	n=5; c=2; m=10; M=100
Salmonella (/25g)	Absence
Yeasts and molds (cfu/g)	n= 5; c=2; m=100; M=1000
E.coli (CFU/g)	n= 5; c=2; m=1; M=10
The used RM (SESAME SEEDS) should be conform for human consumption.	

<b>Allergen</b>	<b>Column I</b>	<b>Column II</b>	<b>Column III</b>
	<b>Present in the Product</b>	<b>Present in other products manufactured on the same chain</b>	<b>Present in the plant</b>
<b>Crustacean/ Shellfish</b>	(-)	(-)	(-)
<b>Egg</b>	(-)	(-)	(-)
<b>Fish</b>	(-)	(-)	(-)
<b>Milk</b>	(-)	(-)	(-)
<b>Peanut</b>	(-)	(-)	(-)

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<b>Soy</b>	(-)	(-)	(-)
<b>Tree nuts</b>	(-)	(-)	(+)
<b>Wheat</b>	(-)	(-)	(-)
<b>Lupin</b>	(-)	(-)	(-)
<b>Sesame</b>	(+)	(+)	(+)