

DRAFT UGANDA STANDARD

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Sesame paste — Specification



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Foreword

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- (a) a member of International Organisation for Standardisation (ISO) and
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The work of preparing Uganda Standards is carried out through Technical Committees. A Technical Committee is established to deliberate on standards in a given field or area and consists of key stakeholders including government, academia, consumer groups, private sector and other interested parties.

Draft Uganda Standards adopted by the Technical Committee are widely circulated to stakeholders and the general public for comments. The committee reviews the comments before recommending the draft standards for approval and declaration as Uganda Standards by the National Standards Council.

The committee responsible for this document is Technical Committee UNBS/TC 2, *food and agriculture*, Subcommittee SC2, *Edible oilseeds, fats and oils*.

PUBLIC REVIEW DRAFT MAY 20018

Sesame paste— Specification

1 Scope

This Draft Uganda standard describes the requirements and methods of sampling and test of sesame paste also known as Tehena for human consumption.

2 Normative references

The following referenced documents referred to in the text in such a way that some or all of their content constitutes requirements of this document. For dated references, only the edition cited applies. For undated references, the latest edition of the referenced document (including any amendments) applies.

US 1628, *Sesame grain specification*

US EAS 38, *General standard for labelling of pre-packaged foods*

US EAS 39, *Code of practice for hygiene in the food and drink manufacturing industry*

CODEX STAN 192

US ISO 6579, *Microbiology of food and animal feeding stuffs -- Horizontal method for the detection of Salmonella spp.*

US ISO 7251, *Microbiology of food and animal feeding stuffs -- Horizontal method for the detection and enumeration of presumptive Escherichia coli -- Most probable number technique*US

US 635:, *Code of hygiene practice for oilseeds handling and milling*

US ISO 729, *Oilseeds -- Determination of acidity of oils*

US ISO 659, *Oilseeds — Determination of oil content (Reference method)*

DUS ISO 735, *Oilseed residues — Determination of ash insoluble in hydrochloric acid*

3 Terms and definitions

For the purposes of this document, the following terms and definitions apply. :

ISO and IEC maintain terminological databases for use in standardization at the following addresses:

— ISO Online browsing platform: available at <http://www.iso.org/obp>

3.1 foreign matter

any organic or inorganic matter other than the food grains or pulse referred to in the relevant paragraphs e.g husk, chaff, weeds, sand, lumps of clay and other kinds of grains or pulses

4 Description

Sesame paste is a product obtained by grinding mature, roasted and husked sesame seeds of the species *Sesame indicum* L. .

4 Requirements

4.1 General requirements

Sesame paste shall

- a) from Sesame seeds comply with US 1628
- b) be safe and suitable for human consumption.
- c) have a distinctive natural flavour and be free from rancidity
- d) have a colour and texture shall become homogeneous and free from agglomeration.
- e) be free from extraneous and foreign matter.
- f) be free from artificial flavour, filling agent, colouring and bleaching agents (i.e.: titanium dioxide).

4.2 Specific requirements

Sesame shall conform to the specific requirements when tested with the methods stated in table 1 below

Table 21 Specific requirements for sesame paste

s/n	Parameter	Requirement	Method of test
1	Moisture , by mass, %	1.5%.	US ISO 665
3	Total fats, % mass, min	45%	US ISO 734
4	Total ash, on dry matter basis, % mass, max	3.5%	US ISO 749
5	Acid insoluble ash	0.3%	DUS ISO 735:
6	Extracted oil acidity, as% oleic acid, max	1.8%	US ISO 729

5 Food additives

Only the food additives permitted in US 45 standards for food additives may be used

6 Contamination

6.1 Pesticide

Sesame paste shall comply with those maximum pesticide residue limits established by CODEX Alimentarius commission for similar commodities.

6.2 Heavy metals

Sesame paste shall comply with those maximum heavy metal limits established by CODEX Alimentarius commission for similar commodities

6.3 Aflatoxin

The maximum content of aflatoxins in Sesame paste when determined in accordance with the method described in US ISO 16050 shall not exceed 5 µg/kg (ppb) for aflatoxin B and 10 µg/kg for total aflatoxins

7 Hygiene

7.1 Sesame paste shall be produced, prepared and handled in accordance with the provisions of appropriate US EAS 39 and US 635

7.2 Sesame paste shall conform to the microbial limits stated in table 2:

s/n	Requirement	Limits	Test method
1	Total plate count, cfu/m	10 ⁵	US ISO 4833-1
2	E.coli count per g, Max	Absent	US ISO 11866,
3	Salmonella sp.	Absent	US ISO 6785
4	Yeast and mould count per g, max	10 ³	US ISO 661

8 Packaging

Sesame paste shall be packed in food grade containers which will safeguard the hygienic, nutritional, and organoleptic qualities of the product

9 Labelling

9.1 In addition to the requirements in US EAS 38, each package shall be legibly and indelibly labelled with the following:

- i. The name of the product shall be "Sesame paste"
- ii. Brand name/trade name;
- iii. The name and physical address of the manufacturer;
- iv. Lot identification
- v. batch/code number
- vi. volume in metric units;
- vii. List of ingredients in descending order if any
- viii. list of any additives used;
- ix. Date of manufacture;

- x. Country of origin;
- xi. Storage conditions;
- xii. Expiry date

10 Sampling

Methods of sampling of sesame paste shall be accordance with US ISO 542

PUBLIC REVIEW DRAFT MAY 20018

Bibliography

- 1] CODEX STAN 259-R – 2007, REGIONAL STANDARD FOR TEHENA
- 2]

PUBLIC REVIEW DRAFT MAY 20078

Certification marking

Products that conform to Uganda standards may be marked with Uganda National Bureau of Standards (UNBS) Certification Mark shown in the figure below.

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