

Specification code      HSS/2/S/E  
Date      26/11/2025

Product description

Description	Hulled sesame seeds ( <i>Sesamum indicum</i> L.) produced by hulling raw sesame seeds.
Ingredients	100% sesame seeds
Colour	Light cream to golden
Taste and smell	Typical for sesame seeds
External appearance	Fully developed, oval, slightly convex grains. Dry, clean, sound, without discolouration, free from pests, winnowed.
Consistency	Free flowing, homogeneous grains, not desiccated, not caked.

Others specs

Allergens	This product contains sesame seeds and is therefore classified as an allergen according to Regulation (EU) No 1169/2011; based on the supplier's declaration, there is no risk of cross-contamination with other allergens.
GMO	This product is non-GMO. It is not genetically modified and does not contain genetically modified organisms.
Radiation and nanoparticles	The product has not been treated with ultraviolet and ionising radiation, does not contain nanoparticles and has not been manufactured using nanoparticles.
Storage	The product shall be stored at a maximum temperature of 18°C and a maximum relative humidity of 75%.
Consumer destination	The product is suitable for gluten-free, vegetarian, vegan, and kosher diets.
Transport conditions	The product must be transported in clean, food-grade vehicles that are free from foreign odours.

Physical chemical analysis

Aflatoxin (B1+B2+G1+G2)	max 4 µg/kg
Aflatoxin B1	max 2 µg/kg
Ochratoxin A	max 3 µg/kg
Heavy metals	In accordance with Commission Regulation (EU) 2023/915 as amended
Pesticides	In accordance with Commission Regulation (EU) 396/2005 as amended

Microbiological analysis

E. coli	Absent in 1g
Salmonella	Absent in 25g

Quality analysis

Moisture	max 5%
Purity	min 99.98%
Presence of contamination of plant origin	max 0.02%
Presence of pests (or their residues)	Not permitted
Other contamination (stones, metal, glass)	Not permitted

Our certificates



Foodcom S.A.  
Komedy 2/3 , 02-517 Warsaw  
NIP: 5213680286,  
REGON:147463542  
[www.foodcom.eu](http://www.foodcom.eu)

Formulated

Approved by

Martyna Stępień  
[m.stepien@foodcom.pl](mailto:m.stepien@foodcom.pl)

Mateusz Augustyniak  
[maugustyniak@foodcom.pl](mailto:maugustyniak@foodcom.pl)