 <p><b>HUILERIE BEAUJOLAISE</b> Jean-Marc Montegottero, Artisan huilier</p>	<p align="center"><b>Technical sheet</b> Huile maison vierge <b>Toasted sesame</b> <b>(nuts)</b></p>	<p align="right">Page 1 sur 2 Version : 01 Date : 31/08/2015 Code : A-Q-FT-D015</p>
--	--	---

**Manufacturing process**

The sesames are crushed and cooked for 40 minutes. At list, they are pressed during 2h15 and filtered.

*No more adjuvant is added during this process. They are no antioxidant in the oil.*

**Ingredient**

Sesame originally from Paraguay

*In this virgin oil, we have only sesame. There are no other ingredients.*

**Nutritional facts (Per 100g)**

- **828 Kcal** or 3404 KJ
- **Salt** 0 g
- **Total Fat** 92.0g with :
  - **Unsaturated fatty acid** = 84%
  - **Saturated fatty acid** = 16 %
- **Carbohydrate** 0 g with :
  - **Sugar** 0 g
  - **Dietary Fiber** 0g
- **Proteins** 0g

**Organoleptic analysis**

- **Color** = typical
- **Odor** = typical
- **Taste** = typical

**Storage**


**Bottle:** 10cL, 25cL, 50cL or 1L

**Oilcan:** 5L or 25L

Keep in a dark and dry place. Preserve between 50°F and 68°F

**Retention Period**

Best before 24 months

 <p><b>HUILERIE BEAUJOLAISE</b> Jean-Marc Montegottero, Artisan huilier</p>	<p><b><u>Technical sheet</u></b> Huile maison vierge Toasted sesame (nuts)</p>	<p>Page 2 sur 2 Version : 01 Date : 31/08/2015 Code : A-Q-FT-D015</p>
--	--	---

### Allergens

<b>Milk</b>	No
<b>Soya</b>	No
<b>egg</b>	No
<b>Fish</b>	No
<b>Crustacean</b>	No
<b>wheat/gluten</b>	No
<b>Nuts</b>	<b>yes</b>
<b>Sesame</b>	<b>possibility of cross-contamination (*)</b>
<b>Sulfite</b>	No
<b>peanuts</b>	No
<b>Celery</b>	No
<b>Mustard</b>	<b>possibility of cross-contamination (*)</b>
<b>Mollusk</b>	No

**Other:** No other allergens in this product.

\* After each type of oil we wash all of the material. But the final product and raw material are in the same warehouse.