

**SRI LANKA STANDARD 231: 2013**  
**UDC 664.34**

**SPECIFICATION FOR  
SESAMESEED OIL**  
**(First Revision)**

**SRI LANKA STANDARDS INSTITUTION**

**Sri Lanka Standard**  
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**(First Revision)**

**SLS 231 : 2013**  
**(Attached AMD 476)**

**Gr.4**

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Sri Lanka Standards are subject to periodical revision in order to accommodate the progress made by industry. Suggestions for improvement will be recorded and brought to the notice of the Committees to which the revisions are entrusted.

This standard does not purport to include all the necessary provisions of a contract.

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## **FOREWORD**

This standard was approved by the Sectoral Committee on Agricultural and Food Products and was authorized for adoption and publication as a Sri Lanka Standard by the Council of the Sri Lanka Standards Institution on 2013-08-28.

Sesameseed oil has a long history of human consumption and is generally regarded as high-priced, high-quality oil. It is one of the most stable edible oil despite its high degree of unsaturation. The processing of sesameseed to yield oil varies from region to region. The major differences are whether the seed coat is removed and whether the seed is roasted.

This standard was first published in 1973. It is being revised in view of the comments received from the industry, users and trade to give provision for roasted sesameseed oils. In this revision a change has been made in the requirement for colour and additional requirements for aflatoxin and heavy metals have been incorporated.

This standard is subject to the restrictions imposed under the Sri Lanka Food Act No. 26 of 1980 and the regulations framed thereunder, wherever applicable.

For the purpose of deciding whether a particular requirement of this standard is complied with, the final value, observed or calculated, expressing the result of a test or an analysis, shall be rounded off in accordance with **SLS 102**. The number of significant places retained in the rounded off value should be the same as that of the specified value in this standard.

In revising this standard, the assistance derived from the publications of the Codex Alimentarius Commission, Bureau of Indian Standards and International Organization for Standardization (ISO) is gratefully acknowledged.

## **1 SCOPE**

This standard prescribes the requirements and methods of sampling and testing for sesameseed oil (Syn. gingellyseed oil).

## **2 REFERENCES**

SLS 102	Rules for rounding off numerical values
SLS 143	General principles of food hygiene
SLS 313	Methods for analysis of animal and vegetable fats and oils
	Part 1/Section 1 Preparation of test sample
	Part 1/Section 2 Determination of the relative density at $t^{\circ}\text{C}/t_0^{\circ}\text{C}$ in air
	Part 1/Section 4 Determination of Lovibond colour
	Part 1/Section 5 Determination of refractive index
	Part 2/Section 1 Determination of saponification value