PG COMMODITIES

FOOD INGREDIENTS · QUALITY SPECIFICATION

PRODUCT SPECIFICATION

CONVENTIONAL HULLED SESAME SEEDS

PURITY: MIN. 99.98% | ORIGIN: PAKISTAN | MARKET: EUROPEAN UNION

99.98%	≤4 ppb	Per lot
PURITY - MINIMUM	TOTAL AFLATOXINS - MAXIMUM	ISO/IEC 17025 LABORATORY TESTING

SPECIFICATION NO.	ISSUE DATE	STATUS
PGC-SPEC-SES-001-EU	05.08.2026	Controlled EU-market specification

SECTION 01 / PRODUCT IDENTIFICATION

Product Identity and Sensory Characteristics

Product identification, composition, origin, sensory characteristics, intended use, and controlled processing.

100%
COMPOSITION: SESAME SEEDS

PRODUCT IDENTIFICATION

Product name	**Conventional Hulled Sesame Seeds**
Product code	PGC-1101
Product description	Cleaned sesame kernels with the outer hull removed (hulled / decorticated)
Botanical name	*Sesamum indicum* L.
Common names	Hulled sesame seeds; decorticated sesame seeds; sesame seed kernels

Origin	Pakistan
Production status	Conventional (not organic)
Ingredient declaration	**Sesame seeds**
Intended use	Food ingredient for bakery, confectionery, tahini, toppings, snacks, seasoning blends, and further processing
Intended market	European Union

SENSORY CHARACTERISTICS

Appearance	Whole, small oval kernels; clean and free-flowing
Colour	**White to creamy white**
Odour	Characteristic sesame odour; no foreign odour
Flavour	Characteristic sesame flavour; no rancid or foreign taste
Texture	Smooth, small kernels; free-flowing
Hazardous foreign objects	No stones, metal, glass, or other hazardous foreign objects; total foreign material max. 0.02%
Pests / insects	No live insects or visible infestation

INTENDED APPLICATIONS

Bakery · Tahini · Confectionery · Toppings · Snacks · Seasonings

PROCESSING AND TRACEABILITY

CLEANING
Controlled cleaning and separation reduce foreign material.

HULLING
The outer hull is removed under controlled conditions to produce clean kernels.

LOT TRACEABILITY
Traceability is maintained from receipt of raw sesame from farm groups through packing and export.

SECTION 02 / PRODUCT SPECIFICATIONS

Physical, Chemical and Microbiological Specifications

Product requirements and microbiological lot-release limits.

99.98%
MINIMUM PURITY

PHYSICAL AND CHEMICAL REQUIREMENTS

PURITY **min. 99.98%** Finished product	FOREIGN MATERIAL **max. 0.02%** Lot-release limit	MOISTURE **max. 5.0%** At release
OIL CONTENT **min. 48.0%** Product specification	FREE FATTY ACIDS **max. 2.0%** FFA	AFLATOXIN B1 **max. 2 ppb** EU finished-ingredient limit
TOTAL AFLATOXINS **max. 4 ppb** B1 + B2 + G1 + G2	PESTS / INSECTS **None** No live infestation	HAZARDOUS FOREIGN OBJECTS **Absent** No stones, metal, glass, or other hazardous foreign objects

MICROBIOLOGICAL RELEASE CRITERIA

MICROORGANISM / INDICATOR	SPECIFICATION	UNIT / SAMPLING PLAN
Total bacterial count / aerobic plate count	**≤ 100,000**	CFU/g
E. coli	**< 10**	CFU/g
Coliforms	**≤ 100**	CFU/g
Moulds and yeasts	**≤ 20,000**	CFU/g
Salmonella spp.	**Not detected**	Five 25 g samples; no positive result permitted (n=5, c=0). EN ISO 6579-1 or validated equivalent

Quality-Assurance Release

Each production lot is assessed against this specification before release. The lot-specific Certificate of Analysis records the applicable physical, chemical, and microbiological results. The microbiological limits above are applied as contractual lot-release criteria using validated test methods and documented sampling.

SECTION 03 / NUTRITION AND HANDLING

Nutritional Values, Packaging and Handling

Typical nutritional values and specified packaging, storage, and transport conditions.

24 months
SPECIFIED SHELF LIFE

TYPICAL TECHNICAL NUTRITIONAL VALUES / 100 G

ENERGY **2,640 kJ / 631 kcal**		TOTAL FAT **61.20 g**	PROTEIN **20.40 g**
SATURATED FAT **9.06 g**	MONOUNSATURATED FAT **23.90 g**	POLYUNSATURATED FAT **25.50 g**	CARBOHYDRATE **11.70 g**
SUGARS **0.48 g**	DIETARY FIBRE **11.60 g**	SODIUM **47 mg**	SALT **0.12 g**
CALCIUM **60 mg**	IRON **6.36 mg**	MAGNESIUM **345 mg**	PHOSPHORUS **667 mg**
POTASSIUM **370 mg**		ZINC **6.73 mg**	

Reference basis: Typical values for food-manufacturing use. Salt is calculated as sodium × 2.5. The responsible food business operator establishes finished-food EU nutrition information under Regulation (EU) 1169/2011.

PACKAGING, STORAGE & TRANSPORT

PACKAGING

MATERIAL
Food-grade polypropylene (PP) or paper bags with the specified liner; product identity and lot reference shown

FOOD-CONTACT COMPLIANCE
Complies with Regulations (EC) 1935/2004 and 2023/2006, plus Regulation (EU) 10/2011 for plastic layers

STORAGE

TEMPERATURE
Cool storage; preferably below 35°C

ENVIRONMENT
Dry and odour-free; relative humidity max. 65%; out of sunlight; packaging intact and away from walls

MOISTURE PROTECTION
Protect from water, condensation, humidity, and damaged packaging

TRANSPORT

CONDITION
Clean, dry, odour-free food-grade containers or trucks

HANDLING
Keep bags closed and protect from pests, odours, chemicals, and nonfood cargo

UNIT SIZE
25 kg net

SHELF LIFE
24 months after packing under specified conditions

SECTION 04 / ALLERGEN DECLARATION

EU Annex II Allergen Declaration

Allergen status and related product declarations under Regulation (EU) No 1169/2011.

SESAME
PRESENT AS INGREDIENT

EU ANNEX II ALLERGEN	PRODUCT STATUS
Cereals containing gluten and products thereof	**Not used as an ingredient**
Crustaceans and products thereof	**Not used as an ingredient**
Eggs and products thereof	**Not used as an ingredient**
Fish and products thereof	**Not used as an ingredient**
Peanuts and products thereof	**Not used as an ingredient**
Soybeans and products thereof	**Not used as an ingredient**
Milk and products thereof	**Not used as an ingredient**
Nuts and products thereof	**Not used as an ingredient**
Celery and products thereof	**Not used as an ingredient**
Mustard and products thereof	**Not used as an ingredient**
Sesame seeds and products thereof	**Present - product identity**
Sulphur dioxide / sulphites above 10 mg/kg or 10 mg/L	**Not used as an ingredient**
Lupin and products thereof	**Not used as an ingredient**
Molluscs and products thereof	**Not used as an ingredient**

CONTAINS: SESAME

This product consists solely of sesame seeds. Sesame is therefore the only EU Annex II allergen intentionally present as an ingredient. PGCom's documented Hazard Analysis and Critical Control Point (HACCP) programme covers supplier approval, segregation, sanitation, packing, and label verification.

PRODUCT STATUS AND DECLARATIONS

SESAME ALLERGEN
Contains sesame. Declared throughout product and shipment information.

NON-GMO / PLANT ORIGIN
Single-ingredient plant-origin product, supported by documented supply-chain controls under Regulations (EC) 1829/2003 and 1830/2003.

NON-IRRADIATED
Not treated with ionising radiation.

GLUTEN STATUS
No cereal containing gluten or gluten-derived ingredient is used.

ALLERGEN CONTROL
Ingredient approval, segregation, sanitation, packing, and label verification are documented.

FOOD SAFETY
HACCP-based procedures implemented in accordance with Regulation (EC) 852/2004.

SECTION 05 / CONTAMINANT AND RESIDUE CONTROL

Contaminants, Residues and Lot Release

Applicable EU limits and PGCom contractual criteria supported by lot-specific laboratory testing.

LOT TESTING
ISO/IEC 17025 LABORATORY

PARAMETER / AREA	EU / PGCOM SPECIFICATION	REGULATORY BASIS / RELEASE COMMENT
Total aflatoxins (B1 + B2 + G1 + G2)	**≤ 4.0 µg/kg (ppb)**	Regulation (EU) 2023/915, Annex I 1.1.5
Aflatoxin B1	**≤ 2.0 µg/kg (ppb)**	Regulation (EU) 2023/915, Annex I 1.1.5
Ethylene oxide residue definition	**Ethylene oxide (EtO) + 0.55 × 2-chloroethanol (2-CE): not detected; limit of quantification ≤ 0.05 mg/kg**	PGCom lot-release limit; EU sesame maximum residue limit 0.05 mg/kg under Regulation (EC) 396/2005
Pesticide residues	**Complies with applicable sesame-seed MRLs; residues not detected above validated reporting limits**	Regulation (EC) 396/2005; method LOQs at or below applicable MRLs, including Article 18 default 0.01 mg/kg
Cadmium	**≤ 0.10 mg/kg**	Regulation (EU) 2023/915, Annex I 3.2.11.1
Lead	**≤ 0.20 mg/kg**	PGCom contractual release criterion; ISO/IEC 17025 verification
Mercury	**≤ 0.01 mg/kg**	PGCom contractual release criterion; ISO/IEC 17025 verification
Arsenic	**≤ 0.20 mg/kg**	PGCom contractual release criterion; ISO/IEC 17025 verification
Other contaminants	**Comply with applicable EU limits**	Applicable provisions of Regulation (EU) 2023/915 as amended

EU CONFORMITY AND LOT-RELEASE CONTROLS

EU COMPLIANCE BASIS
Manufactured and released as an EU food ingredient against the requirements cited in this specification.

CONTRACTUAL QUALITY CRITERIA
Minimum 99.98% purity, maximum 0.02% foreign material, Salmonella not detected in five 25 g samples, and the microbiological limits listed on page 3.

LOT RELEASE
Quality Assurance authorises shipment only after reviewing test results, the Certificate of Analysis, packaging records, and traceability records.

LABORATORY TESTING
Each lot is tested for aflatoxins, pesticide residues, ethylene oxide / 2-chloroethanol, heavy metals, and microbiology by an ISO/IEC 17025-accredited laboratory. Results form part of the shipment documentation package.

REGULATORY REVIEW
EU limits, MRLs, and import controls are reviewed at order confirmation and shipment release.

BUYER-SPECIFIC CRITERIA
Any stricter written buyer criterion is incorporated into the approved specification and release plan.

SECTION 06 / EU REGULATORY FRAMEWORK

Applicable European Union Legislation

Principal EU legislation referenced by this product specification and lot-release programme.

EU
REGULATORY BASIS

FOOD LAW & HYGIENE

Regulations (EC) 178/2002 and 852/2004 - food safety, operator responsibility, traceability, withdrawal, recall, food hygiene, and HACCP-based procedures.

MICROBIOLOGICAL FRAMEWORK

Regulation (EC) 2073/2005 applies to the food categories covered by that regulation. The page 3 limits are applied as contractual lot-release criteria.

PESTICIDES & ETHYLENE OXIDE

Regulation (EC) 396/2005 and current maximum residue limits. Ethylene oxide + 0.55 × 2-chloroethanol, expressed as ethylene oxide, max. 0.05 mg/kg; PGCom lot-release limit: not detected.

CONTAMINANTS & SAMPLING

Regulation (EU) 2023/915 sets aflatoxin B1, total aflatoxin, and cadmium limits. **Implementing Regulation (EU) 2023/2782** governs official-control sampling and analysis.

FOOD INFORMATION & ALLERGENS

Regulation (EU) 1169/2011, including Annex II. Sesame is declared throughout the specification and shipment information.

GMO, IRRADIATION & GLUTEN

Regulations (EC) 1829/2003 and 1830/2003; Directives 1999/2/EC and 1999/3/EC; and **Regulation (EU) 828/2014**. Product is Non-GMO, non-irradiated, with no cereal containing gluten used.

FOOD-CONTACT PACKAGING

Regulations (EC) 1935/2004 and 2023/2006; plastic food-contact layers comply with **Regulation (EU) 10/2011**, with Article 15 declarations of compliance maintained.

IMPORT & OFFICIAL CONTROLS

Regulations (EU) 2017/625 and 2019/1793. Current EU import controls for the product and country of origin are reviewed before shipment release.

EU Compliance and Lot Release

PGCom releases this product only when the applicable limits and controls in this specification are met. Where a buyer requirement is stricter, the approved buyer criterion is incorporated into the lot-release plan.

AFLATOXIN B1
≤2 ppb
EU limit

TOTAL AFLATOXINS
≤4 ppb
EU limit

ETO / 2-CE
Not detected
LOQ ≤0.05 mg/kg

CADMIUM
≤0.10 mg/kg
EU limit

SECTION 07 / SHIPMENT DOCUMENTATION

Shipment Documentation and Lot Records

Commercial, analytical, and technical records supplied or maintained for shipment and lot release.

COA
ISSUED PER SHIPMENT LOT

SHIPMENT DOCUMENTATION

COMMERCIAL

INVOICE / PACKING LIST
Product, EU-market designation, lot identity, quantity, and packing details.

PHYTOSANITARY / HEALTH
All certificates applicable to the destination and shipment.

OFFICIAL CONTROLS
Applicable origin and commodity-control documents in the export documentation package.

ANALYTICAL

LOT-SPECIFIC COA
Each lot is tested before release; a lot-specific COA is supplied with each shipment.

TEST REPORTS
Methods, LOQs, and results for EtO / 2-CE, EU pesticide panel, heavy metals, aflatoxins, and microbiology.

TECHNICAL

PRODUCT DECLARATIONS
Allergen, Non-GMO, non-irradiation, and traceability declarations.

FOOD SAFETY RECORDS
HACCP-based controls, Quality Assurance release records, and current facility documents in the supplier-approval file.

EU PRODUCT SPECIFICATION SUMMARY

Product / origin	**Conventional hulled / decorticated sesame seeds - Pakistan**
Article / market	**PGC-1101 - European Union**
Composition / colour	**100% sesame seeds - white to creamy white**
Purity / foreign material	**min. 99.98% / max. 0.02%**
Moisture / oil / free fatty acids	**max. 5.0% / min. 48.0% / max. 2.0%**
Aflatoxins	**B1 ≤2.0 µg/kg; total B1 + B2 + G1 + G2 ≤4.0 µg/kg**
Ethylene oxide / cadmium	**Ethylene oxide + 0.55 × 2-chloroethanol not detected (limit of quantification ≤0.05 mg/kg) / cadmium ≤0.10 mg/kg**
Microbiology	***E. coli* <10 CFU/g; *Salmonella* not detected in five 25 g samples; aerobic plate count ≤100,000 CFU/g**
Allergen	**CONTAINS: SESAME**
Lot assurance	**ISO/IEC 17025 testing / lot-specific COA with every shipment**
Packing / shelf life	**25 kg polypropylene or paper bags / 24 months after packing**

SUPPLY CHAIN TRACEABILITY

01	02	03	04	05
FARM GROUPS	CLEANING & SORTING	CONTROLLED HULLING	ISO/IEC 17025 LOT TESTING	PORT OF KARACHI