Sesame Oil (Non-Gmo)

The Non-Gmo Refined Sesame Oil is the right cooking oil can give you the best benefits in terms of taste, texture and nutrition. The cooking oil that you select can have tremendous impact on your family's health and fitness levels.

Refined Sesame Oil is an edible oil that has a very light colour and a neutral flavour. It is thus ideal for cooking. Refined sesame oil has higher smoke point than other oils which makes it not only good for stir frying but also deep frying. In many countries, refined sesame oil is known as 'light coloured sesame oil', and is a preferred cooking medium in many countries.

FATTY ACID COMPOSITION

C16:0 (Palmitic Acid)	: 7 – 12 %
C18:0 (Stearic Acid)	: 3.5 – 6.8%
C18:1 (Oleic Acid)	: 35 – 50%
C18:2 (Linolenic Acid)	: 35 – 50%
C18:3 (Linoleic Acid)	: 1.0% max
C20:0 (Arachic Acid)	: 1.0% max
C20:1 (Gadoleic Acid)	: 0.5% max

Agarwal Industries Pvt Ltd.

15-1-52/1, Jagdish Nivas, Old Feelkhana, Hyderabad, 5000 12,
Mob: +91 9849285891, 9948151116
Email : ritesh@agarwalindia.com, adit@agarwalindia.com
www.agarwalindia.com, www.goldmoharoils.com

Marketed by :

SHANTI VEGETABLE OILS PVT LTD.

15-1-52/1, Jagdish Nivas, Old Feelkhana, Hyderabad, 5000 12