



Sesame Oil

unroasted, cold pressed
100 % natural, high heat stability

Sesame oil is extracted from the seeds of the sesame plant (*Sesamum indicum* L.) through a purely mechanical pressing process. The plant which is reminiscent of a foxglove and can grow to up to one and a half metres has been cultivated in India and China for millennia and is now grown in many countries, including Sudan and Venezuela. The seed capsules ripen throughout the year, which is why they are largely harvested by hand. Sesame oil has a high unsaturated fatty acid content. It can withstand high temperatures, has a mild, nutty taste and is, for example, used as a subtle cooking oil for salads and in Asian and Oriental cooking. With regard to body care, sesame oil is perceived to be pleasant and intensively nourishing for dry, strained, flaky skin and cellulite, in particular.

Ingredients: 100 % **Sesame Oil**, cold pressed.

Average nutrition value	per 100 g
caloric content	3400 kJ/ 827 kcal
fat	92 g
of which are	
- saturated fatty acids	15 g
- monounsaturated fatty acids ¹	36 g
- polyunsaturated fatty acids ²	41 g
carbohydrates	0 g
of which is sugar	0 g
protein	0 g
salt	0 g

¹ of which is 36 g oleic acid

² of which is 40 g linoleic acid

Store well closed, cool and in a dark place.

Contents 100 ml

Art. No. 657

Eti0523