CONVENTIONAL HULLED SESAME SEEDS · UNITED STATES OF AMERICA · PGC/SP/SES-HUL/US/R01 · CONVENTIONAL HULLED SESAME SEEDS · UNITED STATES OF AMERICA · PGC/SP/SES-HUL/US/R01 · CONVENTIONAL HULLED SESAME SEEDS · UNITED STATES OF AMERICA · PGC/SP/SES-HUL/US/R01 · CONVENTIONAL HULLED S

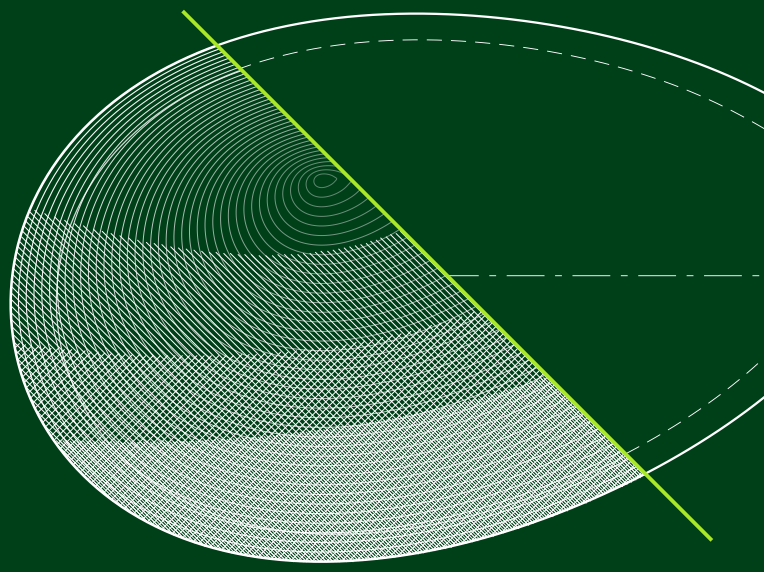
01 · PRODUCT

Conventional Hulled Sesame Seeds

Cleaned sesame kernels with the outer hull removed (hulled / decorticated). *Sesamum indicum* L. Food ingredient for bakery, confectionery, tahini, toppings, snacks, seasoning blends, and further processing.

PGC/SP/SES-HUL/US/R01 R01

SESAME · CLEANED · HULLED · ISO 17025 · COA · PKKHI



THE DEFINING PAIR

§ 02 · PHYSICAL AND CHEMICAL REQUIREMENTS

PURITY · MINIMUM

99.98 %

FOREIGN MATERIAL · MAXIMUM

0.02 %

TWO HALVES OF ONE SAMPLE

99.98 + 0.02 = 100.00 *percent*

CONTENTS

01 IDENTITY 02
02 SPECIFICATIONS 03
03 NUTRITION, HANDLING 04
04 ALLERGENS 05
05 CONTAMINANTS 06
06 U.S. REGULATORY BASIS 07
07 DOCUMENTATION 08

MOISTURE	OIL CONTENT	FREE FATTY ACIDS	ISO/IEC 17025 LABORATORY TESTING
5.0% MAX	48.0% MIN	2.0% MAX	Per lot

CRITERIA	U.S. REFERENCE	PGCOM	BASIS
Total aflatoxins	20 *ppb*	< 15 *ppb*	FDA CPG 555.400 action level, human food
Foreign material	0.5%	max. 0.02%	25× below the 0.5% FDA CPG 525.700 direct-reference level (guidance, not a tolerance)
Salmonella spp.		Not detected	Five 25 *g* samples (n=5, c=0); no positive result permitted
E. coli		< 10 *CFU/g*	PGCom contractual criterion

SUPPLY CHAIN

FARM GROUPS — ORIGIN
CLEANING — SORTING
HULLING — CONTROLLED
LABORATORY — ISO/IEC 17025
PKKHI — LOADING

CONTROLLED USA-MARKET SPECIFICATION · PG COMMODITIES · KARACHI · PKKHI · CONTROLLED USA-MARKET SPECIFICATION · PG COMMODITIES · KARACHI · PKKHI · CONTROLLED USA-MARKET SPECIFICATION · PG COMMODITIES · KARACHI · PKKHI · CONTROLLED USA-MARKET SPECIFICATION · PG COMMODITIES · KARACH

PGC/SP/SES-HUL/US/R01 · SES-HUL · SUPERSEDES NONE (FIRST ISSUE) · CONTROLLED USA-MARKET SPECIFICATION · PGC/SP/SES-HUL/US/R01 · SES-HUL · SUPERSEDES NONE (FIRST ISSUE) · CONTROLLED USA-MARKET SPECIFICATION · PGC/S

SECTION 01 / PRODUCT IDENTIFICATION

01 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	SES-HUL
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	United States of America

SENSORY CHARACTERISTICS

APPEARANCE	Whole, small oval kernels; clean and free-flowing
COLOR	White to creamy white
ODOR	Characteristic sesame odor; no foreign odor
FLAVOR	Characteristic sesame flavor; 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

02 Physical, chemical and microbiological specifications

Product requirements and microbiological lot-release limits.

99.98%
MINIMUM PURITY

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	

TOTAL AFLATOXINS	PGCOM
< 15 *ppb*	
FDA action level 20 *ppb*	

PARAMETER	SPECIFICATION	INTERPRETATION
Aflatoxin B1	In the total	Result reported; no separate FDA action level
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*
Molds and yeasts	≤ 20,000	*CFU/g*
Salmonella spp.	Not detected	Five 25 *g* samples; no positive result permitted (n=5, c=0). 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.

PGC/SP/SES-HUL/US/R01 · SES-HUL · SUPERSEDES NONE (FIRST ISSUE) · CONTROLLED USA-MARKET SPECIFICATION · PGC/SP/SES-HUL/US/R01 · SES-HUL · SUPERSEDES NONE (FIRST ISSUE) · CONTROLLED USA-MARKET SPECIFICATION · PGC/SP/SES-HUL/US/R01 · SES-HUL · SUPERSEDES NONE (FIRST ISSUE) · CONTROLLED USA-MARKET SPECIFICATION · PGC/S

SECTION 03 / NUTRITION AND HANDLING

03 Nutritional values, packaging and handling

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

24 *months*
SPECIFIED SHELF LIFE

TYPICAL TECHNICAL NUTRITIONAL VALUES

PER 100 *g*

NUTRIENT	TYPICAL VALUE	NUTRIENT	TYPICAL VALUE
Energy	2,640 *kJ* / 631 *kcal*	Sugars	0.48 *g*
Total fat	61.20 *g*	Dietary fiber	11.60 *g*
Protein	20.40 *g*	Sodium	47 *mg*
Saturated fat	9.06 *g*		
Monounsaturated fat	23.90 *g*	Calcium	60 *mg*
Polyunsaturated fat	25.50 *g*	Iron	6.36 *mg*
Carbohydrate	11.70 *g*	Magnesium	345 *mg*
Phosphorus	667 *mg*	Potassium	370 *mg*
Zinc	6.73 *mg*		

REFERENCE BASIS

Typical values for food-manufacturing use, not product-specific CoA results or a finished retail nutrition declaration. Finished-food nutrition labeling is established under the FD&C Act and 21 CFR Part 101.

PACKAGING, STORAGE AND TRANSPORT

PACKAGING

MATERIAL

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

FOOD-CONTACT COMPLIANCE

Components comply with applicable U.S. food-contact authorizations for the intended use

STORAGE

TEMPERATURE

Cool storage; preferably below 35 °C

ENVIRONMENT

Dry and odor-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, odor-free food-grade containers or trucks

HANDLING

Keep bags closed and protect from pests, odors, chemicals, and nonfood cargo

UNIT SIZE

25 *kg* net

SHELF LIFE

24 *months* after packing under specified conditions

SECTION 04 / ALLERGEN DECLARATION

04 Major U.S. food allergen declaration

Allergen status and related product declarations under FD&C Act section 403(w) and 21 CFR Part 101.

Sesame
PRESENT AS INGREDIENT

MAJOR U.S. FOOD ALLERGEN	PRODUCT STATUS	MAJOR U.S. FOOD ALLERGEN	PRODUCT STATUS
Milk	Not used as an ingredient	Eggs	Not used as an ingredient
Fish	Not used as an ingredient	Crustacean shellfish	Not used as an ingredient
Tree nuts	Not used as an ingredient	Peanuts	Not used as an ingredient
Wheat	Not used as an ingredient	Soybeans	Not used as an ingredient
Sesame	**Present · product identity**	Other major allergens	None intentionally added

CONTAINS: SESAME

This product consists solely of sesame seeds. Sesame is a major U.S. food allergen and the only one 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; U.S. bioengineered food disclosure (7 CFR Part 66) applies where relevant.

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, with current good manufacturing practice and risk-based preventive controls under 21 CFR Part 117.

SECTION 05 / CONTAMINANT AND RESIDUE CONTROL

05 Contaminants, residues and lot release

Applicable U.S. requirements and PGCom contractual criteria supported by lot-specific laboratory testing.

ISO/IEC 17025
LOT TESTING LABORATORY

PARAMETER / AREA	U.S. REFERENCE	PGCOM SPECIFICATION	REGULATORY / CONTRACTUAL BASIS
Total aflatoxins (B1 + B2 + G1 + G2)	20 *ppb*	< 15 µg/kg (ppb)	PGCom contractual criterion; FDA CPG 555.400 action level for human food is 20 *ppb*
Aflatoxin B1	No separate level	Included in total; result reported	No separate FDA numerical action level for B1 in this food category
Ethylene oxide	EtO 7 *ppm* · 2-CE 940 *ppm*	EtO + 0.55 × 2-CE: not detected; LOQ ≤ 0.05 *mg/kg*	PGCom lot-release limit; not used as a treatment; 40 CFR 180.151 if present: EtO 7 *ppm*; 2-CE 940 *ppm*
Pesticide residues	40 CFR Part 180	Applicable U.S. tolerances / exemptions	FD&C Act section 408 and 40 CFR Part 180; analyte- and commodity-specific, with no default MRL
Cadmium	PGCom criterion	≤ 0.10 *mg/kg*	PGCom contractual release criterion; ISO/IEC 17025 verification
Lead	PGCom criterion	≤ 0.20 *mg/kg*	PGCom contractual release criterion; ISO/IEC 17025 verification
Mercury	PGCom criterion	≤ 0.01 *mg/kg*	PGCom contractual release criterion; ISO/IEC 17025 verification
Arsenic	PGCom criterion	≤ 0.20 *mg/kg*	PGCom contractual release criterion; ISO/IEC 17025 verification
Other contaminants		Applicable U.S. requirements	Product must not be adulterated under the FD&C Act
Foreign material	0.5%	max. 0.02%	25× below the 0.5% FDA CPG 525.700 direct-reference level (guidance, not a tolerance)
Metal / glass / stones		Absent	Hazardous foreign objects not permitted

U.S. CONFORMITY AND LOT-RELEASE CONTROLS

U.S. COMPLIANCE BASIS

Manufactured and released as a food ingredient for the U.S. market 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

U.S. requirements, tolerances, 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 / U.S. REGULATORY FRAMEWORK

06 Applicable United States requirements

Principal U.S. requirements referenced by this product specification and lot-release programme.

US
REGULATORY BASIS

GENERAL FOOD SAFETY

Federal Food, Drug, and Cosmetic Act and Food Safety Modernization Act; 21 CFR Part 117: current good manufacturing practice and hazard-analysis / risk-based preventive controls.

MICROBIOLOGICAL FRAMEWORK

FD&C Act adulteration provisions and FSMA controls. The page 3 limits are applied as contractual lot-release criteria.

PESTICIDES AND ETHYLENE OXIDE

FD&C Act section 408 and 40 CFR Part 180: applicable EPA tolerances and exemptions. Ethylene oxide is not used as a treatment; 40 CFR 180.151 if present: EtO 7 *ppm*; 2-CE 940 *ppm*. PGCom lot-release limit: not detected.

CONTAMINANTS / AFLATOXINS

FDA CPG 555.400: 20 *ppb* total-aflatoxin action level for human food; PGCom criterion is <15 *ppb*. Cadmium, lead, mercury and arsenic: PGCom contractual criteria.

FOOD / ALLERGEN LABELING

FD&C Act section 403(w) and 21 CFR Part 101: sesame is a major U.S. food allergen, declared throughout the specification and shipment information.

GMO, IRRADIATION AND GLUTEN

7 CFR Part 66; 21 CFR Part 179; 21 CFR 101.91 where a voluntary gluten-free claim is made. Product is Non-GMO, non-irradiated, with no cereal containing gluten used.

FOOD-CONTACT PACKAGING

Applicable authorizations under 21 CFR Parts 174-178 and / or an effective Food Contact Notification.

IMPORT CONTROLS

21 CFR Part 1 including registration and prior notice. FSVP responsibility rests with the U.S. importer; PGCom supplies verification support.

U.S. 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.

TOTAL AFLATOXINS	TOTAL AFLATOXINS	ETO / 2-CE	CADMIUM
PGCOM	FDA ACTION LEVEL	LOQ ≤0.05 *mg/kg*	PGCOM
<15 *ppb*	20 *ppb*	ND Not detected	≤0.10 *mg/kg*

SECTION 07 / SHIPMENT DOCUMENTATION

07 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, U.S.-market designation, lot identity, quantity, and packing details.

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

COMMERCIAL · OFFICIAL CONTROLS
Applicable origin documents and U.S. importer / FSVP support records in the export documentation package.

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

ANALYTICAL · TEST REPORTS
Methods, LOQs, and results for EtO / 2-CE, the agreed pesticide-residue panel, heavy metals, aflatoxins, and microbiology.

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

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

U.S. PRODUCT SPECIFICATION SUMMARY

PRODUCT / ORIGIN	Conventional hulled / decorticated sesame seeds · Pakistan
ARTICLE / MARKET	SES-HUL · United States of America
COMPOSITION / COLOR	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	Total aflatoxins <15 *ppb*; FDA action level 20 *ppb*
ETHYLENE OXIDE / CADMIUM	Ethylene oxide + 0.55 × 2-chloroethanol not detected (limit of quantification ≤0.05 *mg/kg*); not used as a treatment / 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 · major U.S. food allergen
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 FARM GROUPS
02 CLEANING & SORTING
03 CONTROLLED HULLING
04 ISO/IEC 17025 LOT TESTING
05 PORT OF KARACHI

PG COMMODITIES · KARACHI · PAKISTAN · TWO HALVES OF ONE TRADE

END OF SPECIFICATION