

# C O D E X   A L I M E N T A R I U S

INTERNATIONAL FOOD STANDARDS



Food and Agriculture  
Organization of  
the United Nations



World Health  
Organization

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## REGIONAL STANDARD FOR TEHENA<sup>1</sup>

CXS 259R-2007

Adopted in 2007.

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<sup>1</sup> Section on Methods of Analysis would be considered by the Commission after their endorsement by the Committee on Methods of Analysis and Sampling.

## 1. SCOPE

This Standard applies to Tehena as defined in Section 2 below and offered for direct consumption.

## 2. DESCRIPTION

### 2.1 Product definition

Tehena is a product obtained by grinding mature, roasted and husked sesame seeds of the species *Sesame indicum* L.

## 3. ESSENTIAL COMPOSITION AND QUALITY FACTORS

### 3.1 Basic Ingredients

Sesame seeds.

### 3.2 Quality factors – General

The end product shall meet the following general requirements:

- 3.2.1 Sesame seeds used in processing “Tehena” shall comply with its standard and be safe and suitable for human consumption.
- 3.2.2 The product shall have a distinctive natural flavour and be free from rancidity.
- 3.2.3 The product colour and texture shall become homogeneous and free from agglomeration.
- 3.2.4 The product shall be free from extraneous and foreign matter.
- 3.2.5 The product shall be free from artificial flavour, filling agent, colouring and bleaching agents (i.e.: titanium dioxide).

### 3.3 Quality factors – Specific

The following requirements apply to the final product when prepared ready for consumption in accordance with the instructions for use.

- 3.3.1 The maximum content of moisture is 1.5%.
- 3.3.2 The minimum content of protein is 25%.
- 3.3.3 The minimum content of fat is 45%, as sesame oil only
- 3.3.4 The maximum content of total ash is 3.5%.
- 3.3.5 The maximum content of acid insoluble ash is 0.3% (m/m).
- 3.3.6 The maximum content of extracted oil acidity is 1.8%, as oleic acid.

## 4. CONTAMINANTS

The product covered by this Standard shall comply with the maximum limits for contaminants and the maximum residues limits for pesticides established by the Codex Alimentarius Commission.

## 5. HYGIENE

- 5.1 It is recommended that the products covered by the provisions of this Standard be prepared and handled in accordance with the appropriate Sections of the *General Principles of Food Hygiene* (CXC 1-1969), and other relevant Codex texts such as Codes of Hygienic Practice and Codes of Practice.
- 5.2 The products should comply with any microbiological criteria established in accordance with the *Principles and Guidelines for the Establishment and Application of Microbiological Criteria Related to Foods* (CXG 21-1997).

## 6. PACKAGING AND STORAGE

- 6.1 The product shall be packed in containers, which will safeguard the hygienic, nutritional and organoleptic quality of the end product.
- 6.2 The product shall be stored in a well-ventilated store, protected against direct heat and contamination.

## **7. WEIGHTS AND MEASURES**

### **7.1 Fill of the Container**

#### **7.1.1 *Minimum Fill***

The container shall be well filled with the product and the product shall occupy not less than 90% of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20°C which the sealed container will hold when completely filled.

## **8. LABELLING**

The product shall be labelled in accordance with the *General Standard for the Labelling of Prepackaged Foods* (CXS 1-1985):

### **8.1 Name of the Food**

The name of the food shall be "Tehena".

## **9. METHODS OF ANALYSIS AND SAMPLING<sup>2</sup>**

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<sup>2</sup> To be finalized