



Food and Agriculture  
Organization of the  
United Nations



World Health  
Organization

**CODEX**  
**ALIMENTARIUS**  
INTERNATIONAL FOOD STANDARDS

CODEX ALIMENTARIUS  
STANDARD

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**REGIONAL  
STANDARD  
FOR TEHENA  
(NEAR EAST)**  
CXS 259R-2007



ADOPTED 2007  
AMENDED 2025

CXS 259R-2007

# History of the standard

## **2025 Amendments**

Following decisions taken at the Forty-eighth Session of the Codex Alimentarius Commission in November 2025, amendments were made in Section 4: “Food additives” to align with the *General standard for food additives* (CXS 192-1995), to include labelling provisions in Section 9.2: “Labelling of non-retail containers”, and in Section 10: “Methods of analysis and sampling” by replacing methods of analysis with a reference to the *Recommended methods of analysis and sampling* (CXS 234-1999).

This publication was redesigned and published in 2025.

Adopted in 2007.

# 1 Scope

This standard applies to tehena as defined in Section 2: "Description" 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:

- Sesame seeds used in processing tehena shall comply with its standard and be safe and suitable for human consumption.
- The product shall have a distinctive natural flavour and be free from rancidity.
- The product colour and texture shall become homogeneous and free from agglomeration.
- The product shall be free from extraneous and foreign matter.
- 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:

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

## 4 Food additives

No food additives are permitted.

## 5 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.

## 6 Hygiene

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),<sup>1</sup> and other relevant Codex texts such as codes of hygienic practice and codes of practice.

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).<sup>2</sup>

## 7 Packaging and storage

The product shall be packed in containers, which will safeguard the hygienic, nutritional and organoleptic quality of the end product.

The product shall be stored in a well-ventilated store, protected against direct heat and contamination.

## 8 Weights and measures

### 8.1 Fill of the container

#### 8.1.1 Minimum fill

The container shall be well filled with the product, and the product shall occupy not less than 90 percent 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.

## 9 Labelling

The product shall be labelled in accordance with the *General standard for the labelling of pre-packaged foods* (CXS 1-1985).<sup>3</sup>

### 9.1 Name of the food

The name of the food shall be “tehena”.

### 9.2 Labelling of non-retail containers

The labelling of non-retail containers should be in accordance with the *General standard for the labelling of non-retail containers of foods* (CXS 346-2021).<sup>4</sup>

## 10 Methods of analysis and sampling

For checking the compliance with this standard, the methods of analysis and sampling contained in the *Recommended methods of analysis and sampling* (CXS 234-1999)<sup>5</sup> relevant to the provisions in this standard shall be used.

## Referenced texts

- 1 *General principles of food hygiene* (CXC 1-1969).
- 2 *Principles and guidelines for the establishment and application of microbiological criteria related to foods* (CXG 21-1997).
- 3 *General standard for the labelling of pre-packaged foods* (CXS 1-1985).
- 4 *General standard for the labelling of non-retail containers of foods* (CXS 346-2021).
- 5 *Recommended methods of analysis and sampling* (CXS 234-1999).



### **Codex Alimentarius**

A collection of international food standards developed to protect consumer health and ensure fair practices in the food trade. Codex standards are adopted by the Codex Alimentarius Commission, an intergovernmental body with 189 Members, established by FAO and WHO. The standards are recognized by the World Trade Organization as the benchmark for the safety of internationally traded food.

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