

REGIONAL STANDARD FOR TEHENA¹**CODEX STAN 259-R - 2007****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.

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

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 Recommended International Code of Practice - General Principles of Food Hygiene (CAC/RCP 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 for the Establishment and Application of Microbiological Criteria for Foods (CAC/GL 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 Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985) :

8.1 NAME OF THE FOOD

The name of the food shall be "Tehena".

9. METHODS OF ANALYSIS AND SAMPLING²

² To be finalized