



PROCESSED SESAME OIL

PROCESSED SESAME OIL HAS A HIGH SMOKE POINT AND ENDURANCE AND ALSO PRESERVES THE EFFECTIVE FEATURES OF SESAME DUE TO THE EXTRACTION OF THE OIL USING THE SUPERCRITICAL EXTRACTION METHOD.



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Sesame oil is an edible vegetable oil derived from sesame seeds. Sesame seeds contain about 44 to 60 percent oil, which can be extracted by expeller-pressing or chemical solvents. When expeller-pressed at cooler temperatures, oil is considered cold-pressed this is the highest quality of sesame oil.

Sesame seeds contain more phytosterols steroids that regulate cholesterol than any other seed or nut. Although the benefits of phytosterols are best reaped from raw sesame seeds, there may be some health benefits to consuming sesame oil. It's possible that substituting sesame oil for other cooking oils can help lower blood pressure due to antioxidants like sesamin and vitamin E. Sesame oil's high amount of fatty acids and anti-inflammatory and antibacterial properties make it a popular choice for natural medicine practitioners.



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What is Processed sesame oil?

Processed sesame oil is a product derived from sesame using state of the art CO2 Extraction supercritical technology



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Benefits of Sesame Oil:

- High in antioxidants
- Has strong anti-inflammatory properties
- Good for your heart
- helps control blood sugar
- helps treat arthritis
- helps heal wounds and burns
- protects against UV rays
- improves sleep quality
- application may relieve pain
- improves hair health



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Flavored sesame oils:

- Combination of sesame oil and saffron extract
- The combination of sesame oil with Damask Rose
- The combination of sesame oil with rosemary



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History of Sesame:

The scientific name of sesame is *Sesamum indicum* ('indicum' means 'from India') and the usage of this seed dates back to 3,000 BC. Being the place of origin for the seed, India is also the largest exporter of sesame seeds. Asia remains the second largest consumer of sesame. Its stability adds to its appeal in the world market.

History is replete with tales of Assyrian gods drinking wine made from sesame seeds before creating Earth, to Babylonians using the oil to make perfumes and Egyptians using it to make medicines and for ceremonial purification purposes. The seed is one of the first condiments used by man for its nutty crunch and its oil is one of the first edible oils to be extracted.



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