



Product Name: Black Sesame seed extract powder

Latin Name: Acanthopanax sessiliflorus (Rupr. et Maxim.) Seem

Part Used: Fruit/ Seed

Active Ingredient: 5%-98% HPLC Sesamin

Test Method: UV/HPLC

Basic Information of:

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Test Method: UV/HPLC

Extraction method: water/alcohol extraction

Our Extract Specifications:

Product Name/Code	Specification	Test Method
Black Sesame seed extract powder	5%-98% HPLC Sesamin	HPLC
4:1 10:1	TLC	

What is?

Sesame is a flowering plant in the genus *Sesamum*. Numerous wild relatives occur in Africa and a smaller number in India. It is widely naturalized in tropical regions around the world and is cultivated for its edible seeds, which grow in pods.

Sesame seed is one of the oldest oil seed crops known, domesticated well over 3000 years ago. Sesame has many species, most being wild and native to sub-Saharan Africa. *Sesame indicum*, the cultivated type, originated in India. Sesame is highly tolerant to drought-like conditions and grows where other crops may fail.

Sesame has one of the highest oil contents of any seed. With a rich, nutty flavor, it is a common ingredient in cuisines across the world. Like other nuts and foods, it can trigger allergic reactions in some people.

The world harvested about 4.8 million metric tonnes of sesame seeds in 2013. The largest producer of sesame seeds in 2013 was Myanmar. The world's largest exporter of sesame seeds was India, and Japan was the largest importer.

It is an annual plant growing 50 to 100 cm (1.6 to 3.3 ft) tall, with opposite leaves 4 to 14 cm (1.6 to 5.5 in) long with an entire margin; they are broad lanceolate, to 5 cm (2 in) broad, at the base of the plant, narrowing to just 1 cm (0.4 in) broad on the flowering stem.

Nutritional information

For a 100-gram serving, sesame seeds (whether roasted or just dried) are rich in calories (565 kcal), providing an excellent source of essential nutrients as part of the Daily Value (DV, tables). While containing high amounts of protein, dietary fiber, and total fat (mainly as linoleic acid and oleic acid), sesame seeds are also particularly rich (> 20% DV) in B vitamins and the dietary minerals manganese, magnesium, calcium, iron, and zinc (table). The flour that remains after oil extraction from sesame seeds is 35-50% protein and contains carbohydrates. This flour, also called sesame meal, is an excellent high-protein feed for poultry and livestock.

Function

1. Antioxidant: Help protect blood vessels by scavenging free radicals and ensuring efficient nutrient and oxygen delivery for healthy brain function.
2. Skin problem: Protect skin from UV rays.
3. Regulate Immune System.
4. Lower blood sugar levels.
5. Decrease LDL cholesterol levels, while increasing HDL cholesterol (high density lipoprotein (HDL) or "good cholesterol") levels.
6. Antihypertensive: Induce nitric oxide and decreases endothelin-1 production in HUVECs, possible implications for its antihypertensive effect.
7. Estrogenic and antiestrogenic activities.
8. Antibacterial and anti-inflammatory effects.
9. Insecticide effects.