

Unrefined Sesame Oil Brown or Black Whole Sesame Seed

Extra Virgin Sesame Oil from either black or brown/tan sesame seed. Only mechanical filters are used, so sesame's taste, aroma, and nutrients are retained. They are rich in *sesamol* and *sesamin* that naturally preserve the oil and allows them to keep well for an extended time.

Arguably the finest sauté oil, EDEN Brown (Regular) or Black Unrefined Sesame Oil are one of the most highly recommended oils for macrobiotic cooking. They are highly versatile and excellent for all cooking methods and cuisines.



Amber Glass Protected



High Smoke Point



Long Shelf Life



New Black Sesame Oil

New Black Sesame Oil

Real organic **Black Sesame** seed made into unrefined sesame oil, handles high temperatures for stir frying, frying, and sautéing. A smooth richness with nutty notes, it is a premium cooking oil and also excellent in baked goods.

☞ pareve

INGREDIENTS

Organic Black Sesame Seed Oil
Sesamum indicum



16 fl oz



Case Pack 12/16 fl oz



55 gal



Sesame Oil unrefined

Real organic **Brown Sesame** seed made into unrefined sesame oil, handles high temperatures for stir frying, frying, and sautéing. Perfect for baking sweets like cakes, pies, and confections. Beneficial phytonutrients and many uses.

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INGREDIENTS

Organic Brown Sesame Oil
Sesamum indicum



16 fl oz



Case Pack 12/16 fl oz



32 fl oz



Case Pack 12/32 fl oz



55 gal



Pure Whole Sesame

Taste and aroma of sesame is protected in the delicious cooking oils.

Unrefined

Cold pressed without the use of chemicals. Only the oil from the first cold pressing is bottled.

Sediment Settlement

Settling tanks allow the seed fiber to slowly settle out and be removed.

Double Filtered

Settled oil is simply double filtered through a 100% cotton canvas filter press. A clear, bright result is evident with the oilseed's taste and aroma still present.

Amber Glass Bottles

Nitrogen flushed during bottling in amber glass to protect the taste and beneficial nutrients.

Real Organic

Unrefined sesame oil tastes sweet and retains the characteristics of sesame with free fatty acid below one percent.



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