



SESAME OIL

Sesame oil is a vegetable oil that is derived from sesame seeds. It is commonly used in Asian cuisine and has a nutty flavor and aroma that can enhance the taste of a variety of dishes.

- Sesame oil can be made from raw or toasted sesame seeds, and the resulting oil can vary in color from light to dark brown. In addition to being used in cooking, sesame oil is also used in cosmetics, traditional medicine, and oil pulling.
- Sesame oil is rich in antioxidants and contains healthy fatty acids, such as omega-6 and omega-9. It is also a good source of vitamin E, which helps protect cells from damage caused by free radicals.

Market scope

- The market scope for sesame oil is quite broad, as it is a popular ingredient in many different types of cuisines and has a range of potential health benefits. Sesame oil is widely used in Asian cooking, particularly in China, Japan, Korea, and Southeast Asia, where it is used for stir-frying, deep-frying, and as a condiment or dressing for salads and other dishes. It is also used in Middle Eastern and Mediterranean cooking, as well as in some African and Indian dishes.
- In addition to its use in cooking, sesame oil is also used in cosmetics, skincare products, and massage oils, due to its moisturizing and nourishing properties. It is also used in traditional medicine, particularly in Ayurvedic medicine.
- The global sesame oil market was valued at around USD 7.6 billion in 2020 and is expected to grow at a compound annual growth rate (CAGR) of around 6% from 2021 to 2028. The increasing demand for natural and healthy ingredients in food and personal care products, as well as the growing awareness of the health benefits of sesame oil, are expected to drive the growth of the market.

Major market players

- Kadoya Sesame Mills Inc.
- Etsuji Kikkoman Corporation
- Flavor Full Foods Inc.
- Eden Foods Inc.
- Kuki Sangyo Co. Ltd.
- La Tourangelle Inc.
- Hubei Fuda Food Co. Ltd.
- Henan Dingzhiyuan Sesame Oil Co. Ltd.
- Hain Celestial Group Inc.
- Wilmar International Ltd.

Commercial production

The of sesame oil typically involves several steps, including cleaning, roasting, pressing, filtering, and bottling. Here is a general overview of the process:

- a) Cleaning:** Sesame seeds are cleaned to remove any impurities or debris, such as dirt, stones, or plant matter.
- b) Roasting:** The cleaned sesame seeds are roasted at a low temperature to enhance their flavor and aroma. The roasting can be done either in a pan or in a specialized roasting machine.
- c) Pressing:** The roasted sesame seeds are then pressed to extract the oil. This can be done using a hydraulic press or an expeller press, which uses mechanical pressure to extract the oil.
- d) Filtering:** The extracted oil is filtered to remove any remaining solids or impurities. This can be done using a filter press or a centrifuge.
- e) Bottling:** The filtered oil is then bottled and packaged for sale. The oil may be sold in bulk to food manufacturers or packaged for retail sale to consumers.

The quality of the sesame oil depends on several factors, including the quality of the sesame seeds, the roasting temperature and time, the pressing method, and the filtration process. High-quality sesame oil is typically cold-pressed, unrefined, and made from high-quality sesame seeds. It has a light, nutty flavor and is rich in antioxidants and healthy fatty acids.