



IGC Food Testing Laboratory



Test Certificate Number: 000000036024

Issue Date: 2019-12-09

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Test Report

of

Seowondang Sesame Oil

Sample ID: N-119110029

Sampling Date: 2019-10-14
Sample Received Date: 2019-11-21
Company: Seowondang Food Co.
Contact Information: 070-4177-4157
Project Cont. Person: Kim Bong Hyun
Number of Sample: 2ea(2eaX500mL)
Address: 174, Sillimhwangdun-ro, Sillim-myeon, Wonju-si, Gangwon-do, Korea

IGC Food Testing Laboratory accredited by "International Accreditation Service" IAS according to ISO/IEC 17025:2005. IGC Food Testing Laboratory received accreditation number TL-832 from American accreditation body IAS. IAS is ilac-MRA body from a member of APLAC.

IGC Food Testing Laboratory follows GUIDELINES FOR FOOD TESTING LABORATORIES August, 2015 from American "International Accreditation Service". IAS Guideline applies to food related testing based on methods that are nationally and internationally recognized – such as AOAC International, U.S. FDA Bacteriological Analytical Manual (BAM) and others. This test report was prepared according to modified test method based on AOAC, BAM and other international standards.

This test result can meet the requirement(s) of FDA for the purpose of FSMA nutrient fact and test analysis. This test report is only result for sample which was received from client. This result is not representative for all products from the client.

This test report cannot be reproduced except in full, without approval of the laboratory.

Mr. Joe Cho
IGC LAB General Manager

Test Certificate Number: 000000036024

Issue Date: 2019-12-09

CERTIFICATE OF ANALYSIS

CLIENT: Seowondang Food Co.
PROJECT CONTACT PERSON: Kim Bong Hyun
Sample Name: Seowondang Sesame Oil
SAMPLE ID: N-119110029
SAMPLING DATE: 2019-10-14
Sample Received Date: 2019-11-21
IAS Laboratory Accreditation Number.: TL-832

Analytical Result(s) , Nutritional Analysis

Parameter	Result	Units	Method	Start of Testing
Lead	0.00	mg/kg	AOAC 2015.01	2019-12-04
Arsenic	0.02	mg/kg	AOAC 2015.01	2019-12-04
Cadmium	0.00	mg/kg	AOAC 2015.01	2019-12-04
Selenium	0.41	mg/100g	AOAC 2011.14	2019-12-05
Sucrose	0.00	g/100g	AOAC 980.13	2019-11-28
Glucose	0.00	g/100g	AOAC 980.13	2019-11-28
Fructose	0.00	g/100g	AOAC 980.13	2019-11-28
Maltose	0.00	g/100g	AOAC 980.13	2019-11-28
Lactose	0.00	g/100g	AOAC 980.13	2019-11-28
Calorie	896.66	kcal/100g	FAO paper 77	2019-12-09
Sodium	0.00	mg/100g	AOAC 2011.14	2019-12-05
Carbohydrate	0.57	g/100g	FAO paper 77	2019-12-09
Sugars	0.00	g/100g	AOAC 980.13	2019-11-28
Crude fat	99.34	g/100g	AOAC 989.05	2019-12-02
Trans fat	0.27	g/100g	AOAC 991.39	2019-12-02
Saturated fat	15.22	g/100g	AOAC 991.39	2019-12-02
Cholesterol	0.00	mg/100g	AOAC 994.10	2019-11-28
Crude protein	0.08	g/100g	AOAC 991.20	2019-11-29
Vitamin D	0.00	ug/100g	AOAC 995.05	2019-12-05
Potassium	14.81	mg/100g	AOAC 2011.14	2019-12-05
Calcium	3.28	mg/100g	AOAC 2011.14	2019-12-05
Iron	0.22	mg/100g	AOAC 2011.14	2019-12-05
Dietary fiber	0.00	g/100g	AOAC 985.29	2019-12-03
(C4:0)Butyric acid	0.00	g/100g	AOAC 991.39	2019-12-02
(C6:0)Caproic acid	0.00	g/100g	AOAC 991.39	2019-12-02

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Analytical Result(s) , Nutritional Analysis

Parameter	Result	Units	Method	Start of Testing
(C8:0)Caprylic acid	0.00	g/100g	AOAC 991.39	2019-12-02
(C10:0)Capric acid	0.00	g/100g	AOAC 991.39	2019-12-02
(C11:0)Undecanoic acid	3.90	g/100g	AOAC 991.39	2019-12-02
(C12:0)Lauric acid	0.00	g/100g	AOAC 991.39	2019-12-02
(C13:0)Tridecanoic acid	0.00	g/100g	AOAC 991.39	2019-12-02
(C14:0)Myristic acid	0.00	g/100g	AOAC 991.39	2019-12-02
(C14:1)Tetradecenenoic	0.00	g/100g	AOAC 991.39	2019-12-02
(C15:0)Pentadecanoic acid	0.00	g/100g	AOAC 991.39	2019-12-02
(C15:1)Pentadecenoic acid	0.00	g/100g	AOAC 991.39	2019-12-02
(C16:0)Palmitic acid	8.98	g/100g	AOAC 991.39	2019-12-02
(C16:1)Hexadecenoic acid	0.12	g/100g	AOAC 991.39	2019-12-02
(C17:0)Margaric acid	0.06	g/100g	AOAC 991.39	2019-12-02
(C17:1)Margaroleic acid	0.10	g/100g	AOAC 991.39	2019-12-02
(C18:0)Stearic acid	5.42	g/100g	AOAC 991.39	2019-12-02
(C18:1n9t)Octadecenoic	0.16	g/100g	AOAC 991.39	2019-12-02
(C18:1n9c)Octadecenoic	37.22	g/100g	AOAC 991.39	2019-12-02
(C18:2n6t)Octadecadienoic	0.10	g/100g	AOAC 991.39	2019-12-02
(C18:2n6c)Octadecadienoic	41.25	g/100g	AOAC 991.39	2019-12-02
(C18:3n3c)Linolenic acid-cis	0.57	g/100g	AOAC 991.39	2019-12-02
(C18:3n6c)Linolenic acid-cis	0.00	g/100g	AOAC 991.39	2019-12-02
(C20:0)Arachidic acid	0.56	g/100g	AOAC 991.39	2019-12-02
(C20:1)Eicosenic acid	0.18	g/100g	AOAC 991.39	2019-12-02
(C20:2)Eicosadienoic acid	0.00	g/100g	AOAC 991.39	2019-12-02
(C20:3n3)Eicosatrienoic acid	0.00	g/100g	AOAC 991.39	2019-12-02
(C20:3n6)Eicosatrienoic acid	0.00	g/100g	AOAC 991.39	2019-12-02

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CLIENT: Seowondang Food Co.
PROJECT CONTACT PERSON: Kim Bong Hyun
Sample Name: Seowondang Sesame Oil
SAMPLE ID: N-119110029
SAMPLING DATE: 2019-10-14
Sample Received Date: 2019-11-21
IAS Laboratory Accreditation Number.: TL-832

Analytical Result(s) , Nutritional Analysis

Parameter	Result	Units	Method	Start of Testing
(C20:4n6)Arachidonic acid	0.00	g/100g	AOAC 991.39	2019-12-02
(C20:5n3)Eicosapentaenoic	0.00	g/100g	AOAC 991.39	2019-12-02
(C21:0)Heneicosanoic acid	0.00	g/100g	AOAC 991.39	2019-12-02
(C22:0)Behenic acid	0.13	g/100g	AOAC 991.39	2019-12-02
(C22:1n9)Docosaenoic acid	0.00	g/100g	AOAC 991.39	2019-12-02
(C22:2)Docosadienoic acid	0.00	g/100g	AOAC 991.39	2019-12-02
(C22:6n3)Docosahexaenoic	0.00	g/100g	AOAC 991.39	2019-12-02
(C23:0)Tricosanoic acid	0.00	g/100g	AOAC 991.39	2019-12-02
(C24:0)Lignoceric acid	0.08	g/100g	AOAC 991.39	2019-12-02
(C24:1)Nervonic acid	0.00	g/100g	AOAC 991.39	2019-12-02

Sample Temperature Upon Receipt: 18 °

Sampled Location: 174, Sillimhwangdun-ro, Sillim-myeon, Wonju-si, Gangwon-do, Korea

All samples received in satisfactory condition unless noted otherwise.

All results contained in the above report relate only to the items tested.

This test certificate is only result for sample which was received from client. This result is not representative for all products from the client.

Approval By: Joe Cho, Laboratory Manager

Signature:



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Reference Nutrition Facts Label

CLIENT: Seowondang Food Co.
PROJECT CONTACT PERSON: Kim Bong Hyun
Sample Name: Seowondang Sesame Oil
SAMPLE ID: N-119110029
SAMPLING DATE: 2019-10-14
Sample Received Date: 2019-11-21
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Nutrition Facts	
1 servings per container	
Serving size	1 serving (100g)
Amount per serving	
Calories	900
% Daily Value*	
Total Fat 99g	127%
Saturated Fat 15g	75%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate <1g	0%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 0g Added Sugars	0%
Protein 0g	
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%
* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.	

*This table is reference purpose only. IGC Lab is not responsible for graphical usage of this table, such as but not limited to font, size, lines, etc.

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SAMPLING PLAN AND PROGRAM

CLIENT: Seowondang Food Co.
PROJECT CONTACT PERSON: Kim Bong Hyun
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Sampling

No.	Sample Type	Methods	Application Check
No.1	Packaged Product	Product Sampling Method	☒
No.2	In-Process and/or Raw Ingredient	In-Process and/or Raw Ingredient Sampling Method	☐
No.3	Surface Sampling (Biological)	Surface Sampling (Biological) Method	☐
No.4	Surface Sampling (Chemical)	Surface Sampling (Chemical) Method	☐
No.5	Settle Plates Sampling	Settle Plates Sampling Method	☐

*All sample(s) was collected according to each sampling method, unless noted otherwise

Sampling Date / Time: 2019-10-14 / 00:00

Sample Temperature: 18°

Member(s) of sample team: IGC