

## ABSTRAK

Sesame (*Sesamum indicum* L) is one commodity for natural oil source. Indonesia Sesame oil extraction rate reach 20-25%. Hydrolic press method for sesame extraction need pretreatment consist of cooking and tempering. Object for this research is to observe temperature optimization in sesame oil making. Sesame cooked before processing at 40, 50, 60, 70, and 80°C temperature with 10 minute time variable. Sesame pressed with press variable 1500 psi for 10 minute pressing process. Some experiment has been done, oil from hydrolic press process had acid and saponification numerical values convenient with standart quality requirements for sesame oil which contain free fat acids max 9,8% dan saponification value 188 – 193 mg KOH/gr. Oil produced the most at variable 3 for 12,2% oil produced.

**Keywords** : Sesame, Sesame oil, Hydraulic pressing