ABSTRACT

Sesame has long grown man to be utilized seeds, even including oil crops oldest known civilization. The major use is as a source of sesame oil. The seeds are white is used as an ornamental in confectionary, for example onde - onde, by sprinkling the surface of the confectionary. Sesame oil contains a substance not saponified in a relatively high number. But the highest content is a sterol and substances - which can not be separated by pemurinian, while other non-oil ingredient content is relatively low. Sesame oil contains approximately from 0.3 to 0.5 percent sesameoline, phenol binds 1~4 known as sesamol and sesamin approximately 0.5 to 0.1 percent. Sesamol dihasilka of hydrolysis sesameoline and an anti-oxidant. (Bailey, 1964). Sesame oil also contains acids - fatty acids are oleic and linoleic, palmitic and stearate. In this research, sesame oil is extracted by mechanical stress (hydraulic press).