



Til (Sesame seed)



Sesame are generally known as the seeds from the sesame herb. This is the most used seed globally and is a main source of inclusion in foods in the Middle East. Sesame foods such as tahini and halva originated from there.

Sesame seeds are often used in breads dishes and sprinkled on both sweet and savoury dishes. The sesame herb can be eaten raw, dried, or roasted or cooked with all kinds of foods, it is entirely versatile. It contains amino acids and this has been proven benefits for a healthy body.

Sesame as a result are an excellent source of calcium and would benefit in a natural calcium supplement for those who can't drink milk from cows. The seeds have also been found to give a mild antioxidant effect. They possess a skin softening agent and are used as nourishing tonics as well as a laxative.

There are three varieties of sesame, the black seed, white seed and red seed.
tajagro products Til (Sesame seed)

The black seeds yields the best oil and also most appropriate for medicinal purposes.

The white seeded sesame is used for its calcium content

The red seeds are rich in iron is used in foods that lack iron.

The oil is highly praised for its medicinal value and used in Indian food as it has a fine flavor and high boiling point which is characteristic of Indian food.

The use of sesame seeds in sweet meats or as a ground paste with water and butter to treat hemorrhoids. Externally it is an excellent remedy for ulcers, burns and scalds. In addition the sesame seed cures dysentery and diarrhea problems as well as respiratory and menstrual disorders.

The seeds should be stored in an airtight container in a cool, dry place. This will be fine for up to 3 months or refrigerated up to 6 months. They can of course be frozen and will keep for a year.



Note :- Rate of the products Mention in the Website will be verified by day to day fluctuation in the Indian Agro Market Actual Rate of the Products will be provide at the time of final Confirmation of Order

Definition: Till or Sesame seeds are used mostly in seed form in Indian cooking. They are usually first rotajagro products Til (Sesame seed) whiteasted gently or added to hot oil. This helps release their aroma and flavor into the dish. They are thought to possess 'heat giving' properties and are therefore consumed more in the cold, winter months when they are made into sesame toffee and laddoo (ball-shaped desserts) or added to curries. In Mughlai (rich, North Indian style of cooking) cooking, sesame is used in paste form to add thickness and richness to gravies. Sesame oil was the cooking oil of choice for many, before the use of peanut/ groundnut oil became common.

Natural Benefits and Curative Properties of Sesame Seeds

There are three varieties of sesame seeds; black, white and red. The black variety yields the best quality of oil and is also best suited for medicinal purposes. The white seeds are extremely rich in calcium and are useful in all cases of calcium deficiency. The red variety is exceptionally rich in iron. The seeds are emollient that softens the skin, nourishing tonic, emmenagogue that stimulates menstruation, demulcent or soothing, laxative, diuretic and fattening.

The oil extracted from sesame seeds is of very high medicinal quality. Charak, the great medical authority of ancient India, has said that of all the oils, the gingelly or sesame oil is the best. It has the finest flavor and a high boiling point. This latter quality is important from the health point of view, for it indicates that less molecular restructuring takes place in sesame oil than any other seed oil.



Contact Us

Contact information for Taj Group companies in India.

TAJ AGRO INTERNATIONAL
(A Division of Taj Pharmaceuticals Limited)
<http://www.tajagroproducts.com>
E-mail :
tajagroproducts@gmail.com
tajagrointernational@gmail.com