

PAKISTAN SESAME INDUSTRY 2026/27

Production, Trade, Processing & Quality Standards

Sesameinfo.in successfully organised a webinar titled “Pakistan Sesame Industry 2026/27: Production, Trade, Processing & Quality Standards” on 15 October 2026, featuring industry experts Mr Muhammad Mushtaq (Seatrade Group), Mr Dileep Kumar (Sakhi International) and Mr Muhammad Ali Jaferi (SGS Pakistan Pvt Ltd). The discussion covered Pakistan's sesame crop outlook, export market developments, hulled sesame processing and international quality requirements.



MR MUHAMMAD MUSHTAQ
Seatrade Group

Pakistan's 2026/27 sesame production is estimated at 250,000-280,000 MT, significantly below earlier expectations of 360,000-370,000 MT, following lower yields and weather-related crop damage. Exports reached approximately 36,000 MT in August and 72,000 MT in September, with over 30,000 MT anticipated in October. Strong early shipments, investor stockholding and South Korea's tender pushed natural sesame replacement costs above USD 1,300/MT, creating difficulties in fulfilling earlier export contracts. Meanwhile, Chinese demand remains weak, with buyers indicating USD 1,120-1,130/MT amid Qingdao port inventories exceeding 400,000 MT.

Pakistan's hulled sesame industry has expanded from two factories before COVID-19 to approximately 15 factories in 2026, with hulled sesame accounting for around 15% of production. Improved TS3 and TS5 varieties have strengthened yield potential, while nearly 90% of hulling machinery is now locally manufactured. Pakistan primarily uses wet hulling, followed by drying, cleaning and sorting to meet buyer specifications. Conventional and organic hulled sesame is exported to Europe, the Middle East, Southeast Asia and the USA. 99.97% purity hulled sesame was quoted at USD 1,875/MT FOB, while organic varieties commanded premiums exceeding USD 400/MT.



MR DILEEP KUMAR
Sakhi International



MR MUHAMMAD ALI JAFERI
SGS Pakistan Pvt Ltd

International market access increasingly depends on consistent quality, traceability and food safety compliance. Key requirements highlighted included moisture below 6%, free fatty acid levels below 2%, pesticide residue screening, aflatoxin testing, Salmonella testing and heavy metal monitoring. Proper harvesting, cleaning, sorting, hygienic storage and moisture-protected container loading are essential to minimising contamination risks and shipment rejections. Stronger quality assurance throughout the supply chain can help Pakistani exporters expand their presence in premium markets.

MARKET OUTLOOK

Tight domestic supplies are supporting Pakistani sesame prices, although subdued Chinese demand and upcoming African crops could limit further increases. Meanwhile, expanding hulled sesame processing and improved quality compliance offer opportunities to diversify exports beyond traditional markets.

Sesameinfo.in sincerely thanks all three speakers for sharing their valuable insights and industry expertise, and all participants for their active engagement and thoughtful questions.