# **AGTECH - FOODTECH**





# **MANUFACTURING SERVICES ESSENTIAL OIL DISTILLATION**



Distillation to manufacture and extract essential oils from botanical materials creates pure essential oils free from solvents.

The raw material is placed in the still and steam is forced over the material.

Hot steam helps to release the aromatic molecules from the plant material as the heat forces open the pockets in which the oils are kept in the plant material. The molecules of these volatile oils then escape from the plant material and evaporate into the steam.

The steam which contains the essential oil is passed through a cooling system to condense the steam, which forms a liquid from which the essential oil and water is then separated.

## **ADVANTAGE**

Distillation creates a natural product free from solvents and contaminants. The cost of manufacturing is cost effective and proven.

## **COMPETITIVE PRICING**

Our pricing consists of: A once of establishment fee for known process. A fixed fee per tonne of raw material processed.

#### **Contact Us**

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#### **APPLICATIONS**

Food & Beverage Flavours, Fragrances, Colours, Ingredients

Natural Healthcare Essential Oils, Health Supplements, Ingredients

**Pharmaceutical** Antibiotics, Medical Ingredients, Additives

Cosmetics

Essential Oils, Ingredients, Perfumes, Skin Care Products

**MANUFACTURING SERVICES HACCP & GMP Accredited Facilities** 

Concept to Commercialisation Services New Product Development Value Adding Waste Streams Spray Drying Cold Pressed Oil Plant Extracts **Essential Oils** Millina Fermentation

Small batch runs to commercial production **Product Formulating Services** Research and Development Commercial Kitchen Services Fully Equiped Laboratory **Benchtop Trials**