

Edible Oil Extraction

Sesame Oil



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Production of edible oils requires continuous improvement of quality, i.e. more valuable ingredients and better taste. For sesame oil supercritical fluid (CO_2) extraction proved to be a superior alternative to traditional methods. Much higher levels of antioxidants like sesamol and tocopherol as well as of bioactive compounds like phytosterols and selenium could be achieved. Enriched flavour results in better taste. The germicidal properties of supercritical CO_2 further enhance the quality of the oil. A by-product of the process is deoiled sesame powder.



Special equipment design for edible oil production was implemented in this plant in Korea, which has an extractor volume of $2 \times 3,8 \text{ m}^3$ and is one of the biggest worldwide designed for a pressure of 550 bar. It is an example of large-scale supercritical fluid extraction for products with a limited margin for production costs.



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