

Extraction of special oils



.....an alternative with many advantages

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Natural solvent free extraction.....

Extraction of special oils from oil seeds, cereals or kernels by supercritical CO₂ is a good alternative to conventional extraction with organic solvents or pressing.

The technology opens new possibilities for production of high-value added oils with a high aromatic content and with possible positive effects on human health by using green extraction technology. Processing aromatic oils by cold pressing has the disadvantage of high oil contents in the residue. Valuable oil, between 20 and 40% of the total oil content, is lost, which reduces the sales revenue. High protein food stuff can be obtained by removing the oil.

Equipment for this special application is designed and supplied by NATEX.



SFE also shows advantages for extraction of wood oils, because the process is strongly diffusion controlled and temperatures are lower compared to steam distillation.

Summary of advantages:

- No aroma loss
- Less oil content in residue
- CO₂ is odorless
- Higher stability of residues and higher protein content
- Very high concentration of vitamin E in bran oils und germ oils of cereals
- By means of SFE special oils can also be obtained from fruit kernels mainly used in cosmetics
- No burnt flavor of the special oil applying SFE

Applications:

- Extraction of oil seeds
- Extraction of oils from cereals
- Extraction of seeds and kernel oils
- Extraction of wood oils

For further information please contact:

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