

Title (en)

Essential oil and aromatic water extraction process from vegetable matrices

Title (de)

Verfahren zur Extraktion von ätherischem Öl und aromatischem Wasser aus Gemüsegrundmassen

Title (fr)

Huile essentielle et procédé d'extraction d'eau de matrices végétales

Publication

EP 1916294 B1 20110615 (EN)

Application

EP 07020630 A 20071022

Priority

IT CZ20060028 A 20061023

Abstract (en)

[origin: EP1916294A1] Aromatic water and essential oil extraction process from vegetable matrices, in the absence of solvent, in which the vegetable matrix is placed under vacuum and heated to a temperature higher than the water boiling point, in which the water that is obtained from the evaporation comes exclusively from the vegetable matrix as a result of the breaking of the cell structures, in which vapors condense by lowering the temperature, in which after condensation in a collector water and essential oil are recovered, characterized by the fact that the vegetable matrix is homogenized with the addition of a salt, that the heating is performed under vacuum with a hot bath.

IPC 8 full level

C11B 9/02 (2006.01)

CPC (source: EP)

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Cited by

CN112760172A; FR3013563A1; US9549567B2

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