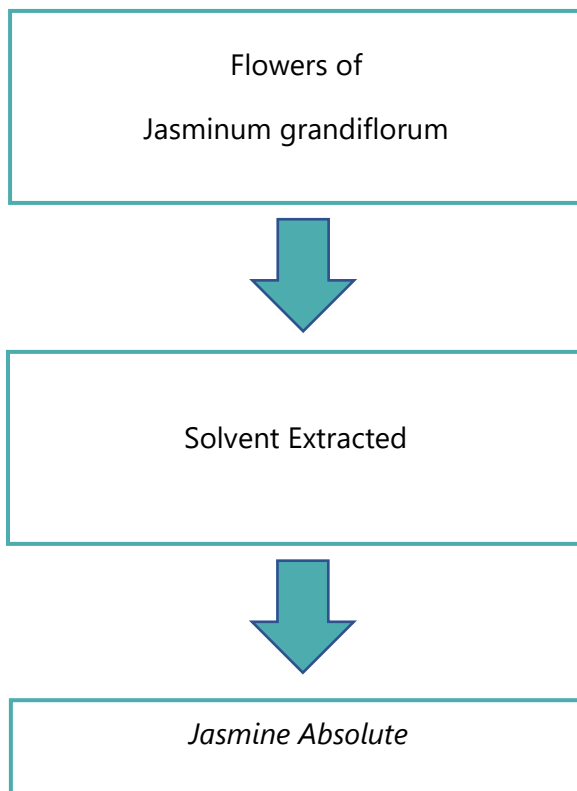


## Product Flow Chart

### *Jasmine Absolute*



## **Extraction Process Details:**

1. This method employs food grade solvents like hexane and ethanol to isolate essential oils from plant material. It is best suited for plant materials that yield low amounts of essential oil, that are largely resinous, or that are delicate aromatics unable to withstand the pressure and distress of steam distillation. This method also produces a finer fragrance than any type of distillation method.
2. Through this process, the non-volatile plant material such as waxes and pigments, are also extracted and sometimes removed through other processes.
3. Once the plant material has been treated with the solvent, it produces a waxy aromatic compound called a "concrete." When this concrete substance is mixed with alcohol, the oil particles are released. The aforementioned chemicals used in the process then remain in the oil and the oil is used in perfumes by the perfume industry or for aromatherapy purposes.