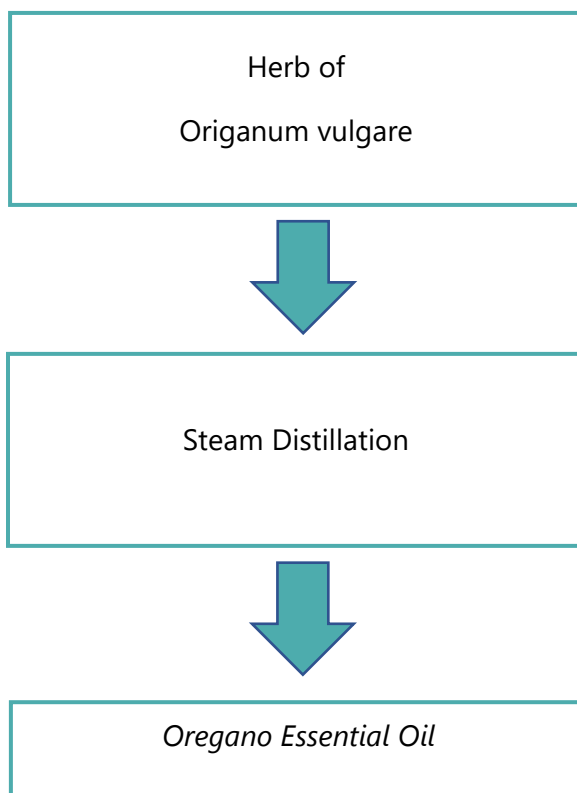


Product Flow Chart

Oregano Essential Oil



Extraction Process Details:

1. A large container called a Still, which is usually made of stainless steel, containing the plant material has steam added to it.
2. Through an inlet, steam is injected through the plant material containing the desired oils, releasing the plant's aromatic molecules and turning them into vapor.
3. The vaporized plant compounds travel to the condensation flask or the Condenser. Here, two separate pipes make it possible for hot water to exit and for cold water to enter the Condenser. This makes the vapor cool back into liquid form.
4. The aromatic liquid by-product drops from the Condenser and collects inside a receptacle underneath it, which is called a Separator. Because water and oil do not mix, the essential oil floats on top of the water. From here, it is siphoned off. (Some essential oils are heavier than water, such as clove essential oil, so they are found at the bottom of the Separator.)