

Certificate Course on Extraction of Essential and Aromatic Oils

Course Code: EEA

Syllabus

Unit 1: Essential and aromatic oils: Introduction, active principle and methods of their testing.

4 Lectures

Unit 2: Different methods of extraction: Steam distillation, Soxhlet Extraction, Cold pressing method, Solvent extraction, CO₂ Extraction, Maceration technique, Enfleurage, water distillation.

5 Lectures

Unit 3: Use of essential oils in cosmetics and perfumes, pharmaceuticals and confectionary food products.

5 Lectures

Unit 4: Processing and marketing of Essential and Aromatic oils in India and around the world.

5 Lectures

Unit 5: Study of some essential and aromatic oil yielding plants: Lemon, Linseed, Groundnut, Clove, Citronella.

7 Lectures

Unit 6: Extraction of oil from different plant (Lemon, Linseed, Groundnut, Clove, Citronella)

14 Lectures

Unit 7: Biochemical test for the presence of lipids and oils in extract.

16 Lectures

References:

1. Mayer-Warnod, B. 1984. Natural essential oils: extraction processes and application to some major oils. *Perfume. Flavorist*, 9: 93-104.
2. Wang, L. and Weller, C.L. 2006. Recent advances in extraction of nutraceuticals from plants. *Trends Food Sci. Technol.*, 17: 300-312.