

FOOD

HEALTH

Solvents in seed oil extraction Why is the role of solvents essential?

Seed oil extraction processes help to efficiently recover oil from seeds: up to 20% of oil is still left after the mechanical process (pressing) and this residual oil is recovered through a solvent extraction process.

When it comes to oil extraction, the solvents used are ultra-pure and suitable for food contact.

Food-grade hexane is used all over the world to extract oil from seeds due to its optimum solvency power. Hexane is a light solvent that is easily removed from the edible oil and is also recycled during the process in a closed loop. The process is efficient, clean and allows the production of high-quality vegetable oil. Vegetable oil is an essential component in a healthy diet, therefore demand for seed oil is growing globally with the increasing of population and living standards.



SPOT ON

Food grade hexane such as:

Hydrocarbons, C6, n-alkanes, isoalkanes, cyclics,
n-hexane rich (EC 925-292-5)



INDUSTRIAL END USE - CONTROLLED CONDITIONS

Benefit Green Deal

Healthy & affordable food

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