

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

EUROPEAN SOLVENTS INDUSTRY GROUP

Rue Belliard 40, Bte 15, B-1040 Brussels, Belgium

[www.esig.org](http://www.esig.org) or [esig@cefic.be](mailto:esig@cefic.be)

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