

Extraction of Essential Oil from Orange Peels

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Abstract : Orange peels are currently thrown away as garbage in India after orange fruits' edible components are consumed. However, the nation depends on important essential oils for usage in companies that produce goods, including food, beverages, cosmetics, and medicines. This study was conducted to show how to effectively use it. By using various extraction techniques, orange peel is used in the creation of essential oils. Stream distillation, water distillation, and solvent extraction were the techniques taken into consideration in this paper. Due to its relative prevalence among the extraction techniques, Design Expert 7.0 was used to plan an experimental run for solvent extraction. Oil was examined to ascertain its physical and chemical characteristics after extraction. It was determined from the outcomes that the orange peels.

Keywords : orange peels, extraction, distillation, essential oil

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