

Technology for distilling oils from spices

The Ceylon Institute of Scientific and Industrial Research (CISIR), Sri Lanka, carried out a UNIDO-funded project on 'value-added products from essential oils and spices' that included a survey on essential oil distillation units in the country. The survey revealed that existing processes of distilling oils do not yield satisfactory results both in terms of quality and quantity. Scientists at CISIR, now the Industrial Technology Institute (ITI), were trained in essential oil distillation and oleoresin extraction techniques through fellowships in Poland, France, Turkey and India.

A modern steam distillation unit has been devised and the technology is being disseminated. Some plants incorporating the new technology have been set up for extraction of oils from cinnamon leaf and bark. *Contact: Industrial Technology Institute, 363, Baudhaloka Mawatha, Colombo 7, Sri Lanka. Tel: +94 (1) 698 624/697 994; Fax: +94 (1) 698 624/697 994/686 567.* (News Digest, Vol. 12, No. 41, 14 December 1999)