Steam Distillation

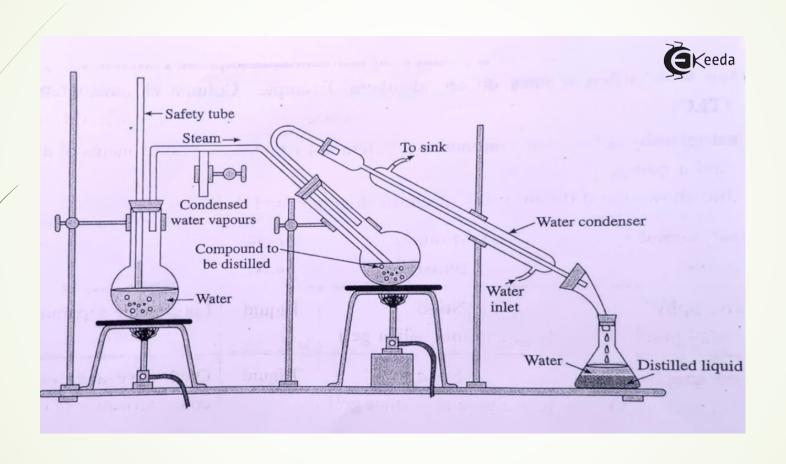
Basics

- Distillation
 - Extracting a specific substance from a liquid compound
- Benefits
 - Quality control
 - Control temperature and steam
 - Wide application
 - Works for most substances immiscible with water, but mostly used for extracting essential oils

Goal of Steam distillation

- Utilize low boiling point property of immiscible mixtures
 - Damage is minimized because boiling temperature is reduced
 - Vapor pressure contributes independently
 - Total vapor pressure is sum of the two immiscible liquid's vapor pressures
- Used to separate oils that are immiscible to water from compounds

Equipment



Inputs

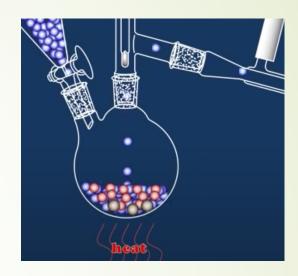
- Heat to boil the water
- Heat to boil the mixture
- Water to create steam
- Compound to distill

Outputs

- Mixture of water and immiscible oil
- Nonvolatile remainder of compound

Process

- Steam enters compound, increasing pressure
- Steam is distilled first because it is the most volatile
- Immiscible oil distills next with steam as its boiling point has been decreased as the overall vapor pressure has increased





Process cont.

- Immiscible oil is condensed
- Result is mixture of water and immiscible oil which can be easily separated



Essential Oils Example



Sources

- <u>https://www.leaf.tv/articles/advantages-disadvantages-of-steam-distillation/</u>
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- https://www.thoughtco.com/definition-of-steam-distillation-605690
- https://www.youtube.com/watch?v=7g4e3dhtgjl&ab_channel=ChemSurvival
- https://www.youtube.com/watch?v=OVQC-6qlq-Y&ab_channel=TazekaAromatherapy
- https://www.jove.com/science-education/11204/steam-distillation