

Isolating Flavors and Fragrances from Plants with the Centrifan™ PE

- Robust tool to process natural product extracts
- Collect solubilized flavor and fragrance extracts
- High recovery without thermal degradation of delicate compounds
- Low-loss, evaporation, condensation and collection tool for many lab samples

The novel [Centrifan™ PE](#) Evaporator / Condenser can now extract natural products from herbs, fruits, vegetables, and flowers. In addition to being a high recovery tool for drying and concentrating lab samples, it is now being used for collecting the solubilized flavor and fragrance plant extracts.

Traditional vacuum, solvent, or heat based preparation of plant extracts can suffer from poor efficiency or degradation of the extract. Using the vacuum-free, self-generating blow-down technology of the Centrifan™ PE provides a high level of recovery and no thermal degradation.



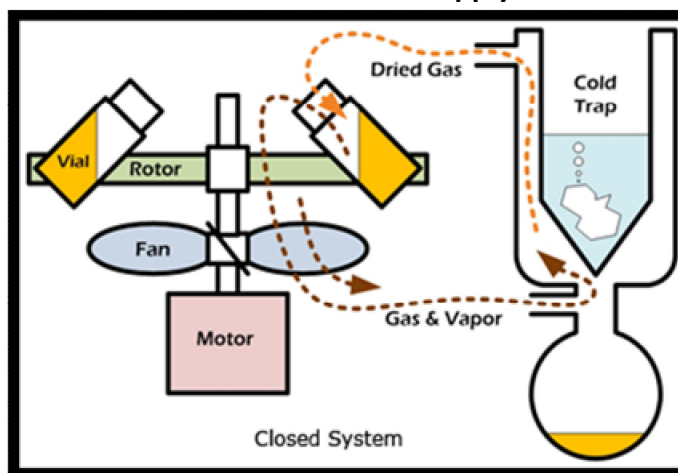
We recently prepared a habanero pepper extract by mincing a whole pepper, placing it in the Centrifan™ PE vials, and running the Centrifan™ for 2 hours. The result was 7 ml of a clear liquid that tasted and smelled like the pepper but had no hint of the fiery hot capsaicin. The Centrifan™ PE was run at 35°C.

An established protocol for obtaining rose absolute requires hexane and ethanol extraction steps. The Centrifan™ PE speeded and streamlined the process by first serving as a hexane evaporation tool after the petal extraction, and then as a fragrance concentrator after the concrete was solubilized in ethanol.

**Centrifan™ PE
Evaporator / Condenser**



**No Vacuum Pump
No Blow-Down Gas Supply**



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