

Getting to Know Ginger: Distillation vs. CO₂ Extract

Carminative

Ginger is described as an effective carminative, and

sexual tonic. Its oil is in the underground stem of the plant. Much of its fragrance is due to the essential oil but

its pungent taste is caused by non-volatile phenylpropanoid derivatives of the Gingerol and Shogaol moiety.

CO₂ Extraction vs Steamdistillation

According to the ISO norms essential oils are steam distilled or cold pressed. Nonetheless carbon dioxide extracts of aromatic plants have become increasingly popular.

CO₂ extract and steam distilled essential oils of the same plant species generally have a different chemical composition reflecting the difference in the production process. Steam distillation requires the aromatic molecules to evaporate whereas CO₂ extraction, involves dissolving them in the extraction liquid, in this case supercritical carbon dioxide.

CO₂ will extract the same



lipophilic components as they would appear in an essential oil, but in addition, more polar, water soluble components, not found in essential oil, will also be extracted.

Ginger is a perfect illustration for this phenomenon. The sharp principles of Ginger, the Shogaols and Gingerols, are only found in the CO₂ extract and give it a stinging quality. The CO₂ extract is best used as a component in blends. The steam distilled essential oil is warm, gentle and soft. Without the sharp components it is better suited for topical application than the CO₂ extract.

Ginger Candy

from Macau appears to be an exquisite specialty. Even visitors from close by Hong Kong stock up on these candies when they visit the gambling paradise



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PASTELARIA KOI KEI

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Ginger Candy

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