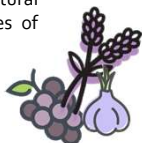


INTRODUCTION



The increase in the demand of nutraceutical and pharmaceutical products of natural origin has led to the search of sources of **bioactive compounds**



Nutraceutical and pharmaceutical products

LAVENDER ESSENTIAL OIL

Alternative to traditional drugs for skin diseases

- ✓ Antioxidant
- ✓ Anti-inflammatory
- ✓ Antifungal
- ✓ Antimicrobial

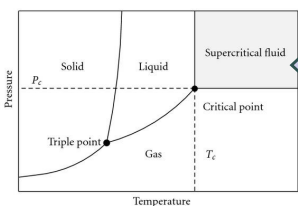


LINALOOL

SUPERCRITICAL FLUID EXTRACTION

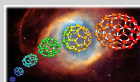
Efficient and environmentally friendly extraction method

scCO₂



- ✓ T_c=31 °C, P_c=73 bar
- ✓ Non-toxic
- ✓ Easily separable
- ✓ Non-flammable
- ✓ Low cost

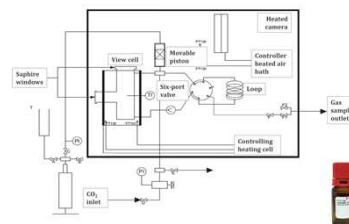
Acknowledgements



METHODOLOGY

1 EVALUATION OF SOLUBILITY OF LAVENDER ESSENTIAL OIL IN scCO₂

HIGH PRESSURE VIEW CELL
t= 48 h
P= 120–180 bar
T= 40–80 °C



2 SEMIEMPIRICAL MODELLING OF THE EQUILIBRIUM SYSTEM

$$\ln S = C_1 + \frac{C_2}{T} + C_3 \ln \rho_{CO_2}$$

Chrastil (1982)

$$\ln S = C_1 + \frac{C_2}{T} + \frac{C_3}{T^2} + C_4 \ln \rho_{CO_2}$$

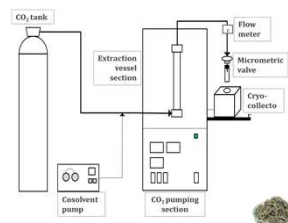
Del Valle y Aguilera (1988)

$$\ln S = C_1 + \frac{C_2}{T} + K \ln \rho_{CO_2}; K = C_3 + C_4 \rho_{CO_2} + C_5 \rho_{CO_2}^2$$

Adachi y Lu (1983)

3 ANALYSIS OF EXTRACTION CONDITIONS

SUPERCRITICAL FLUID EXTRACTOR
t= 2 h
P= 120–300 bar
T= 40–80 °C



4 CHARACTERIZATION OF EXTRACTS

Composition

- GC-MS
- HPLC

Antioxidant potential

- DPPH assay

References

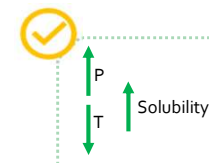
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EXPERIMENTAL RESULTS

Influence of pressure and temperature in solubility

Table 1. Lavender essential oil solubility study

	Solubility (kg lavender/m ³ CO ₂)		
	40 °C	60 °C	80 °C
120 bar	13,897	6,592	3,895
140 bar	16,594	16,610	9,345
180 bar	22,689	21,803	11,147



Adjustment of semi-empirical equations



"Adachi y Lu" semi-empirical equation is ideal for the modelling of experimental data

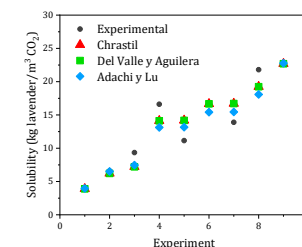


Figure 2. Semiempirical modelling of equilibrium system

Influence of pressure and temperature in extraction yield

Table 3. Extraction of lavender essential oil results

	Yield (%)		
	40 °C	60 °C	80 °C
120 bar	2,08	1,92	-
180 bar	1,84	2,44	-
250 bar	1,71	3,61	-
300 bar	1,84	2,56	-



+ CO₂ Cosolvent ↑ Extraction Yield

+ Cosolvent (1 ml/min)

Yield (%)

- Ethanol: 11,3
- Ethyl Acetate: 35,45

GC-MS analysis

- 2 main components
- Linalool
- Linalyl acetate



↑ Temperature ↑ Concentration

The pressure has no significant effect on the concentration of extracts.