

## Ginger oil

### **Ginger(Zingiber Officinale)**

Ginger is native to India, and is sourced in the West Coast of India, in the states of Karnataka and Kerala.

The typical season of Ginger is first fortnight of May with onset of monsoon and extends up to early March under irrigated conditions.

Ginger is a commonly used spice, all over the world. It is also a remarkable plant with a very high amount of herbal, healing and medicinal benefits that can be used in all of our lives; the root and its essential oil are also used as preservative and flavouring agent.

### **Ginger Oil**

Ginger oil is produced by steam distillation of freshly ground dry ginger. The oil obtained is a green or yellow mobile liquid which becomes viscous on ageing. Ginger oil can be produced from fresh or dried rhizomes. The best ginger oil is obtained from whole rhizomes that are unpeeled. Ginger oil is obtained using a process of steam distillation. The dried rhizomes are ground to a coarse powder and loaded into a still. Steam is passed through the powder, which extracts the volatile oil components. The steam is then condensed with cold water. As the steam condenses, the oils separate out of the steam water and can be collected

