



Distillation, analyses, and quality of hydrolates

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Palavras-chave: distillation, hydrolate, analysis, chemistry, quality.

In this presentation, I will present the whole process by which the aromatic waters or hydrolates are made, from the plant to the bottle. Being at the center of this process, the distillation will also be at the center of the presentation. We will see the different distillation techniques, their impact on the hydrolate quality and the impact of a few distillation parameters on the final results. We will also talk about what must be properly done before and after the distillation to ensure that we have a good hydrolate. In that regard, we will talk about the harvesting, the plants preparation, the sanitation of the still and accessories, the bottling, the use of preservatives, the conservation, and the analysis of hydrolates. The GC analyses of two hydrolates obtained from Brazilian plants (*Cordia verbenacea* and *Lippia alba*) will be presented and used during the whole presentation to explain the difference between an essential oil and an hydrolate, their chemistry, how we analyse them and what we check in these analyses.

Various references will be used for this presentation, academic books, scientific articles, and personal observations supported by chemical analyses.

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