Characteristic and fresh flavor collected by microwave extraction

Utilizing microwave as heat source in distilling has an advantage to produce high quality citrus oil. Microwave can vibrate water molecules contained in fruits directly. It can generate heat, then it evaporates them in short time. Yuzu and Sudachi oils, such as rare oils on the market, are also produced.

Fresh notes

Solubility in water

Product lineup

ESSENTIAL OILS FROM MICROWAVE DISTILLATION

Yuzu
Sudachi
Japanese Lemon
Shiikuwash
Iyokan etc.