

Eggcellence Extract: Transforming Local Agriculture into High-Value Cosmeceuticals with Subcritical Fluid Technology

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This breakthrough technology employs compressed gaseous solvents under subcritical conditions to efficiently extract egg yolk oil from liquid yolks at low temperatures. The result is a clear, aromatic, orange-hued oil, completely free from toxic solvents or contaminants, ensuring safety for both humans and animals.

Rich in essential fatty acids, antioxidants, and vital nutrients, this oil is ideal for cosmeceutical and dietary supplement applications. Additionally, the process yields a valuable byproduct—powdered white egg yolk proteins—enhancing its commercial potential.



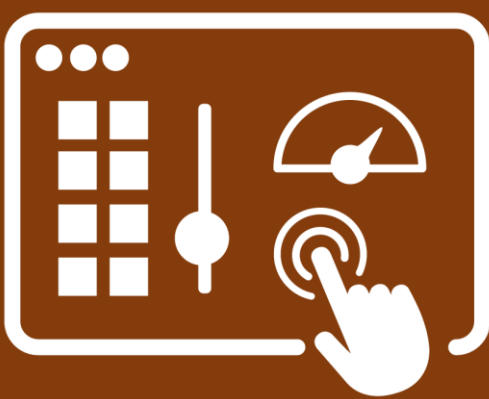
FAST, COLD SOLVENT
EXTRACTION



ENVIRONMENTAL
BENIGN PROCESS



COMPLETE SOLVENT
RECOVERY



PROGRAMMABLE
EXTRACTION CONTROL



DESIGNED TO MEET HIGH
QUALITY PHYTOEXTRACTS

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