

# Best Management Practices for Profitable Distillation of High-Quality Mint Oil



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# Optimizing Distillation

## Mint Distillation is Difficult to Optimize





# It's complicated!

- Every tub design, hay condition, and distillation system is unique
- Increase steam flow rate until breakthrough, then cut back?
- Steam pressure?
- Steam temperature?
- Steam flow rate?
- Optimal distillate temperatures?
- Mint hay condition



## 2023 Data Collection

- Met with 3 different grower cooperators
  - 3 spearmint distillation events (2 first cutting, 1 second cutting)
  - 1 peppermint distillation event (single cut)
- Collected mint distillation rates, and mint oil samples at regular intervals (about 10 minute).
- Break-through times and steam temperature and pressure.
- Oil samples submitted for component analysis.
  - Thanks to RCB International!

# Cooperator 1



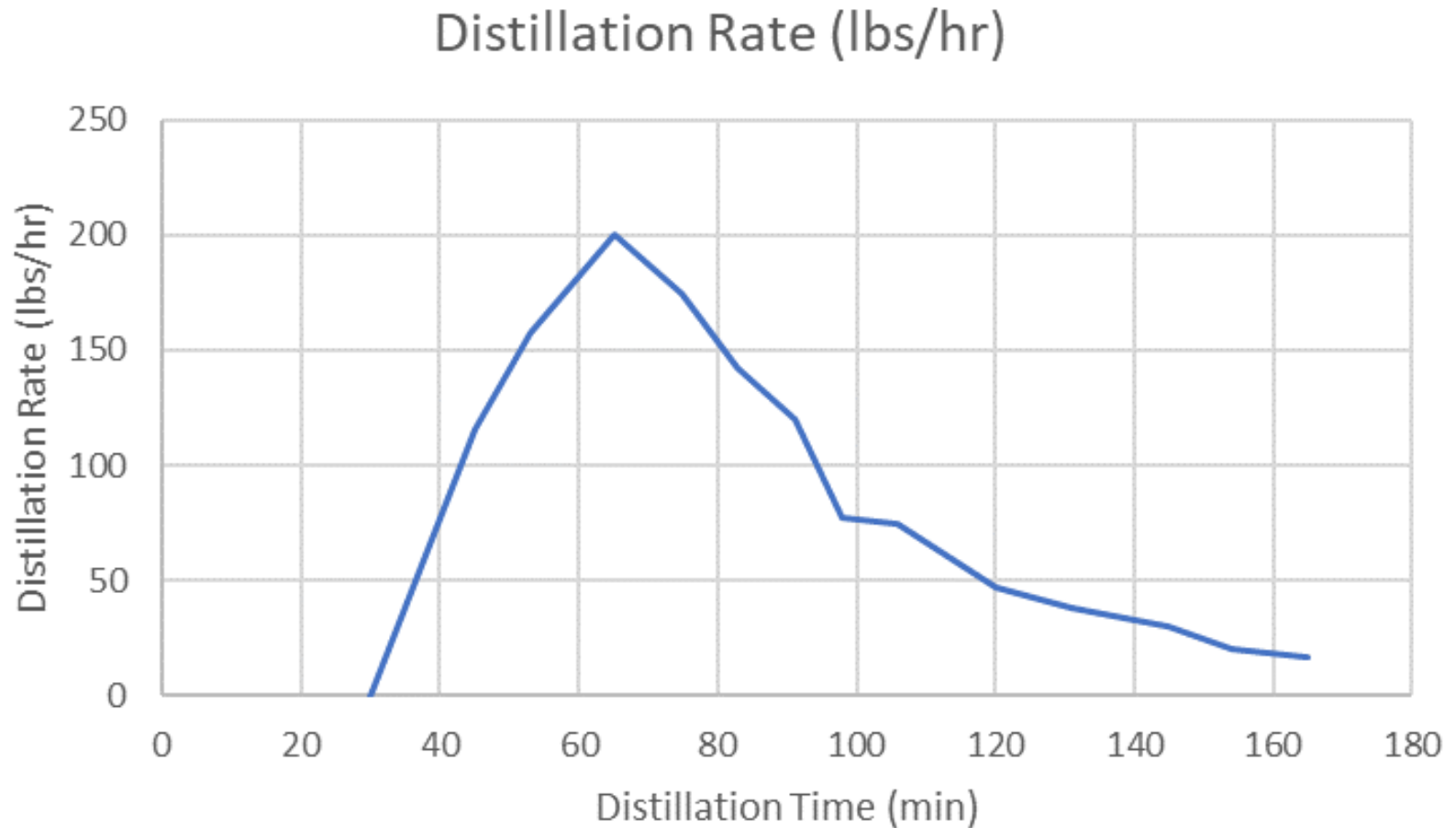
Cleaver Brooks

1 Boiler





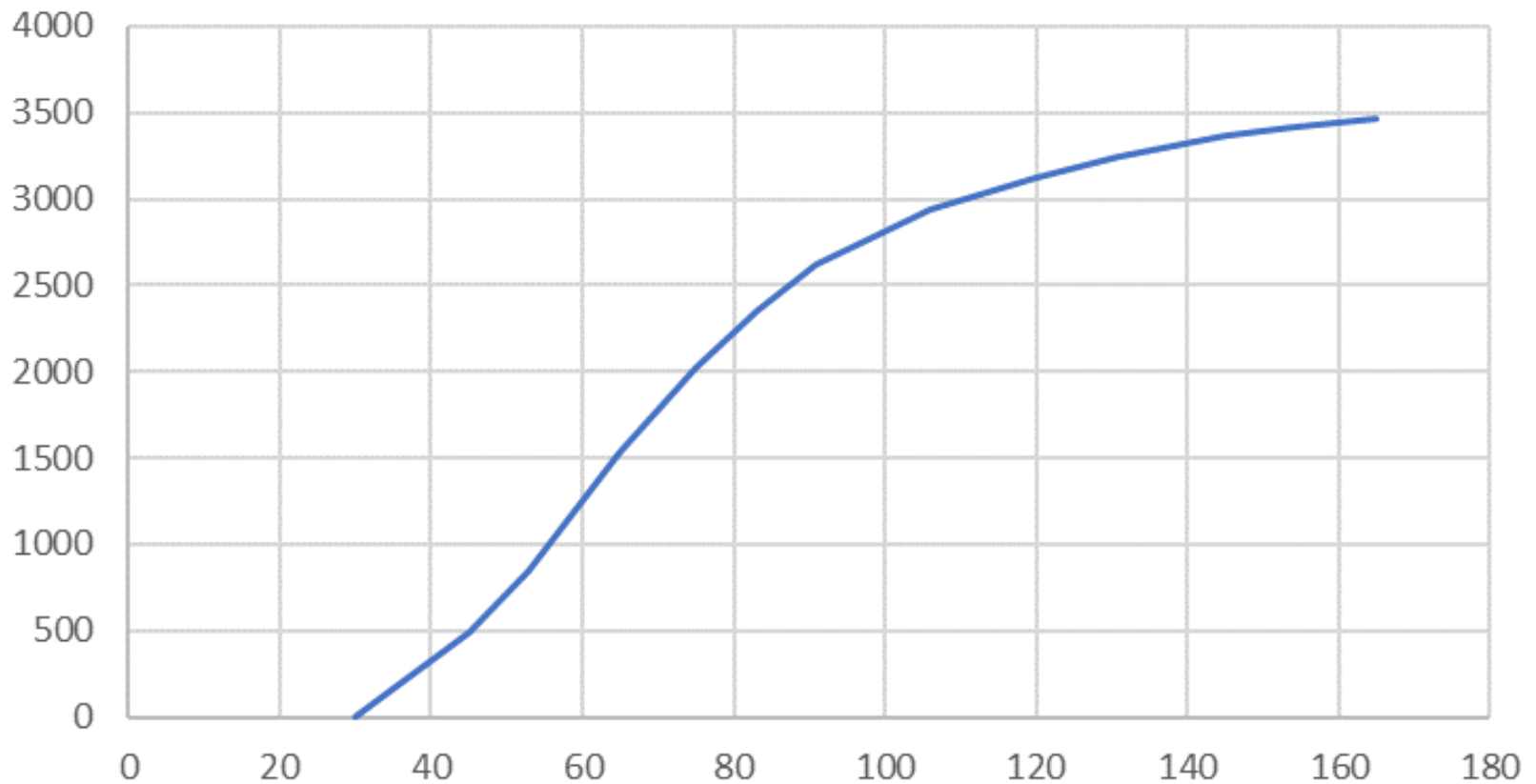
# Mint oil distillation rate from cooperator 1. Spearmint





# Example cumulative Income from cooperator 1. Spearmint

Cumulative Income

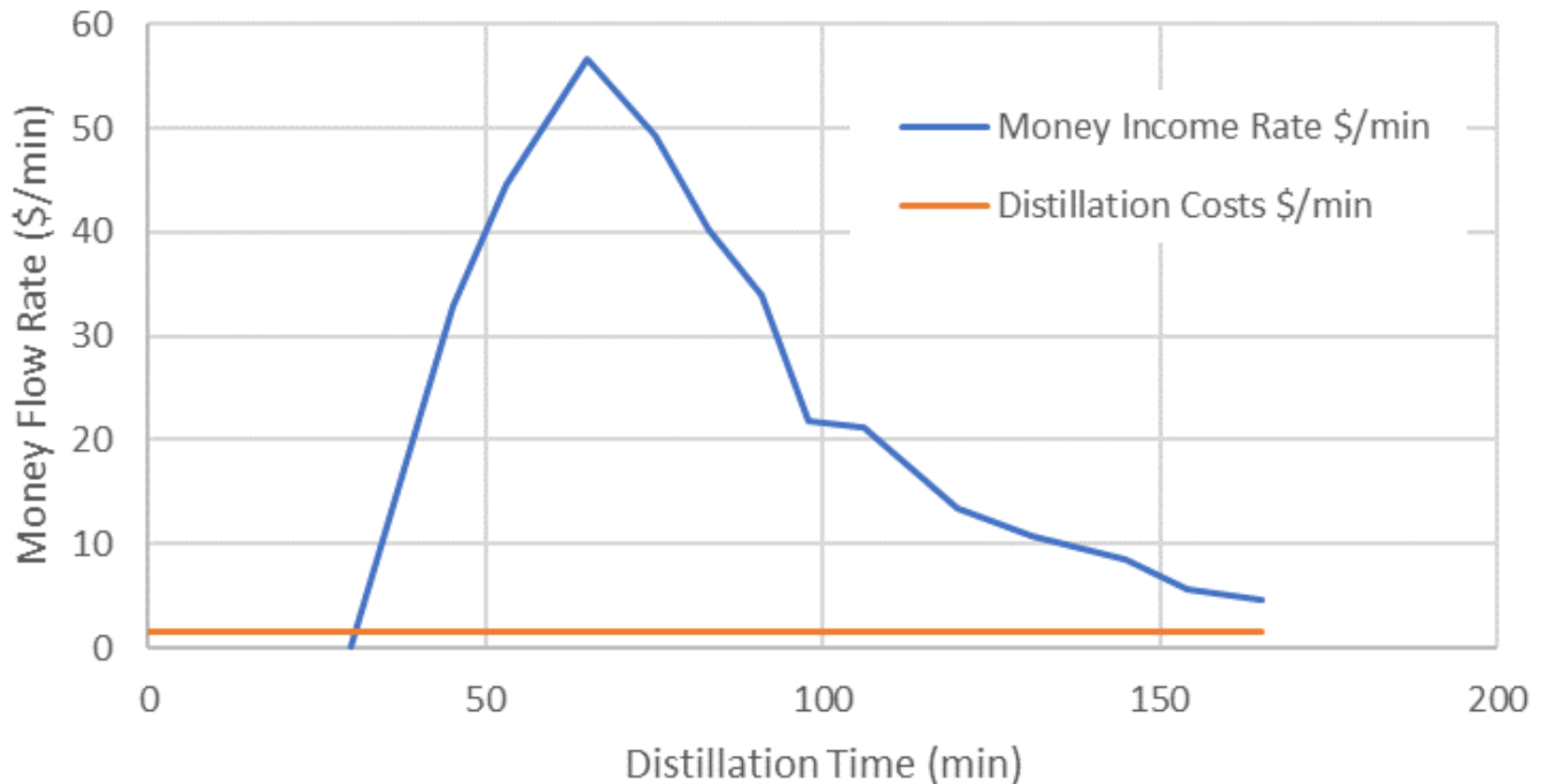






# Example money income from oil vs outflow to distillation costs for cooperator 1. Spearmint

Money Flow Rate \$/min







# Cooperator 2



#2 W-16  
1:00

#2 W-3  
1:15

#3 W-22  
1:55

#4 W-17  
2:15

#5 W-10  
11:50

#6 W-20  
12:05





#2 W-16  
1:00

#2 W-3  
1:15

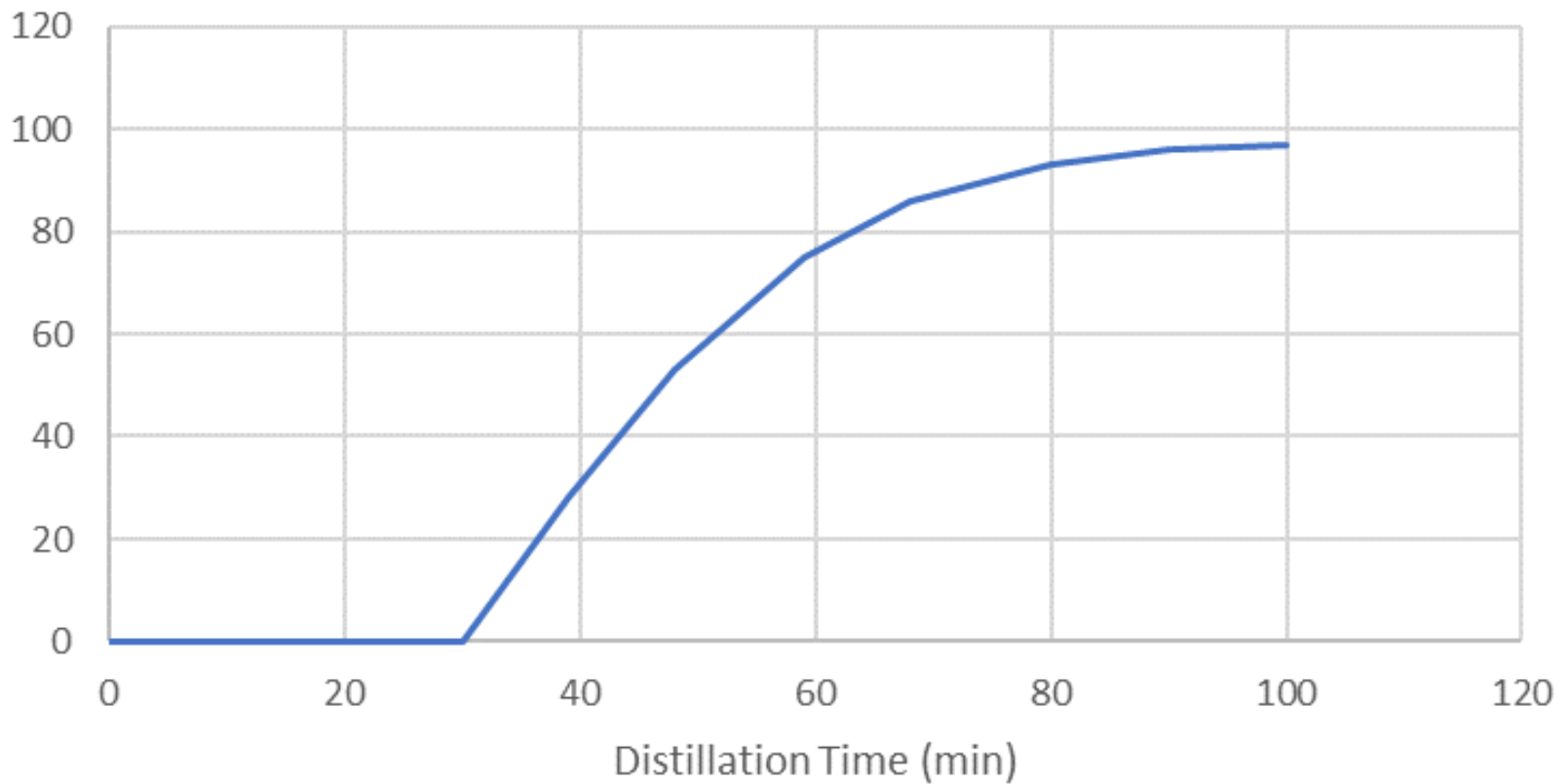
Newhouse

Newhouse  
MFG. CO. INC. - REDMOND, OR.



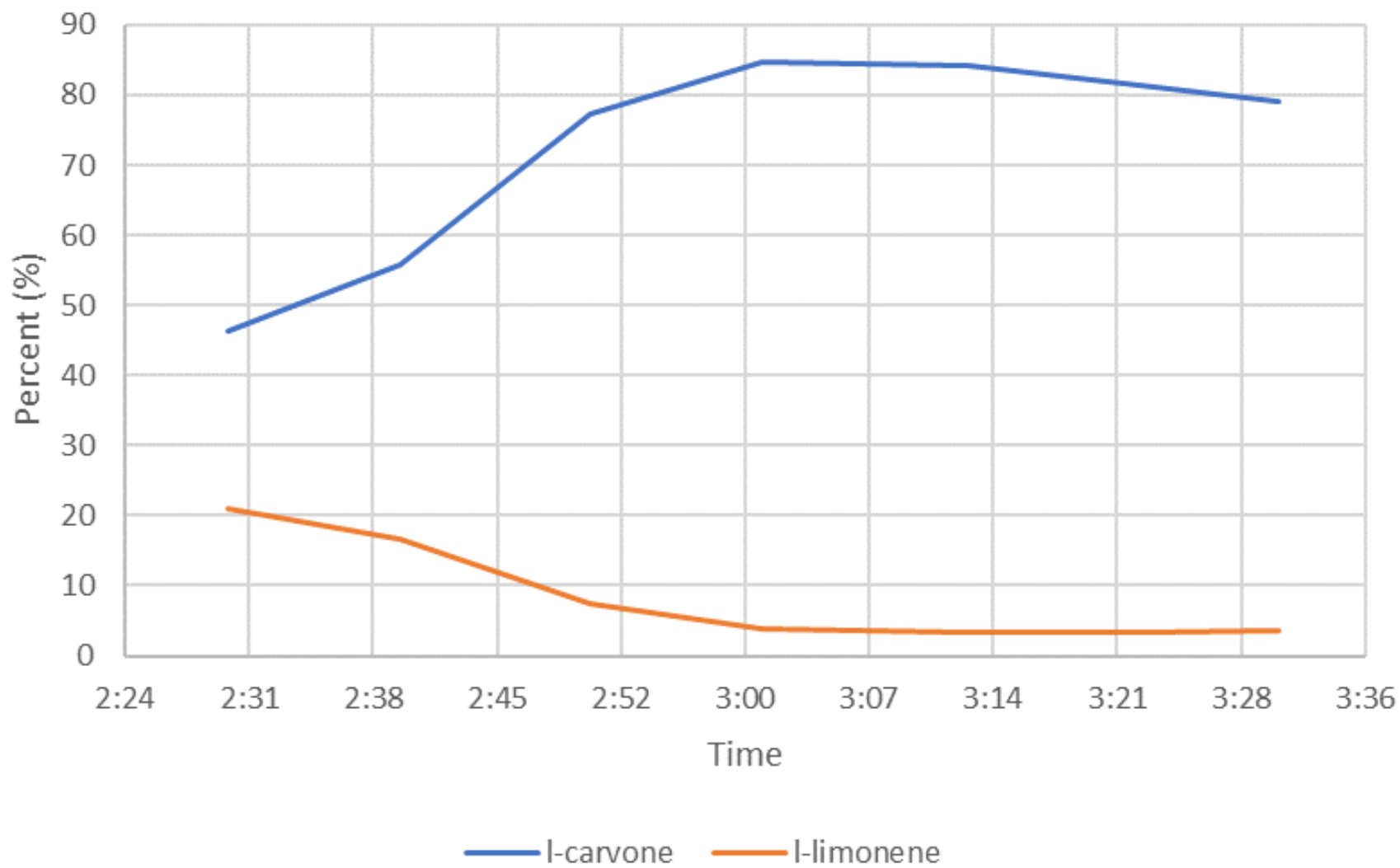
## Example cumulative Income from cooperator 2. Spearmint

Total Oil (lbs)



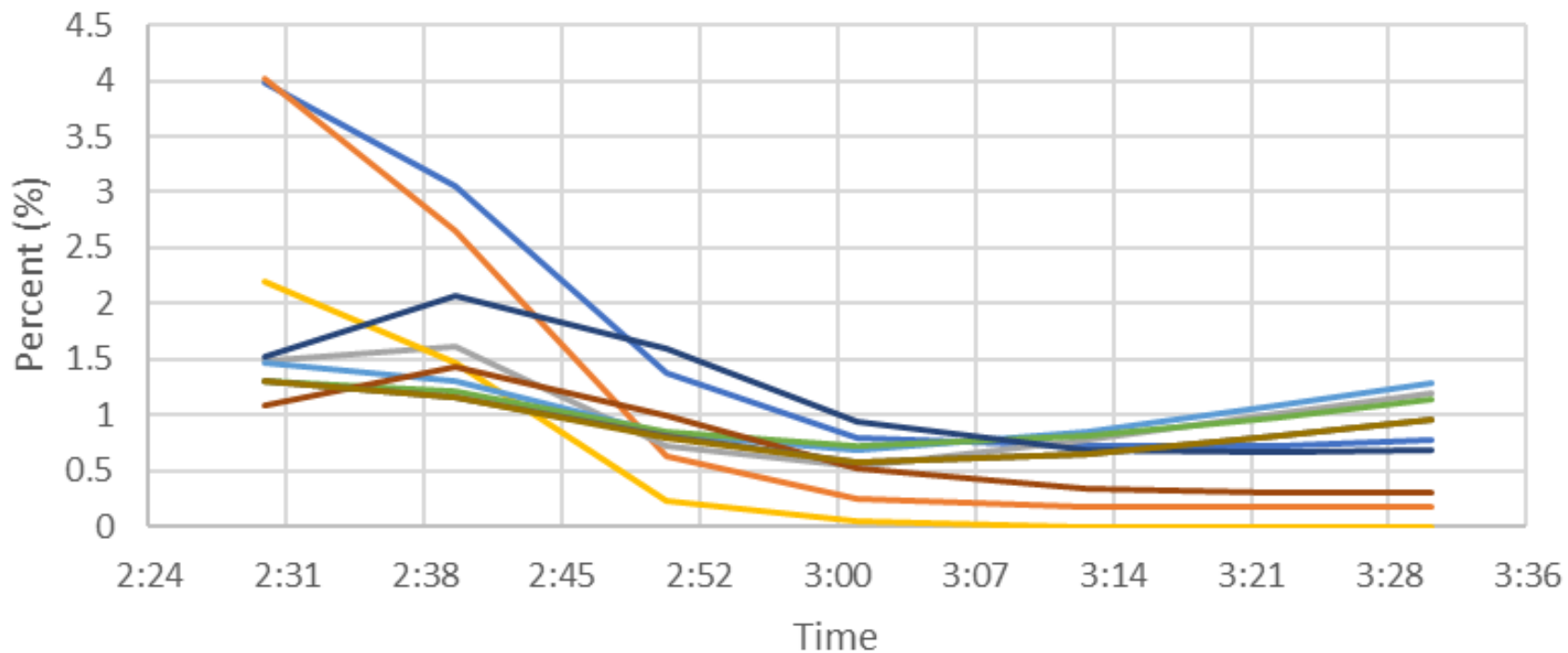


## Carvone and Limonene





## Trace Components



myrcene

1,8-cineole

germacrene-d

trans-sabinenehydrate

b-caryophyllene

trans-b-farnesene

terpinene-4-ol

dihydrocarvone

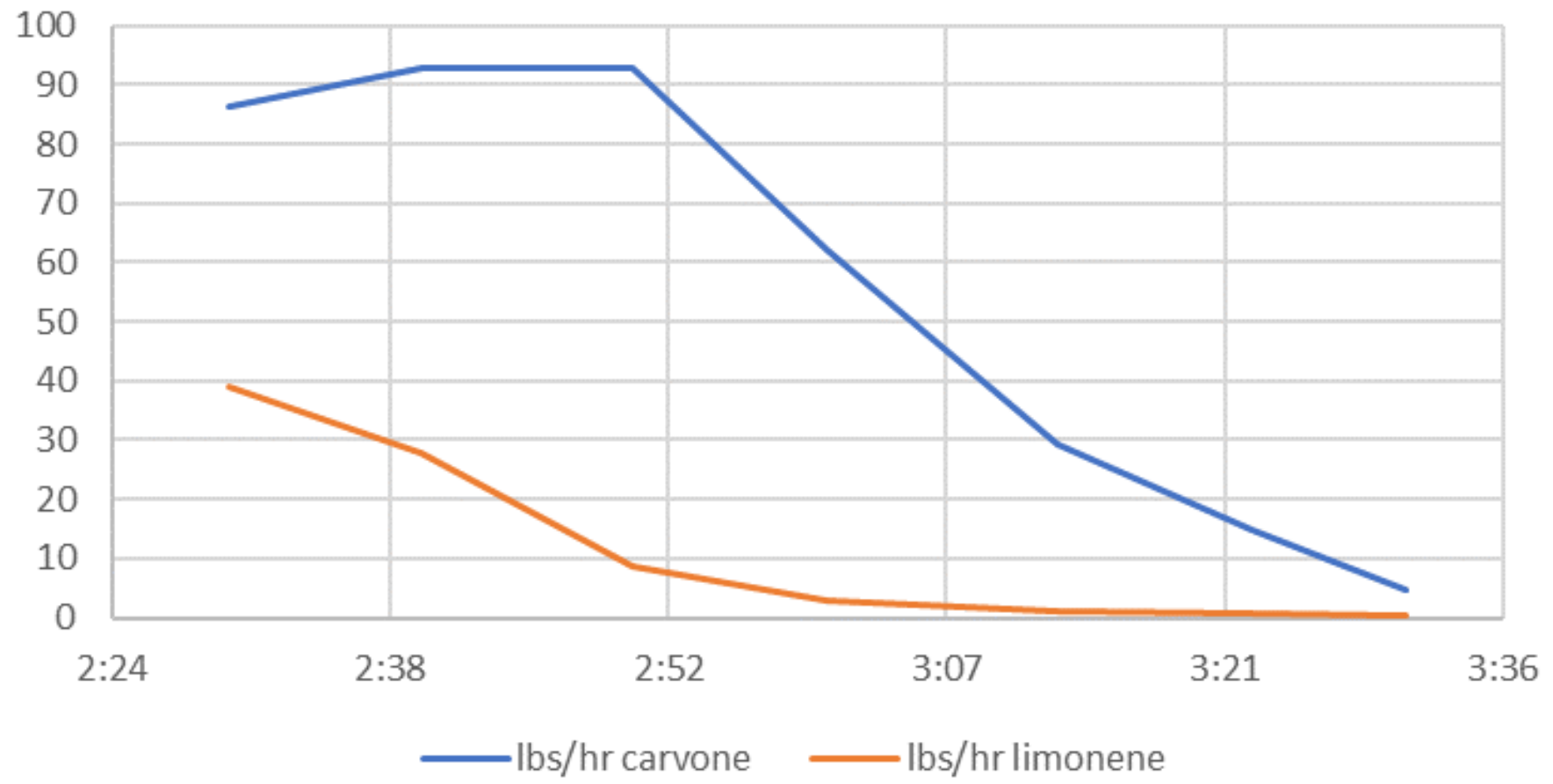
b-bourbonene

linalool



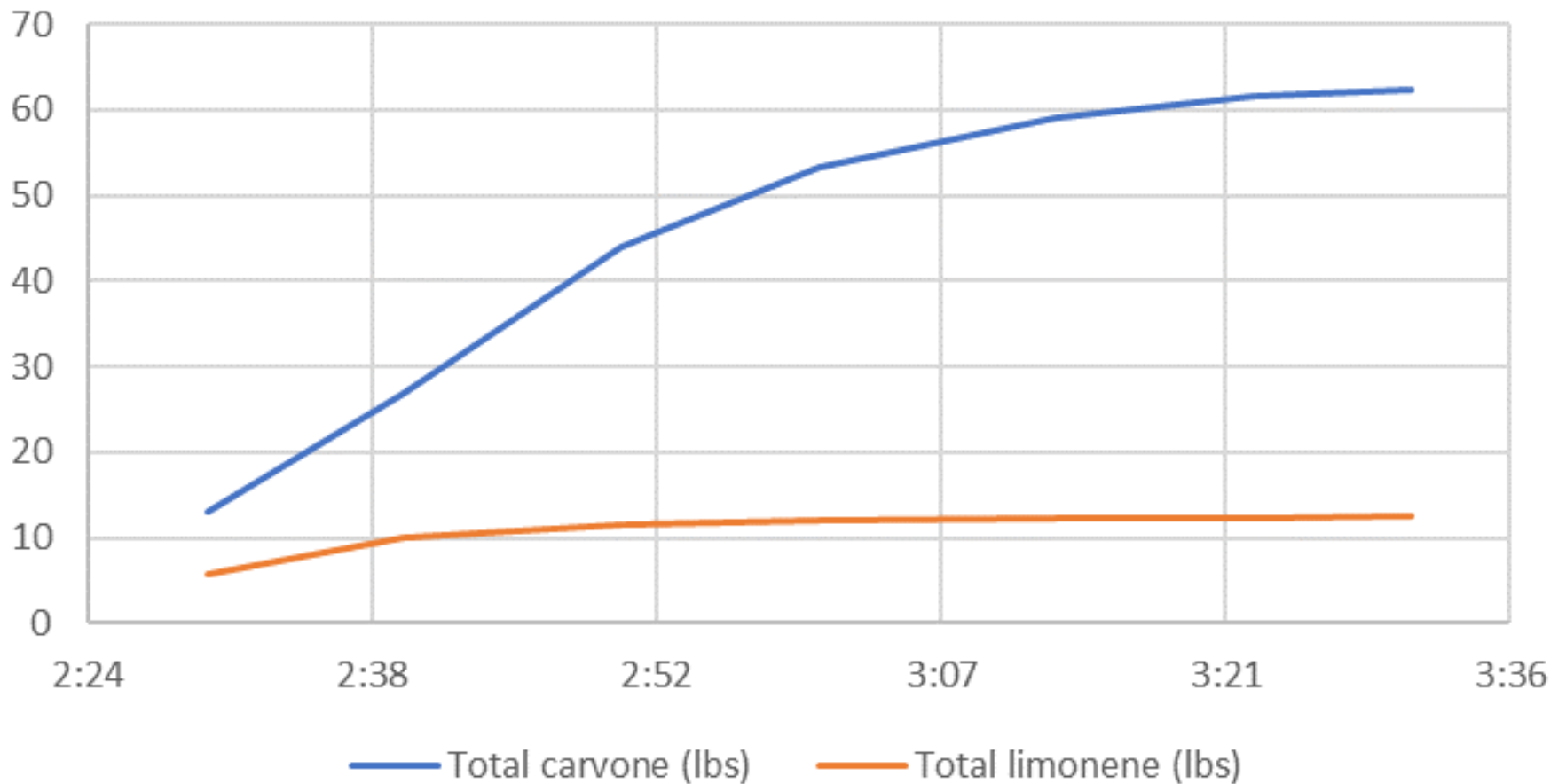


## Production Rate of Carvone and Limonene



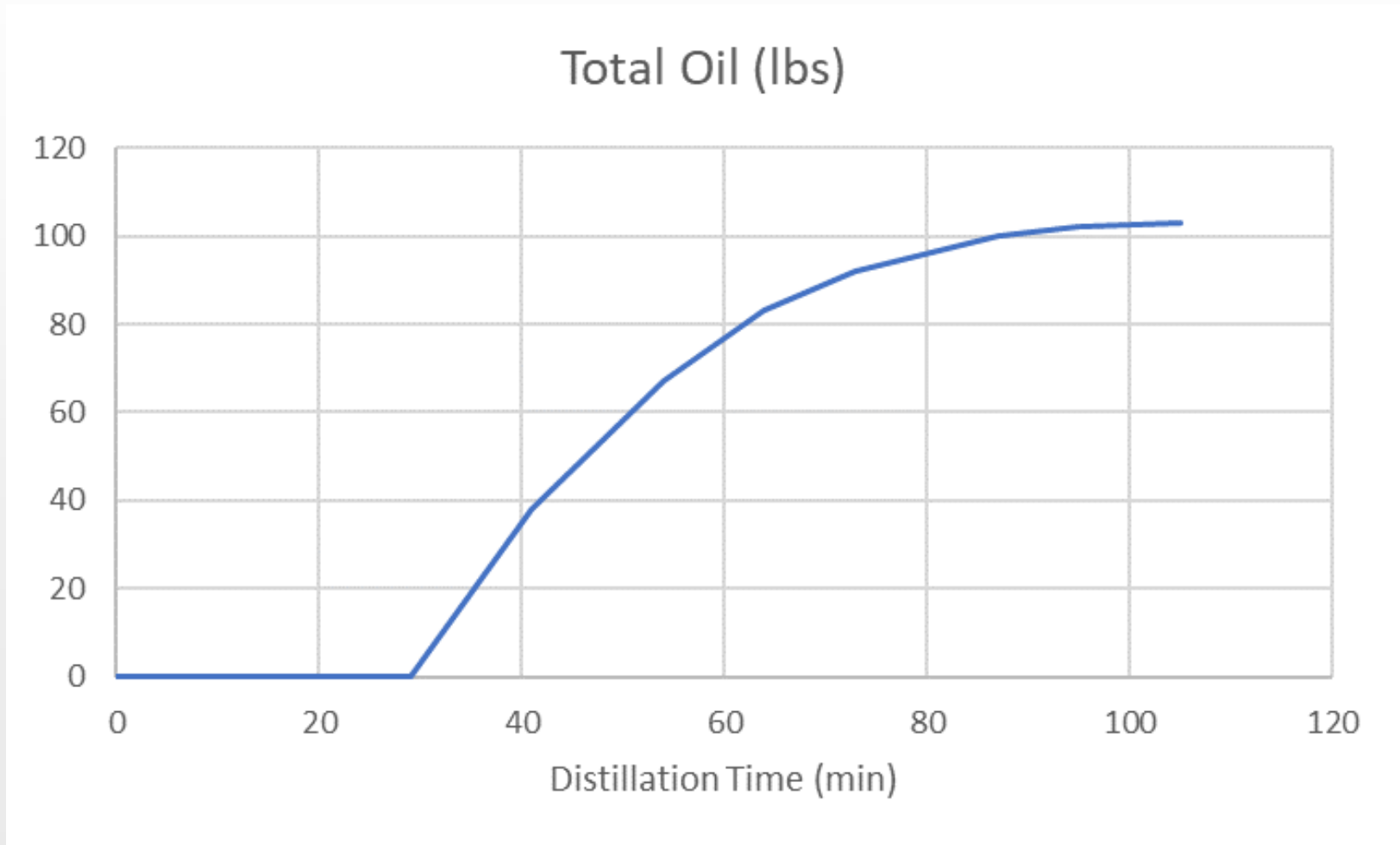


## Total Carvone and Limonene (lbs)



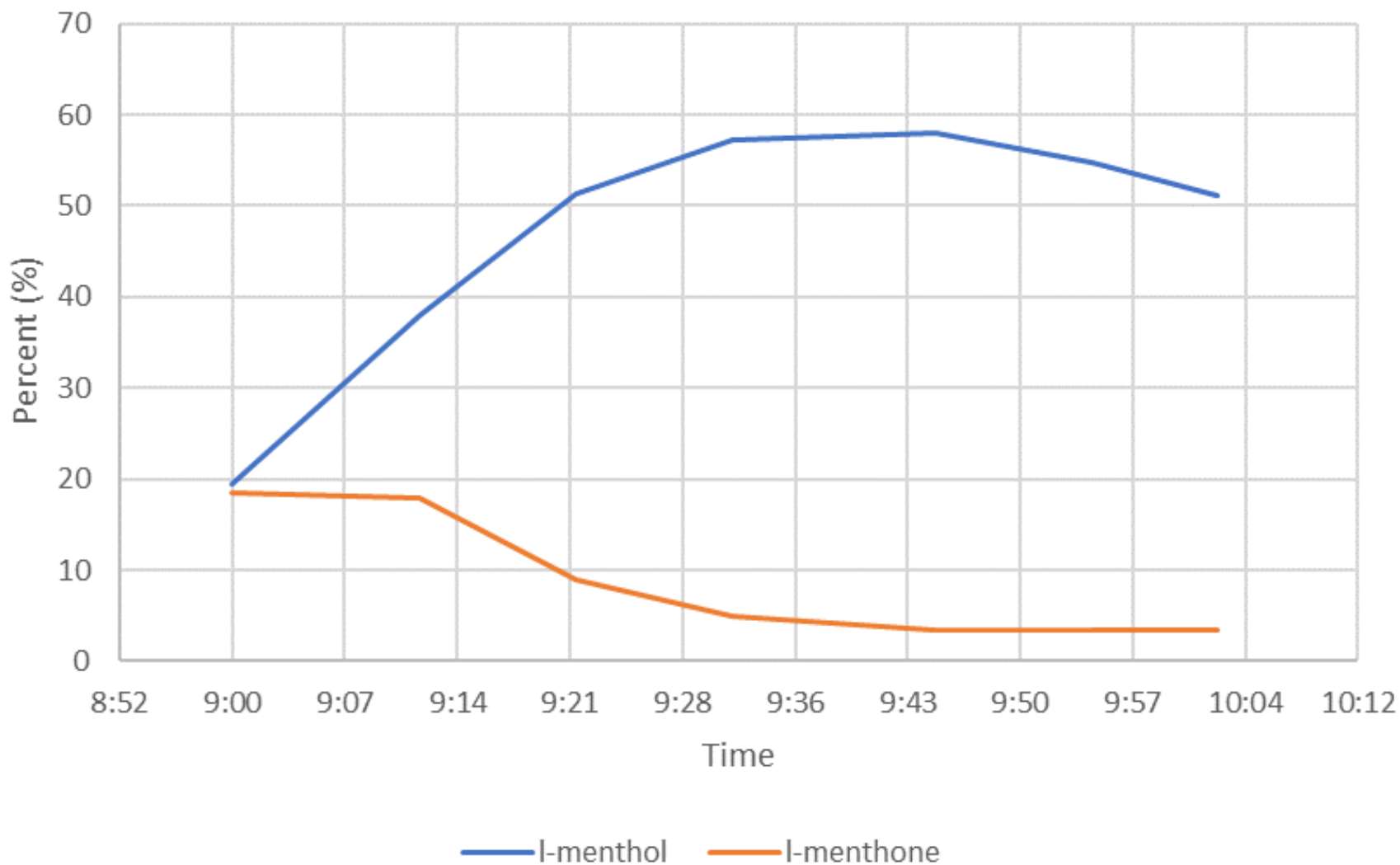


## Example cumulative Income from cooperator 2. Peppermint



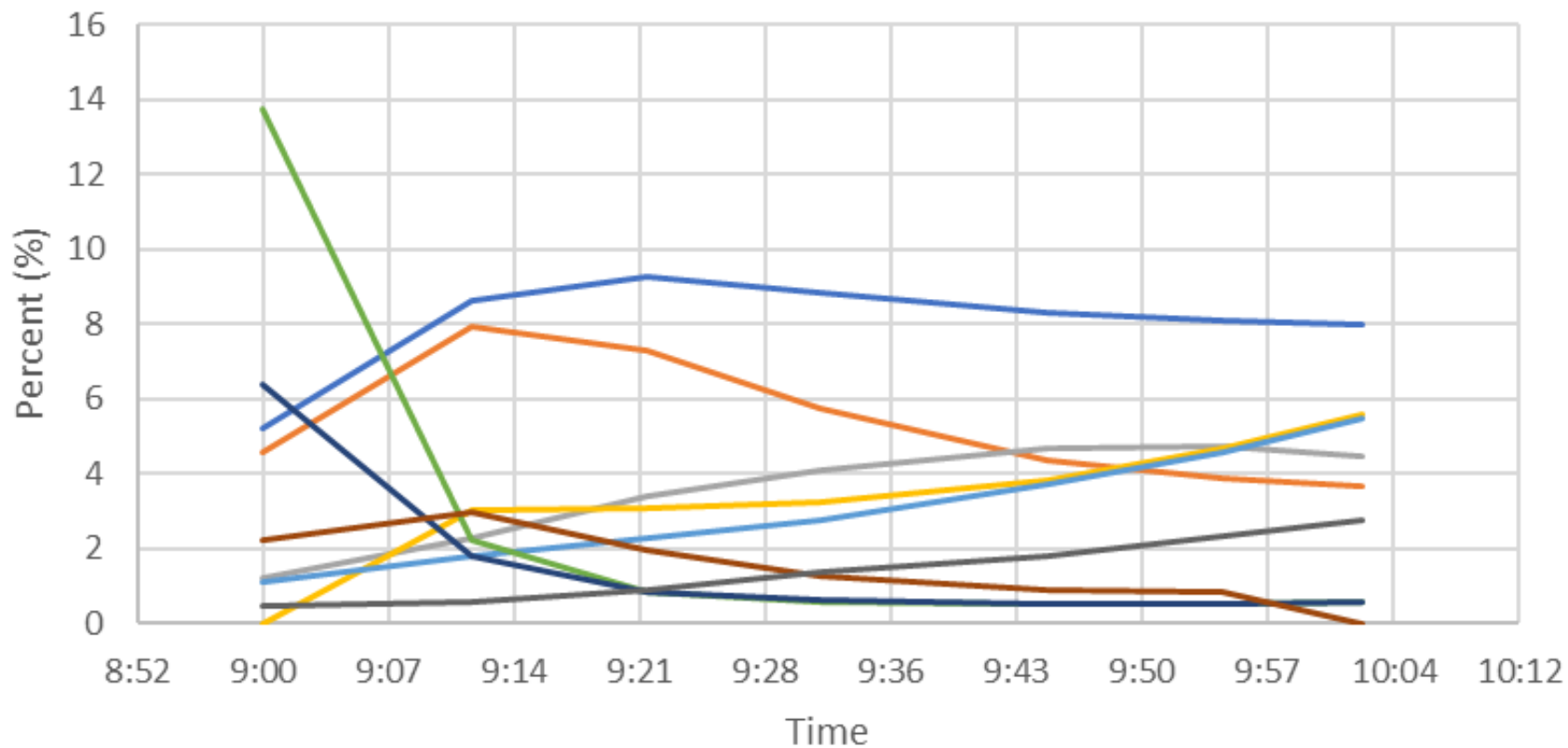


## Menthol and Menthone





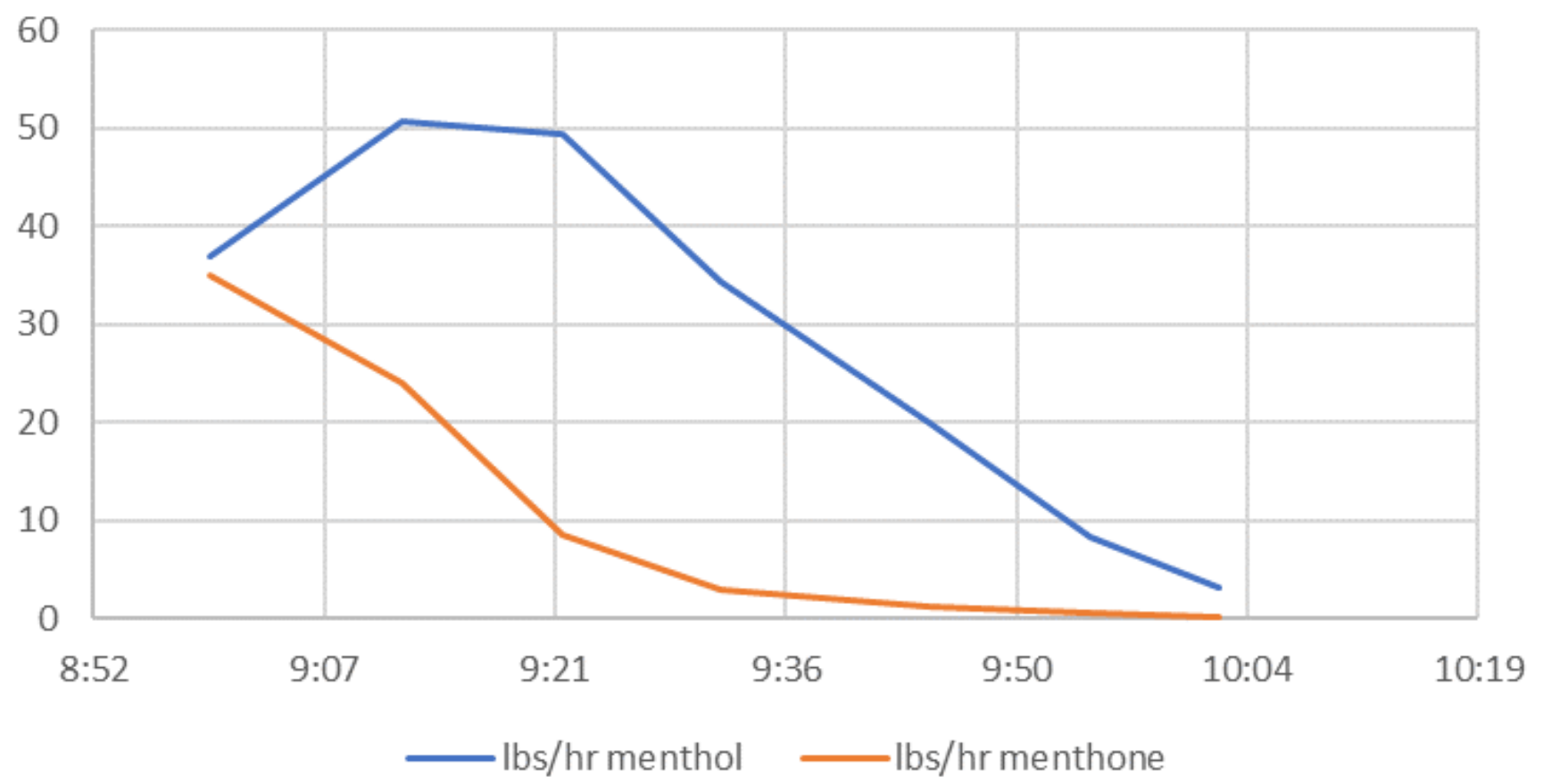
## Trace Components



- menthylacetate
- neomenthol
- pulegone
- b-caryophyllene
- germacrene-d
- 1,8-cineole
- l-limonene
- d-isomenthone
- piperitone

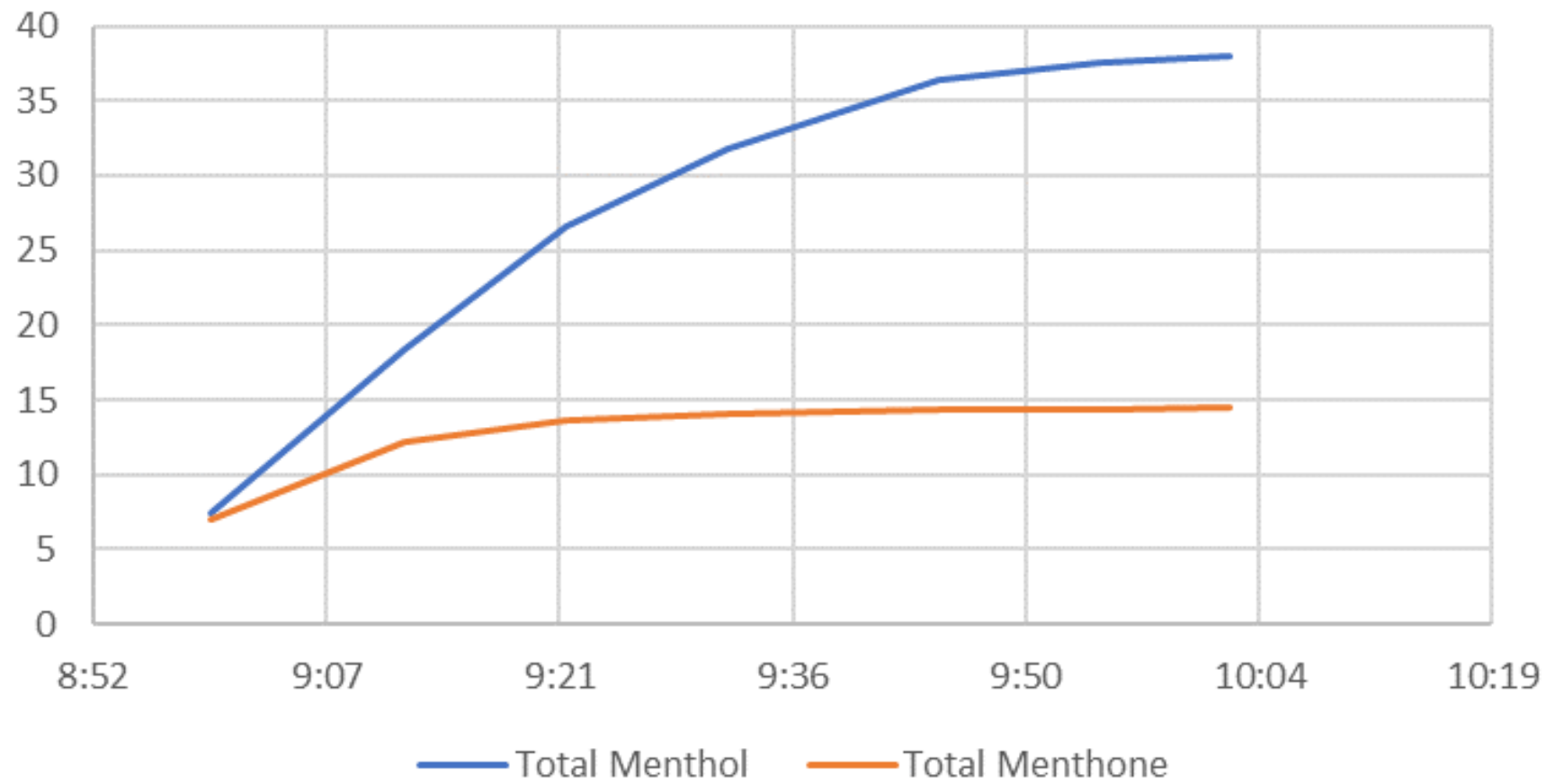


## Menthol and Menthone Production Rates (lbs/hr)



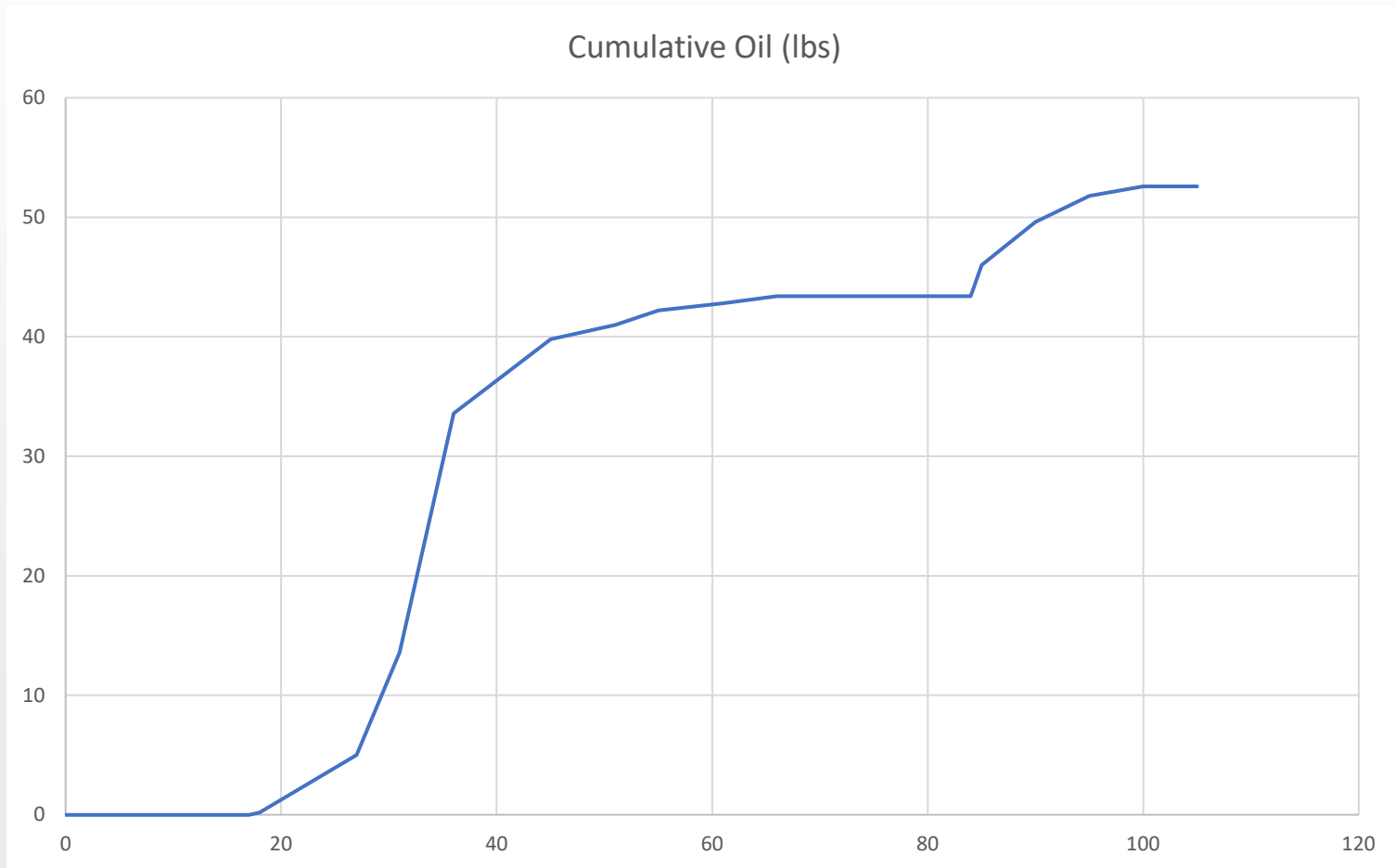


## Total Menthol and Menthone (lbs)





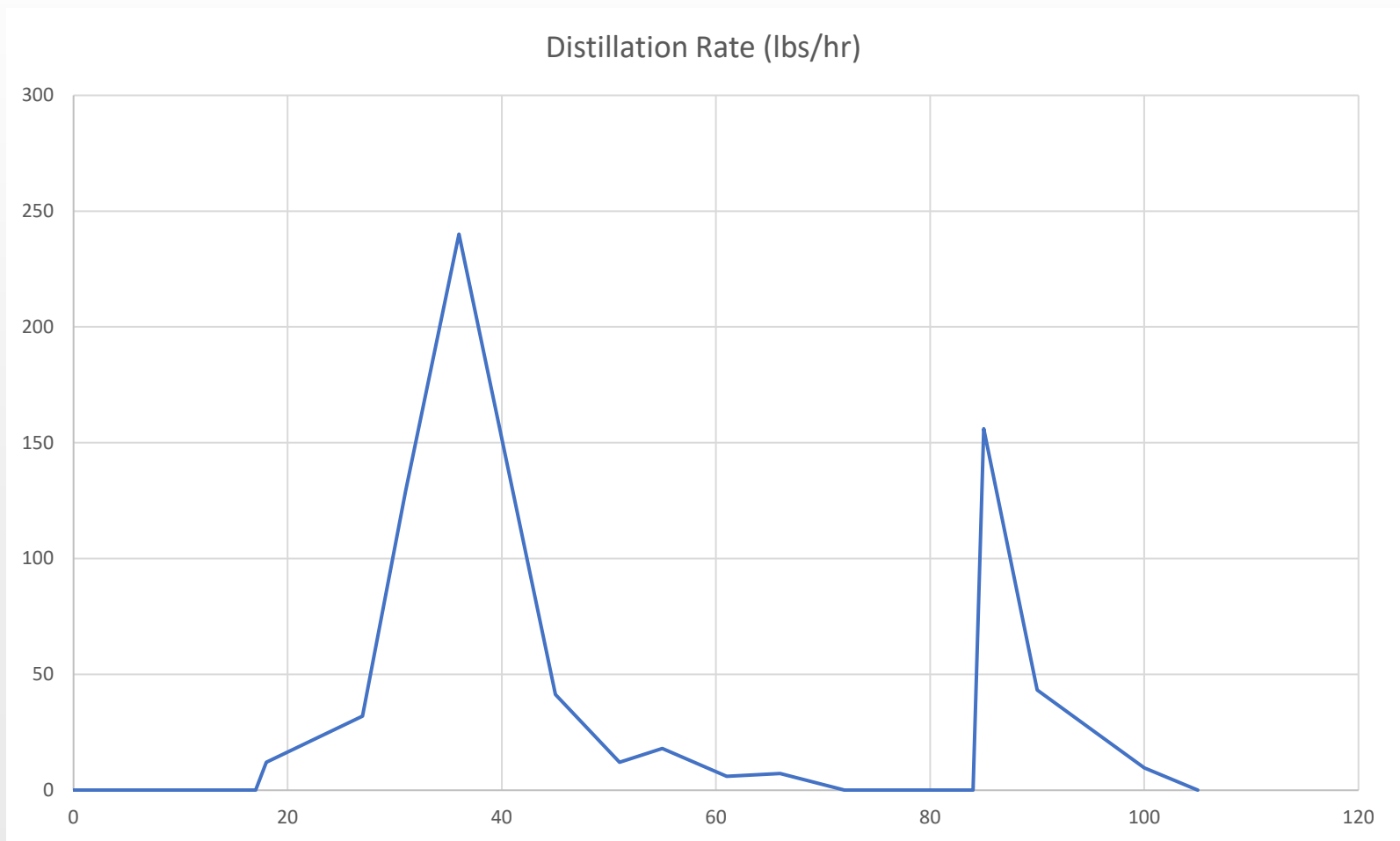
## Example cumulative Income from cooperators 3. Spearmint







# Example cumulative Income from cooperators 3. Peppermint





## Defining Terms

- Volatilization: Turn into a vapor (gas)
- Hydrodistillation: The mint hay is immersed in water and boiled.
- Ohmic accelerated: Electric current is run through the water to help heat
- Solar distillation: Sun's energy used to preheat water
- Microwave extraction: Microwaves used to heat the hay directly to volatilize the mint oil



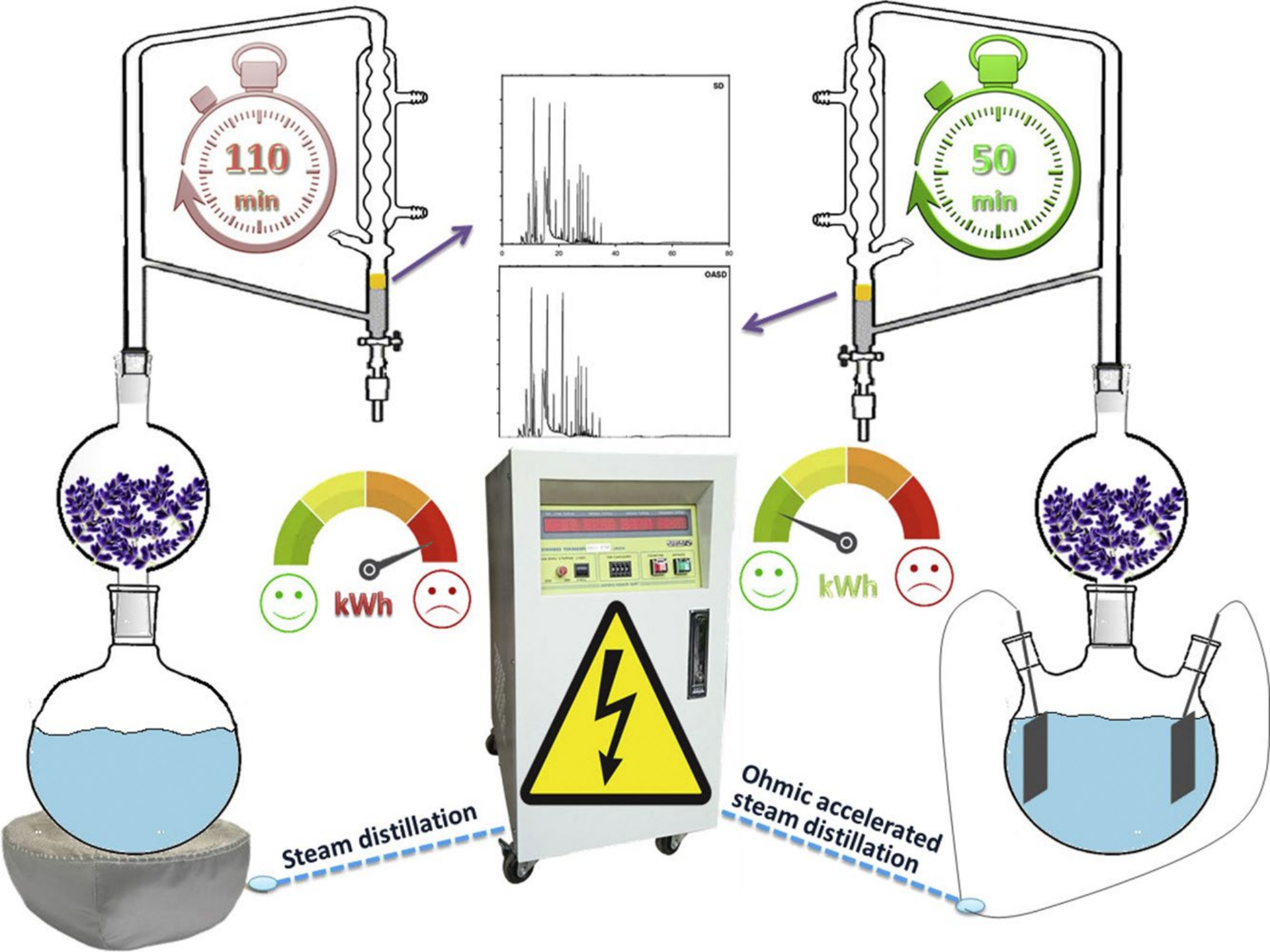
## Relevant Literature Review Findings

- Steam distillation is more efficient than hydrodistillation
- Distillation time affects the oil composition
- Productivity of distillation is affected by the change in heat transfer, oil mass flow rate, inlet water mass flow rate, and batch size of peppermint
- Indications that slow steam flow rate is more efficient than fast steam flow rates
- Ohmic accelerated steam distillation works faster with lower energy costs than electric resistance heating for steam distillation with the same oil quality.



## Relevant Literature Review Findings

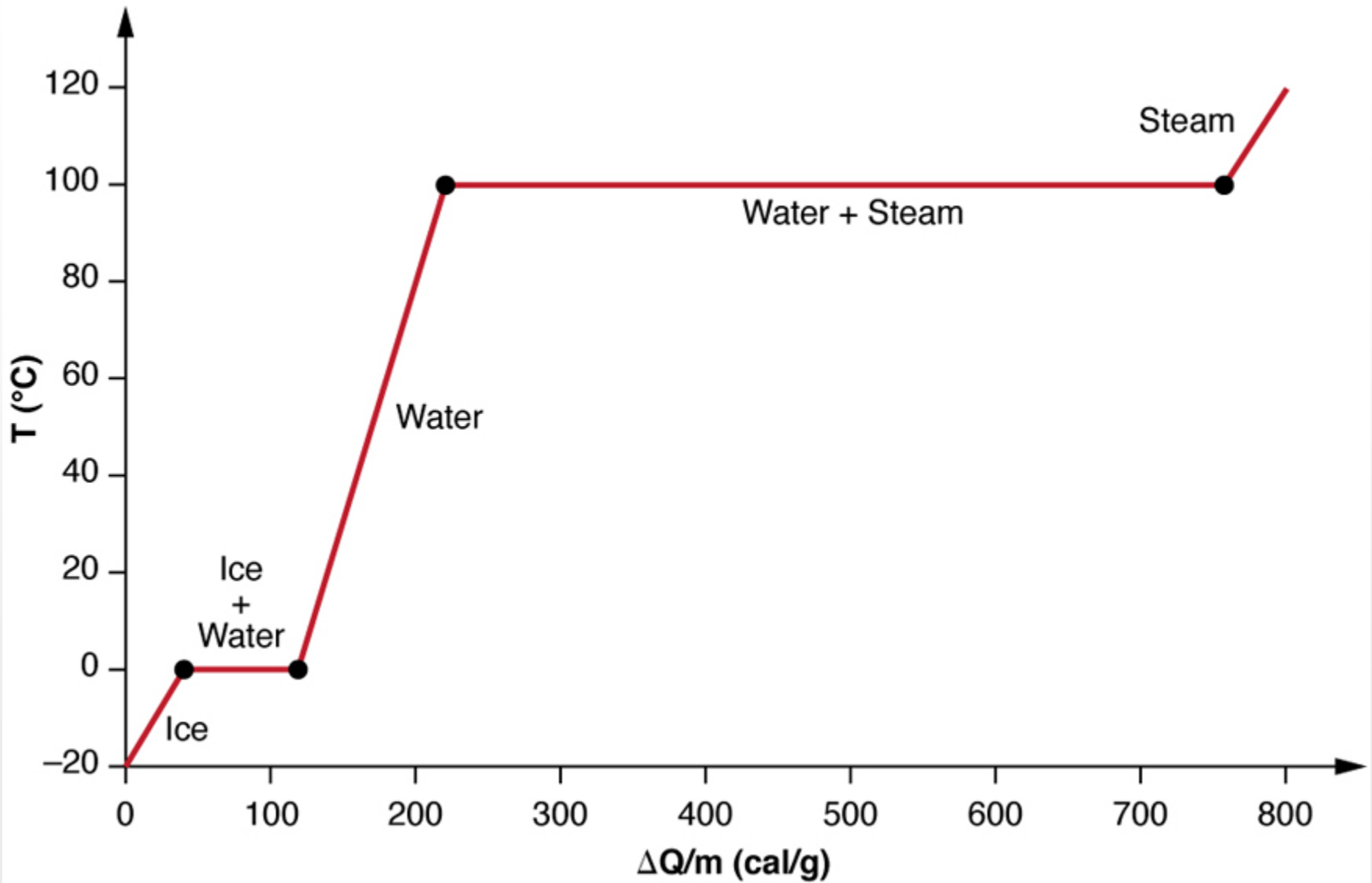
- Different plants need different periods for the essential oils to achieve the desired quality or quantity of extract
- Hydrodistillation may be more cost effective for other plants like lavender compared to steam distillation





## Outstanding Questions

- Fill tubs with steam quickly, then cut back?
- Cost effectiveness of insulation? On tubs? On steam lines?
- Propane vs. diesel vs. electric heat
- If electric: ohmic accelerated steam distillation (OASD) vs electric resistance heating
- Steam temperatures throughout the process
- Does the steam superheat to  $> 100\text{ C}$  (212 deg F)?
  - It's not if it coexists with water/condensate.
  - Terms such as “wet steam”, or “burning the oil”





# Levers

- Steam flow rate
  - Boiler BTU (heat input)
  - Pipe sizes (reduced friction losses)
  - Boiler energy input rate
  - Flow rate profile throughout the cook
- Steam temperature through the hay
  - 100 deg C only?
- Condenser heat removal rates
  - Cold water temperature and flow rate
- Distillation or cutoff times





## Indicators

- Oil distillation rate
- Condensate temperature
  - Too hot, likely letting oil out
  - Too cold, likely using too much water
- Boiler pressure
  - Too high = too many restrictions or too much energy (heat) input
  - Too low = not enough energy (heat) input, too many tubs and likely condensing in the tubs or in the return lines instead of in the condenser, possibly not volatilizing the oil