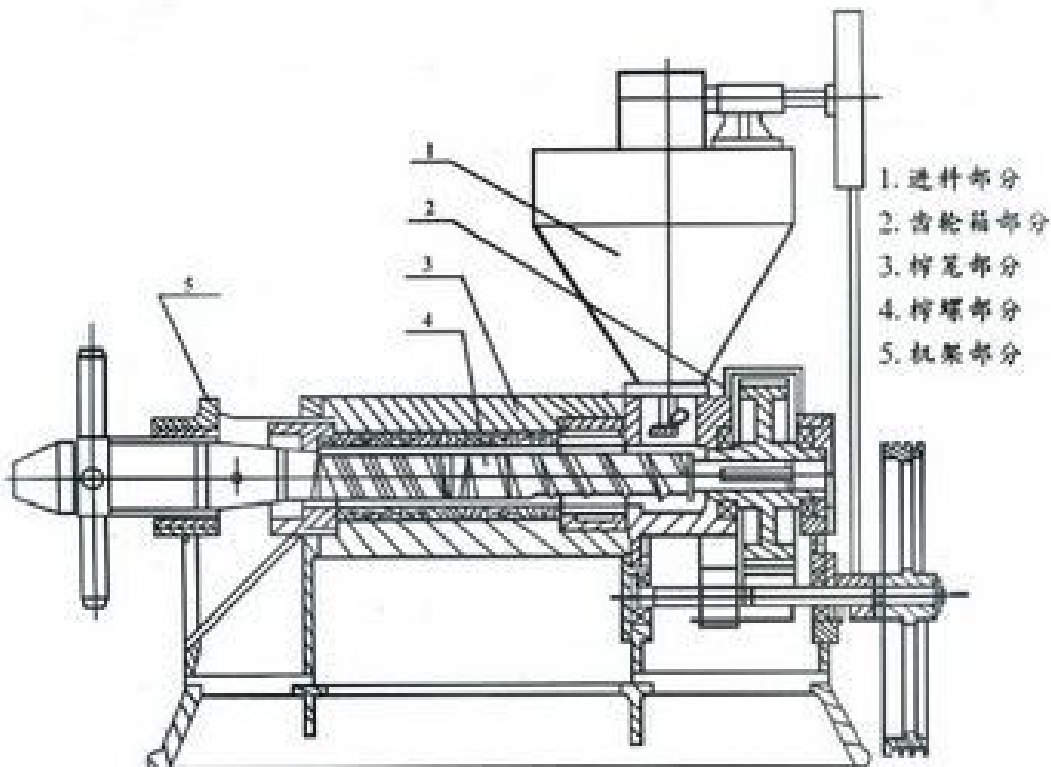


Extraction process of linseed oil



Flaxseed, also known as flaxseed, is the seed of flaxseed, an annual or perennial herb of the genus Flaxseed. Flaxseed oil has the functions of nutrition, health care and medication. Studies have shown that flaxseed oil plays an active role in reducing blood lipids, preventing tumors, breast cancer, atherosclerosis and other diseases.

At present, flaxseed oil is mainly extracted by [microwave drying machine](#), solvent, supercritical fluid extraction and enzyme method.

[Flax seed oil plant](#) press method is to use physical pressure to separate oil directly from the oil, divided into hot pressing method and cold pressing method. The whole process does not involve any chemical additives. It is ideal for processing all kinds of natural nutrients in flaxseed oil.

Flaxseed oil contains 18 essential amino acids, rich in vitamin A, vitamin B, vitamin E and a large number of trace elements. The contents of oleic acid, linoleic acid, alpha-linolenic acid, unsaturated fatty acid and unsaturated fatty acid in flaxseed oil are 10%-30%, 10%-30%, 45%-65% and 70% respectively. Alpha-linolenic acid is an essential unsaturated fatty acid in human body. It participates in the synthesis of phospholipids and converts them into EPA and DHA necessary for human body to maintain normal physiological function of life.

Therefore, flaxseed oil is valued by the food industry and the medical profession. Accelerating the development and research of linseed oil can not only greatly improve the economic value of

linseed oil, but also play a positive role in promoting the development of plant resources in Xinjiang. Due to the high content of unsaturated fatty acids in flaxseed oil and its easy oxidation, a lot of research has been done on the extraction technology of flaxseed oil.

At present, domestic flaxseed oil is still produced by steam and hot pressing technology, which retains the most effective ingredient of flaxseed - polyunsaturated fatty acids and various nutrients beneficial to human body, such as protein, dietary fiber, vitamins and trace elements, more suitable for human special supplements. Health care. Therefore, squeezing is a suitable process for flaxseed oil.

Flaxseed oil is a kind of edible oil with great physiological and health functions. With the continuous improvement of people's living standards, the demand for flaxseed oil will be increasing. With the deepening of research, using flaxseed oil as raw material to make health food will have broad prospects for development and market competitiveness. Speeding up the research and development of flaxseed oil will also strongly promote the development of regional economy and the exploitation and utilization of plant resources in Xinjiang.