MANUFACTURING TECHNIQUES

Expression	Essential oils from citrus fruits. The peel is pierced and pressed between steel rollers. The liquid is allowed to settle and then filtered through wet paper. Known as cold press and used where the essential oils produced would not survive heat production.
Distillation	Evaporation to separate the solids from the various volatile elements within the mixture of water and plant matter which is heated. Steam carrying the particles is cooled and collected. After a time the `oils' separate and the essence is collected.
Extraction	A solvent is mixed with plant material and absorbs the scent. Traditionally known as Enfleurage and involves the use of cold fat. Once absorption has taken place, the fatty mixture is known as a pomade or odoriferous oil. Today volatile solvent is used and the mixture is then heated. Solvents are dissolved through evaporation and what is left is a waxy substance called Concrete. Alcohol is added and the mixture heated and then chilled. All plant ma tter and waxes are removed from the concrete. The alcohol is then evaporated and what is left is the `Absolute' or perfume in its purest state.
Enfleurage	Used to extract the oils from fragile flowers - orange blossom, jasmine, rose etc. Hand picked petals cover a pane of glass (known as a `chassis') in a single layer, then a layer of animal fat was spread over the petals. This mixture was left for between 24 and 72 hours depending of the type of flower. The petals were then carefully removed and the fatty remainder was known as a pomade. This was scrapped off the glass/chassis and washed in wine spirit and heated. The end liquid is known as an infusion.
Softact	A registered method of extraction using C02, to obtain a purer extract as no solvents are used and there is no need for high temperature. Can be used with the most delicate of flowers or any type of plant material not previously used in the perfume world.
Synthetics	Are used in place of many natural plant extracts that are often too costly to use in a consumers market. Also machines have been developed that when place within the centre of plants and analyse the scent produced by the plant into a chemical compound. This can then be reproduced using synthetic chemicals.
Living Scents	These are scents that imitate odours from the natural world whether they be plant, animal, mineral or liquid. If it produces an odour it can be captured and reconstructed chemically. Scientists are able to capture the scent from the molecules emitting from the source of interest. The `scent' is then evaluated through gas chromatography and mass spectrography enabling the scientists to reconstruct the delicacy and complexity as close to nature as possible. This method of capturing a scent is known as Nature Print and is likened to taking a photograph except that it is an odour. This is the latest technique to be used in creating new and unusual fragrances for the 21st century.