

**Chapter 1 : Green Crack Cannabis Strain Information - Leafly**

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Olive oil and Mediterranean cuisine The olive tree, *Olea europaea*, has been cultivated for olive oil, fine wood, olive leaf, and the olive fruit. Semiripe or turning-colour olives are picked at the beginning of the ripening cycle, when the colour has begun to change from green to multicolour shades of red to brown. Only the skin is coloured, as the flesh of the fruit lacks pigmentation at this stage, unlike that of ripe olives. Black olives or ripe olives are picked at full maturity when fully ripe. They are found in assorted shades of purple to brown to black. Generally speaking, phenolics reach their peak in young fruit and are converted as the fruit matures. The result is table olives which can be stored without refrigeration. Fermentations dominated by lactic acid bacteria are, therefore, the most suitable method of curing olives. Yeast-dominated fermentations produce a different suite of metabolites which provide poorer preservation, so they are corrected with an acid such as citric acid in the final processing stage to provide microbial stability. The most important commercial examples are: Spanish or Sevillian type olives with fermentation: They are usually considered "treated" when the lye has penetrated two-thirds of the way into the fruit. Fermentation is carried out by the natural microbiota present on the olives that survive the lye treatment process. Many organisms are involved, usually reflecting the local conditions or "Terroir" of the olives. During a typical fermentation gram-negative enterobacteria flourish in small numbers at first, but are rapidly outgrown by lactic acid bacteria species such as *Leuconostoc mesenteroides*, *Lactobacillus plantarum*, *Lactobacillus brevis* and *Pediococcus damnosus*. These bacteria produce lactic acid to help lower the pH of the brine and therefore stabilize the product against unwanted pathogenic species. A diversity of yeasts then accumulate in sufficient numbers to help complete the fermentation alongside the lactic acid bacteria. Yeasts commonly mentioned include the teleomorphs *Pichia anomala*, *Pichia membranifaciens*, *Debaryomyces hansenii* and *Kluyveromyces marxianus*. Sicilian or Greek type olives with fermentation: The brine is changed on a regular basis to help remove the phenolic compounds. As the caustic treatment is avoided, lactic acid bacteria are only present in similar numbers to yeast and appear to be outcompeted by the abundant yeasts found on untreated olives. As very little acid is produced by the yeast fermentation, lactic, acetic, or citric acid is often added to the fermentation stage to stabilize the process. Applied to green, semiripe, or ripe olives, they are soaked in lye typically for longer periods than Spanish style e. They are then washed and immediately brined and acid corrected with citric acid to achieve microbial stability. Fermentation still occurs carried out by acidogenic yeast and bacteria, but is more subdued than other methods. The brine is changed on a regular basis to help remove the phenolic compounds and a series of progressively stronger concentrations of salt are added until the product is fully stabilized and ready to be eaten. Applied to green, semiripe, or ripe olives, these are soaked in water or weak brine and this solution is changed on a daily basis for 10–14 days. The oleuropein is naturally dissolved and leached into the water and removed during a continual soak-wash cycle. Sometimes, the olives are lightly cracked with a hammer or a stone to trigger fermentation and speed up the fermentation process. Applied only to ripe olives, they are usually produced in Morocco, Turkey, and other eastern Mediterranean countries. Once picked, the olives are vigorously washed and packed in alternating layers with salt. The high concentrations of salt draw the moisture out of olives, dehydrating and shriveling them until they look somewhat analogous to a raisin. Once packed in salt, fermentation is minimal and only initiated by the most halophilic yeast species such as *Debaryomyces hansenii*. Once cured, they are sold in their natural state without any additives. Applied to green and semiripe olives, they are placed in lye and soaked. Upon their removal, they are washed in water injected with compressed air. This process is repeated several times until both oxygen and lye have soaked through to the pit. The repeated, saturated exposure to air oxidises the skin and flesh of the fruit, turning it black in an artificial process that mimics natural ripening. Once fully oxidised or "blackened", they are brined and acid corrected and are then ready for eating. Because of the commercial importance of the fruit, and the

slow growth and relatively small size of the tree, olive wood and its products are relatively expensive. Common uses of the wood include: The yellow or light greenish-brown wood is often finely veined with a darker tint; being very hard and close-grained, it is valued by woodworkers. Farmers in ancient times believed that olive trees would not grow well if planted more than a certain distance from the sea; Theophrastus gives stadia. Modern experience does not always confirm this, and, though showing a preference for the coast, they have long been grown further inland in some areas with suitable climates, particularly in the southwestern Mediterranean Iberia, northwest Africa where winters are mild. Olives at a market in Toulon, France Growth and propagation[ edit ] Olive trees on Thassos, Greece Olive trees show a marked preference for calcareous soils, flourishing best on limestone slopes and crags, and coastal climate conditions. They grow in any light soil, even on clay if well drained, but in rich soils, they are predisposed to disease and produce poorer oil than in poorer soil. This was noted by Pliny the Elder. They tolerate drought well, due to their sturdy and extensive root systems. Olive trees can live for several centuries and can remain productive for as long if they are pruned correctly and regularly. Only a handful of olive varieties can be used to cross-pollinate. Phenological development of olive flowering, following BBCH standard scale. The preferred ways are cuttings and layers; the tree roots easily in favourable soil and throws up suckers from the stump when cut down. However, yields from trees grown from suckers or seeds are poor; they must be budded or grafted onto other specimens to do well. Shorter pieces are sometimes laid horizontally in shallow trenches and, when covered with a few centimetres of soil, rapidly throw up sucker-like shoots. In Greece, grafting the cultivated tree on the wild tree is a common practice. In Italy, embryonic buds, which form small swellings on the stems, are carefully excised and planted under the soil surface, where they soon form a vigorous shoot. The olive is also sometimes grown from seed. To facilitate germination, the oily pericarp is first softened by slight rotting, or soaked in hot water or in an alkaline solution. In situations where extreme cold has damaged or killed the olive tree, the rootstock can survive and produce new shoots which in turn become new trees. In this way, olive trees can regenerate themselves. However, new shoots appeared in the spring and, once the dead wood was removed, became the basis for new fruit-producing trees. In this way, an olive tree can live for centuries or even millennia. Olives grow very slowly, and over many years, the trunk can attain a considerable diameter. *Olea europaea* is very hardy: Its root system is robust and capable of regenerating the tree even if the above-ground structure is destroyed. The older the olive tree, the broader and more gnarled the trunk becomes. Many olive trees in the groves around the Mediterranean are said to be hundreds of years old, while an age of 2, years is claimed for a number of individual trees; in some cases, this has been scientifically verified. The crop from old trees is sometimes enormous, but they seldom bear well two years in succession, and in many cases, a large harvest occurs every sixth or seventh season. Where the olive is carefully cultivated, as in Languedoc and Provence, the trees are regularly pruned. The pruning preserves the flower-bearing shoots of the preceding year, while keeping the tree low enough to allow the easy gathering of the fruit. The spaces between the trees are regularly fertilized. Pests, diseases, and weather[ edit ] Various pathologies can affect olives. The most serious pest is the olive fruit fly *Dacus oleae* or *Bactrocera oleae* which lays its eggs in the olive most commonly just before it becomes ripe in the autumn. The region surrounding the puncture rots, becomes brown, and takes a bitter taste, making the olive unfit for eating or for oil. For controlling the pest, the practice has been to spray with insecticides organophosphates, e. Classic organic methods have now been applied such as trapping, applying the bacterium *Bacillus thuringiensis*, and spraying with kaolin. Such methods are obligatory for organic olives. A fungus, *Cycloconium oleaginum*, can infect the trees for several successive seasons, causing great damage to plantations. A species of bacterium, *Pseudomonas savastanoi* pv. Certain lepidopterous caterpillars feed on the leaves and flowers. *Xylella fastidiosa* bacteria, which can also infect citrus fruit and vines, has attacked olive trees in the Lecce province, Salento, Southern Italy causing the olive quick decline syndrome OQDS. They attach themselves firmly to olive trees and reduce the quality of the fruit; their main predators are wasps. The curculio beetle eats the edges of leaves, leaving sawtooth damage. If the bark is removed around the entire circumference of a tree, it is likely to die. Voles and mice also do damage by eating the roots of olives. At the northern edge of their cultivation zone, for instance in Southern France and north-central Italy, olive trees suffer occasionally from frost. Gales and long-continued

rains during the gathering season also cause damage. Its original wild populations in southern Europe have been largely swamped by feral plants. In South Australia, its seeds are spread by the introduced red fox and by many bird species, including the European starling and the native emu, into woodlands, where they germinate and eventually form a dense canopy that prevents regeneration of native trees. More specifically in the Northern Hemisphere, green olives are picked from the end of September to about the middle of November. Blond olives are picked from the middle of October to the end of November, and black olives are collected from the middle of November to the end of January or early February. In southern Europe, harvesting is done for several weeks in winter, but the time varies in each country, and with the season and the cultivar. Most olives today are harvested by shaking the boughs or the whole tree. Using olives found lying on the ground can result in poor quality oil, due to damage. This method produces high quality oil. Another method uses an electric tool, the oliviera, that has large tongs that spin around quickly, removing fruit from the tree. Olives harvested by this method are used for oil.

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*Green Garden Gold's intent and purpose is to provide relief from uncomfortable and painful symptoms, and to bring overall improvement to your quality of life through our varied CBD products. Our company is dedicated to providing the very best products and service.*

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from developing. This is extremely important in modern medicine because antibiotic resistance may lead to treatment failure, increased healthcare costs and the spread of infection control problems. **Relieve Congestion and Respiratory Tract Infections** Very early in its history, the leaves of the malaleuca plant were crushed and inhaled to treat coughs and colds. Traditionally, the leaves were also soaked to make an infusion that was used to treat sore throats. This is exactly why tea tree is one of the top essential oils for cough and respiratory issues. **Help Treat Head Lice** Tea tree oil has insecticidal effects and can be used to get rid of head lice, which are small, parasitic insects that feed on human blood. A lab study conducted in Italy investigated the efficacy of tea tree oil against lice and its eggs. Tea tree was used alone and in combination with nerolidol and tested at different ratios against 69 head lice and eggs over a six-month period. Researchers found that tea tree oil alone was more effective against head lice, with treatment resulting in percent mortality after 30 minutes of exposure. A higher concentration of tea tree oil was able to induce the failure of 50 percent of the eggs to hatch. When tea tree oil was combined with nerolidol at a 1: A study conducted at Flinders University in Australia found that 5 percent tea tree oil and its active component terpinenol were highly effective in reducing the survival of scabies mites. Tea tree works as a natural treatment for scabies because it has powerful antimicrobial properties, giving it the ability to heal scabies on top of and beneath the skin. **Improve Bad Breath** Bad breath comes from bacteria that is found in your mouth, especially the back of your tongue, throat and tonsils. Because tea tree oil has antimicrobial properties that can kill this bacteria, it works as a natural remedy for bad breath. This tea tree oil benefit can be extremely helpful after oral surgery, like a root canal, that increases your risk of developing a bacterial or fungal infection. **Top 14 Tea Tree Oil Uses** Tea tree oil can be used to make natural beauty, health and cleaning products that are free from dangerous chemicals. Tree tree oil can be used in the following ways: Diffuse tea tree oil throughout your home using an oil diffuser. You can also directly inhale the oil by sniffing it right out of the bottle. Tea tree oil can be applied to the skin topically, but you should always dilute it with a carrier oil like coconut oil in a 1: **NOT for Internal Use:** According to the National Poison Center, tea tree oil is known to be poisonous if swallowed. Tea tree oil should NOT be taken by mouth for any reason. If you are using tea tree for bad breath or oral health, make sure you spit it out afterwards to prevent potential side effects like digestive issues, hives or dizziness. Simply rub the mixture on your face, leave it on for one minute, and then rinse it off with warm water. Simply mix one teaspoon of coconut oil, five drops of tea tree oil and five drops of lavender oil to make your own skin improving lotion or body soap. **Boost Hair Health** Tea tree oil has proven very beneficial for the health of your hair and scalp. Like coconut oil for hair, tea tree oil has the ability to soothe dry, flaking scalp and remove dandruff. **Natural Treatment for Lice** To get rid of head lice naturally, combine 3 tablespoons of coconut oil with 1 teaspoon each of ylang ylang and tea tree oils. Apply this mixture all over the scalp, massaging it in thoroughly. Then comb through the hair with a fine tooth comb, cover the head with a shower cap and let it sit for two hours. Then comb through the hair again and rinse out the oils. Then rinse the hair and comb through it again. The last step is to apply a light application of coconut oil and leave it in. This process needs to be repeated every five to 10 days for a couple of weeks to ensure that all lice and eggs are killed. Continue to comb through hair with a fine tooth comb and using coconut oil as a leave-in conditioner. **Natural Household Cleaner** Another fantastic way to use tea tree oil is as a household cleaner. Tea tree oil presents powerful antimicrobial activity that can kill off bad bacteria in your home. Simply add 5-10 drops of tea tree to your laundry detergent. You can also spot clean cloth, rugs or athletic equipment with a mixture of tea tree oil, vinegar and water. Put 2-5 drops of undiluted tea tree oil on the affected area using a clean cotton swab. Tea tree oil has also been proven beneficial for treating and removing warts, so simply put a few drops of tea tree oil directly on the area for 30 days once or twice daily. For foot odor, combine about half a teaspoon of coconut oil and 2-3 drops of tea tree oil and massage the mixture into your feet. You can also try my exfoliating foot scrub recipe that will leave your feet smooth and odor-free. To remove shoe odor, add 5-10 drops of tea tree oil to a spray bottle filled half way with water and spray the inside of your shoes. This works for sports equipment too. **Kill Mold** A common problem many people experience in their homes is mold infestation, oftentimes without even being aware of it. Sometimes, people even begin to experience black mold symptoms when they are exposed to this toxin in their homes. Consider buying a diffuser and diffusing

tea tree oil in the air around your home to kill mold and other bad bacteria. Also, you can spray tea tree oil all-purpose cleaner onto shower curtains, and into your laundry machine, dishwasher or toilet to kill off mold and other bacteria. Tea tree oil has antimicrobial properties that destroy the bacteria on your skin that cause body odor. You can make homemade tea tree oil deodorant by mixing a few drops with coconut oil and baking soda. Yes, you can see that coconut oil uses and baking soda uses are many as well! Protect Wounds and Cuts Tea tree oil is the perfect ingredient in a homemade wound ointment because of its antibacterial and antifungal properties. Just make sure to clean a cut first with water and hydrogen peroxide if necessary, then put on 1â€”3 drops of tea tree oil and cover it with a bandage to help fight off infections. You can also make my homemade drawing salve that will help to heal skin inflammation, insect bites, boils and splinters. It may help to reduce the bleeding of gums and tooth decay , too. To get rid of bad breath and improve your oral health, simply mix a few drops of tea tree oil with coconut oil and baking soda for an amazing homemade toothpaste. Natural Insect Repellent Not only does tea tree oil work as a natural insect repellent , but it also helps to soothe bug bites. Because bug repellents typically contain toxic chemicals, using a natural option like tea tree oil is gentler on your skin. Simply add 2â€”5 drops of tea tree oil to a spray bottle filled half way with water and spray it on your skin, or combine 2â€”5 drops of tea tree with a teaspoon of coconut oil and rub it into your skin before going outside.

### Chapter 3 : Hemp Oil: Uses And Benefits - mindbodygreen

*The hemp oil should be extracted using CO2, ethanol, or olive oil. If opting for olive oil, make sure you store in a dark, cool place to prevent rancidity. Ask for a third-party certificate of analysis.*

As always, forests and emissions from deforestation received attention throughout the conference. Many NGOs have accused the palm oil industry of being a major cause of deforestation, particularly in Malaysia. It has been one of the key pillars of the campaigns to discredit palm oil. But the new data from the FRA changes this. Malaysia, one of the major players in the palm oil industry, is doing pretty well in terms of managing its forest resources. In , the coverage area was 21,,ha. Between and , forest area has risen by 14,ha per year. Note that the primary forest is 5,,ha Larger areas are designated for the conservation of biodiversity and simultaneously forests have an increasingly important role in offering products and services. The rate of its forest loss has effectively fallen to zero. Some countries have reported increases in national primary forest because old-growth forest categories-have-been reclassified among them, Costa Rica, Japan, Malaysia, Russia and the United States. There will be detractors in relation to the findings of this report. But there is a reason for this. Think of forest fires, volcanoes, diseases or clearance for environmental purpose such as fire breaks. But it is also worth noting that a number of Organisation for Economic Co-operation and Development OECD countries such as Canada, Australia and Chile had larger forest area losses than Malaysia over the past 25 years. After reading all these numbers, it is surprising that some continue to spread the rumour that Malaysia suffers the terrible effects of deforestation. This is a sign that, contrary to what some seem to believe, Malaysians take care of their forests and are aware of this precious piece of national heritage. The Malaysian people can be proud of this report, and should look to its findings to challenge the international media and those who intentionally spread misinformation about Malaysian palm oil. Malaysia should therefore be lauded. Far from the environmental pariah that some have accused it of being, it is a country that has worked hard to manage its natural resources sustainably. Obviously this does not mean Malaysia can allow its efforts to cease; environmental management is always a work in progress. Forest area currently stands at

**Chapter 4 : Rosemary: Essential Oil & Plant Guide - mindbodygreen**

*The leaves of the green tea plant, however, yield very little oil, and tea seed oil is therefore extracted from the seeds of the plant. The method used to extract the green tea essential oil from the seeds is called cold-pressing.*

When picking a solvent, avoiding using alcohol that is: Too high in proof Not exactly! Too high quality Not quite! There are certain things you need to keep in mind when picking the proper solvent for your cannabis oil. Click on another answer to find the right one For drinking purposes Try again! Not for human consumption. Stick to the high-proof--and potable--options instead. Read on for another quiz question. Pour the medical marijuana buds into a medium sized glass or ceramic mixing bowl. Pour the high proof alcohol over the medical marijuana. Continue to pour the solvent until it rests 1 inch above the surface of the medical cannabis. Retrieve your wooden spoon. Mix and mash the solvent and medical cannabis together for 2 to 3 minutes. The constant stirring motion will aid the solvent in absorbing the THC from the medical marijuana. Retrieve your straining device and second container. Place your straining device within your second container. Carefully pour the mixture through the strainer and let the dark green liquid fill the container. If you are use a bag or cloth, squeeze the contents of the cloth to get out all of the liquid. The liquid is a mixture of the alcohol and the extracted resin from the medical cannabis. This second wash will remove the rest of the THC. Empty the contents of your strainer into the medium sized mixing bowl. Pour the solvent over the cannabis so that it is fully submerged. Use the wooden spoon to mix and mash the alcohol-medical cannabis mixture for 2 to 3 minutes. Place your strainer over the second container, which already contains the dark green liquid from the first wash. Slowly pour the contents of the mixing bowl in your strainer. Allow all of the dark green liquid to run into the container. It is not necessary to do a third wash. It will prevent the cannabis from sticking to itself. It will help the solvent absorb the THC. Your cannabis oil is going to have a high THC content, which is what you want. Consistent stirring for a few minutes straight will help to ensure that the transfer process is effective. It will prevent the metal bowl from interacting with the solvent. It will ensure you only need to strain once. The straining process is important because it helps remove the resin from the medical cannabis. You will want to do this twice no matter how effectively you stirred the ingredients. When it is time to boil off the alcohol, you have one of two options. The first is to use a double boiler and a range. This is a very safe method. Fill the bottom part of your double boiler with water. Pour the dark green liquid into the top pan. If you can not fit all of the liquid in the pan, gradually add it as the level drops. Turn the burner on high and wait for the liquid in the top pot to boil. Once the liquid in the top pot is bubbling the alcohol is evaporating , turn off the burner immediately. The heat from the boiling water below will continue to burn off the alcohol. Allow the contents in the top pan to bubble for 15 to 25 minutes. Occasionally scrape the sides and bottom of the pan with your silicon spatula. If the contents stop bubbling, but still appear runny, turn on the burner to low. Once the contents resume bubbling, turn off the burner. When the contents become a thick dark green syrup, all of the alcohol has evaporated and all you are left with is the medical cannabis oil. The process is complete. Remove the top pan from the bottom pan and allow the medical marijuana oil to cool. As it cools, it will continue to thicken. If you do not have access to a stove top, you may substitute a rice cooker for a double boiler. If you have more of the mixture, you can continue to add it to the rice cooker as the level drops. Allow the solvent-oil mixture to boil down. When the solvent-oil mix is becomes a thick, dark green liquid, put on oven mitts, remove the pan from the rice cooker, and gently swirl the mixture. When the amount of bubbles rising to the top decreases significantly, it is time to remove the mixture from the rice cooker. Pour the contents of the rice cooker into a glass or metal dish. Set the glass or metal dish on a candle warmer. Turn on the candle warmer and allow any remaining CO2 to evaporate from the mixture. When the contents are no longer bubbling, you may remove the glass or metal dish from the candle warmer. The lack of bubbles signifies that all of the alcohol has evaporated from the medical cannabis oil and the process is complete. For ease of use, store the medical marijuana oil in a plastic syringe. Slowly draw the medical cannabis oil into the plastic syringe by pulling on the plunger. If you have more oil than syringes, you may store any excess oil in a glass air-tight container. Keep your syringes and containers in a cool, dark cabinet.

**Chapter 5 : GreenPalm :: Which countries grow and produce palm oil?**

*This chapter is a review of various avenues of green growth in the oil and gas sector in India, along with selected best practices adopted globally towards making the oil and gas sector less carbon intensive.*

By Parul Gupta Essential oils are extracted from the leaves, stems, flowers, bark, roots, seeds or other parts of a plant. They are the extremely concentrated essence of a plant and are used sparingly for a wide variety of purposes. Green Tea essential oil is extracted from the seeds of the green tea plant, *Camellia Sinensis*, and is also called *Camellia Oil* or *Tea Seed oil*. Its properties lend it both therapeutic, cosmetic and health benefits. It has been used as a stimulant, an astringent, a diuretic, to treat flatulence, to regulate body temperature and blood sugar, to promote digestion, and to improve mental and heart health. The green tea plant is a large shrub with white flowers and green tea is produced by rapidly drying the leaves of the plant. If the same leaves are fermented and then dried, the product obtained is black tea. Oolong tea, the third variety, is obtained by only partially fermenting the leaves before drying them. Extraction of Oil There are several processes that are employed to extract essential oil. The most common is the method of steam distillation. In this method, the leaves are placed in a plant chamber and pressurized steam is circulated through the chamber. This releases the essential oil. The vaporized oil along with the steam then passes through a tube to a condensation chamber. Here, the condensed oil forms a film over the condensed steam. The oil is then decanted. The leaves of the green tea plant, however, yield very little oil, and tea seed oil is therefore extracted from the seeds of the plant. The method used to extract the green tea essential oil from the seeds is called cold-pressing. The seeds are first air dried and then pressed in an oil press. The golden colored oil that is released is then processed to make it suitable for use. Enfleurage, solvent extraction, turbo distillation, carbon-dioxide extraction and hydro diffusion extraction are other methods used to extract essential oils from plant material. Properties Green tea essential oil has many useful properties that make it beneficial. First, it can be used as an astringent. This means it has the property to constrict and shrink body tissue. Second, it is an antioxidant. This means it neutralizes free radicals in the body. Free radicals occur naturally in the body, but are also produced by exposure to ultraviolet rays, radiation, cigarette smoke and air pollution. They are responsible for cell and DNA damage. Tea seed oil also has anti-inflammatory and anti-aging properties as it inhibits the breakdown of collagen that is responsible for keeping the skin firm and elastic. Therapeutic Benefits Green tea essential oil, and green tea leaves are widely used because of their beneficial properties. Green tea oil is used in the cosmetics industry to manufacture creams, soaps, shampoos, hair conditioners, lotions, perfumes and massage oils, because of its anti-aging, anti-inflammatory and astringent properties. It is also used as a therapeutic oil in aromatherapy. Five drops of tea seed oil mixed in 10 ml of carrier oil can be added to a warm bath to relax the muscles. Six drops can be added to water and used in a tea light oil burner or electric oil diffuser to create a soothing environment. Another common use for green tea essential oil is to make candles and potpourri because of its soothing properties. Health Benefits Green tea essential oil is also suitable for consumption, and can be used in cooking. Green tea leaves can be infused in boiling water and sipped. It is believed to reduce the severity of an asthma attack by relaxing the muscles that support the bronchial tubes. The polyphenols in green tea neutralize harmful free radicals and are regarded to be times stronger than Vitamin E. They are believed to possess properties that protect against cancer. Green tea is rich in Vitamins A, B, and E. Green tea is used as an alternative medicine to treat dysentery, gastroenteritis, and hepatitis. Green tea is believed to also protect the liver and to benefit diabetic patients. Moreover, green tea protects the teeth and enamel by preventing plaque formation. It is also believed to fight the flu virus and inhibits the breakdown of collagen and hence keeps wrinkles at bay. It can interfere with the absorption of other medicines and should therefore not be consumed along with these. Application and consumption of green tea essential oil is not recommended for women who are pregnant or are nursing.

**Chapter 6 : Growing Green Oil | SciJourney**

*The number of jobs in the global renewable energy industry grew by 5 per cent last year, in stark contrast to the steep losses suffered by the oil and gas sector. Solar, wind and other clean.*

When used in smaller proportions in a perfume, it acts as a fixative, enhancing the longevity of other, more volatile, materials in the composite. Sandalwood is also a key ingredient in the "floriental" floral-ambery fragrance family when combined with white florals such as jasmine, ylang ylang, gardenia, plumeria, orange blossom, tuberose, etc. Sandalwood oil in India is widely used in the cosmetic industry. The main source of true sandalwood, *S. Many species of plants are traded as "sandalwood". The genus Santalum has more than 19 species. Traders often accept oil from closely related species, as well as from unrelated plants such as West Indian sandalwood *Amyris balsamifera* in the family Rutaceae or bastard sandalwood *Myoporum sandwicense*, Myoporaceae. However, most woods from these alternative sources lose their aroma within a few months or years. Isobornyl cyclohexanol is a synthetic fragrance chemical produced as an alternative to the natural product. It is used in aromatherapy and to prepare soaps. Technology[ edit ] Due to its low fluorescence and optimal refractive index, sandalwood oil is often employed as an immersion oil within ultraviolet and fluorescence microscopy. Food[ edit ] Australian Aboriginals eat the seed kernels, nuts, and fruit of local sandalwoods, such as quandong *S. The flavoring is used at levels below 10 ppm, the highest possible level for use in food products being 90 ppm. Distillation[ edit ] Sandalwood must be distilled so that the oil can be extracted from within. There are many different methods that are used, including steam distillation, water distillation, CO<sub>2</sub> extractions and solvent extractions. Steam distillation is the most common method used by sandalwood companies. It occurs in a four-step process, incorporating boiling, steaming, condensation, and separation. The oil is very tightly bound within the cellular structure of the wood, so the high heat of the steam causes the oil to be released. The mixture of steam and oil is then cooled and separated so that the essential oil can be collected. Water, or hydro, distillation is the more traditional method of sandalwood extraction which involves soaking the wood in water and then boiling it until the oil is released. This method is not used as much anymore because of the high costs and time associated with heating large quantities of water. The wood of the tree is made into a paste using sandalwood powder and this paste is integral to rituals and ceremonies, to make religious utensils, to decorate the icons of the deities, and to calm the mind during meditation and prayer. It is also distributed to devotees, who apply it to their foreheads or the necks and chests. The paste is prepared by grinding wood by hand upon granite slabs shaped for the purpose. Chandanam, further mixed with herbs, perfumes, pigments, and some other compounds, results in javadhu. Kalabham, chandanam, and javadhu are dried and used as kalabham powder, chandanam powder, and javadhu powder, respectively. Chandanam powder is very popular in India and is also used in Nepal. In Tirupati after religious tonsure, sandalwood paste is applied to protect the skin. In Hinduism and Ayurveda, sandalwood is thought to bring one closer to the divine. Thus, it is one of the most used holy elements in Hindu and Vedic societies. Mahamastakabhisheka at Shraavanabelagola Sandalwood use is integral part of daily practices of Jainism. Sandalwood paste mixed with saffron is used to worship tirthankar Jain deities. Sandalwood powder is showered as blessings by Jain monks and nuns sadhus and sadhvis to their disciples and followers. Sandalwood garlands are used to dress the body during Jain cremation ceremonies. During the festival of Mahamastakabhisheka that is held once in every 12 years, the statue of Gommateshwara is then bathed and anointed with libations such as milk, sugarcane juice, and saffron paste, and sprinkled with powders of sandalwood, turmeric, and vermilion. It is also one of the most popular scents used when offering incense to the Buddha and the guru. It is practiced particularly among the Indian Subcontinent disciples. In the Tamil culture irrespective of religious identity, sandalwood paste or powder is applied to the graves of sufis as a mark of devotion and respect. However, some sects of Taoists, following the Ming Dynasty Taoist Manual, do not use sandalwood as well as benzoin resin, frankincense, foreign produced incense and instead either use agarwood, or better still *Acronychia pedunculata*, in worship. Zoroastrianism[ edit ] Zoroastrians offer sandalwood twigs to the afarganyu, the urn in which the fire is kept at the fire temple called agiyari in Gujarati**

and dar-e mehr in Persian , to keep the fire burning during religious ceremonies. After the firekeeping priests complete the ceremony, attendees are allowed to come up to the afarganyu and place their own pieces of sandalwood into the fire. Fire has been a sacred symbol in the Zoroastrian religion since ancient times and it is considered very important to keep the fires in the temples constantly burning. Because of its high sensitivity to fire, sandalwood works very well for this. Also, the wood has been accepted by the Yasna and Yashts as an appropriate fuel for the fire. It is offered to all of the three grades of fire in the fire temple , including the Atash Dadgahs. Sandalwood is not offered to the divo, a smaller lamp that is kept in the homes of Zoroastrians. Often, money is offered to the mobad for religious expenditures along with the sandalwood. Sandalwood is called sukhad in the Zoroastrian community. The sandalwood in the fire temple is often more expensive to buy than at a Zoroastrian store. It is often a source of income for the fire temple. Manual of the Flowering Plants of Hawaii. University of Hawaii Press. The Indigenous Trees of the Hawaiian Islands. Australian Centre for International Agricultural Research. Retrieved May 9, Archived from the original PDF on 27 February Retrieved 18 November Quondong - Australian Bush Tucker. Retrieved 8 December

### Chapter 7 : Green Garden Gold - Top Rated National Hemp Extract CBD Oil Products

*Neem oil foliar spray has been shown to be most useful when applied to young plant growth. The oil has a half life of three to 22 days in soil, but only 45 minutes to four days in water.*

### Chapter 8 : The growing potential of green hydrogen

*Palm oil (elaeis guineensis) is a tropical oil, growing only within 10 degrees north or south of the equator. These growing regions house vast areas of tropical rainforest rich in biodiversity on the continents of Asia, Africa and South America.*

### Chapter 9 : Algae Basics - All About Algae

*The oil extracted from algae can be converted into biodiesel, ethanol, crude and aviation fuels. Company officials say this site will focus on the production of ethanol.*