***Practical work***

1. Get fragrant water by dissolving essential oil.

2. Get sugar syrup and medicinal syrups based on sugar syrup.

3. Draw up a technological scheme of production.

4. Assess the quality of the finished product

5. Draw up the material balance (step by step and general) and calculate its technical and economic indicators.

6. Draw up the protocol in the form of laboratory regulations and report to the teacher on the results of laboratory work.

**Aromatic waters obtained by dissolution.**

I part of the essential oil with 10 parts of talc is ground in a mortar.

Talc promotes fine dispersion of oil, agitation in heated water allows to obtain a fairly stable microheterogeneous system.

The mass is transferred into a vial and vigorously shaken with 1 L of purified water heated to a temperature of 50-60 ° C.

The liquid is cooled and filtered through a filter moistened with water to prevent the adsorption of the essential oil on the filter.

By dissolving, mint and dill water is obtained in a ratio of 1: 1000.

Store fragrant waters in filled vials in a cool place.

Their shelf life is limited, since damage by microorganisms, turbidity, precipitation, the appearance of turbidity and flakes, a change in taste and smell is possible.

**Obtaining simple syrup**

To obtain a simple syrup of 100 grams:

weigh 64 grams of sugar, place in an evaporating cup, add 36 ml of purified water, heat in a water bath until dissolved.

Filter, place in a dispensing bottle.