

Our Chaga extract is produced with low pressure aqueous extraction method and sublimation phase (drying) transition process, which ensures the maximum preservation of the active compounds in Chaga. The majority of other manufacturers use Thermal Infrared Drying process during extraction process. For benefits of Sublimation drying please see table below:

#	Comparative Characteristic	Sublimation Drying	Thermal Infrared Drying
1	Process description	Sublimation drying is based on capacity of ice to evaporate under certain conditions, bypassing the liquid phase	Infrared heating process is based on the transferring energy through electromagnetic waves from heater to the drying object
2	Approximate time of heating for 1 kilo of product	10-12 hours	1-2 hours
3	Other processes necessary for making the final product	After drying product requires further crushing and grinding	After drying, the ready product typically does not require further crushing and possesses increased solubility
4	Solubility of end-product	End-product dissolves completely when stirred	End-product dissolves easily without additional efforts
5	Quality indicators of end product	The following components retain their quality: polyunsaturated fatty acids, amino acids, vitamins, minerals and other important components. Aroma and taste of the product are also well preserved.	During the heating process, some useful ingredients are lost, and the potent aroma and taste of a product changes slightly
6	Preservation of essential oils in the product	Essential oils are preserved	Almost all essential oils are evaporated
7	Impact of heat on end product	Heat has no impact on the finish product	Finished product is susceptible to heat