



ZALABÍ

About Zalabí

Zalabí produces 100% Mediterranean pure and natural essential oils of the highest quality in a way that is truly sustainable, socially responsible and environmentally friendly.

2019

Start of operations

9

employees

+400

Hectares of crops

ZALABÍ

Founders

A family with deep rooted agricultural tradition and years of experience serving the F&F, aromatherapy, and cosmetic industry.

Ramon Fernandez - Managing Partner

Engineer with experience in a pioneering precision robotics company.

Rafael Fernandez - CEO

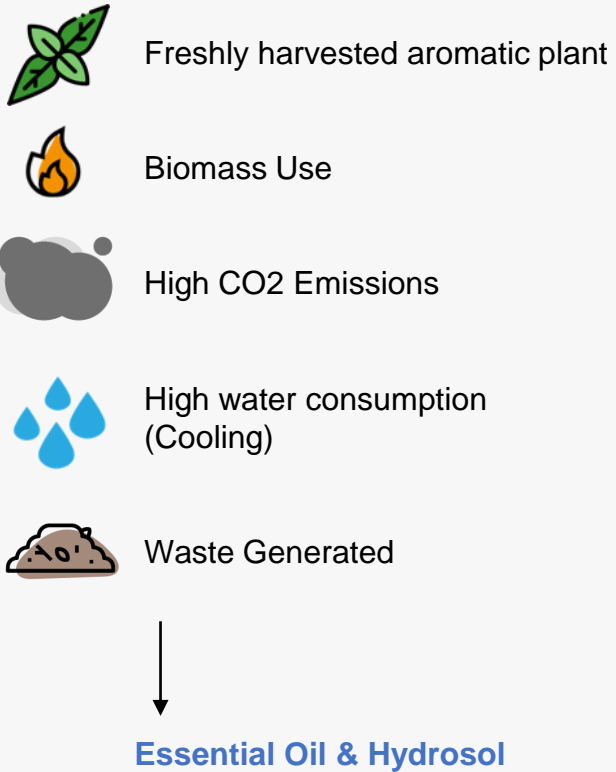
Experience in the banking sector, but always linked to agriculture.

Alexis Fernandez - CTO

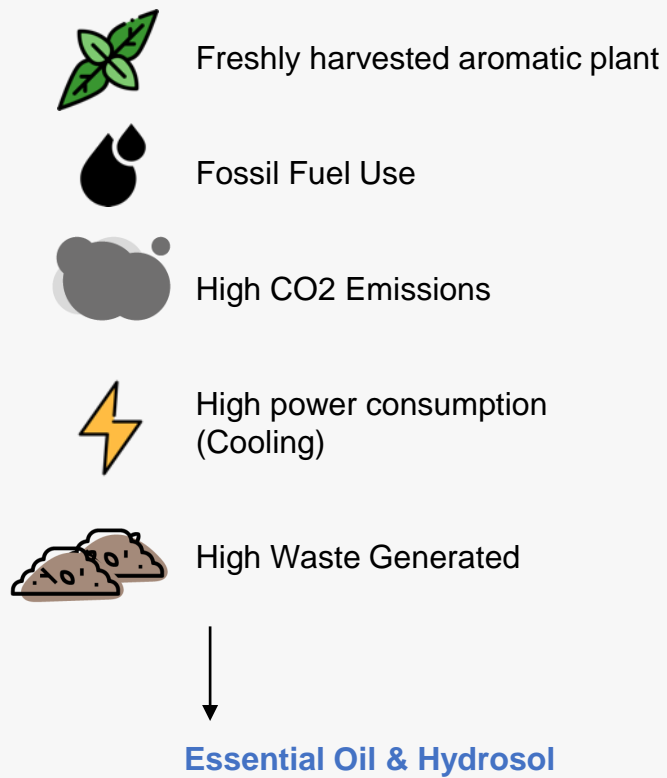
Agricultural Engineer with extensive experience in the sector.

At a glance: Tradicional vs Zalabí

Traditional Biomass powered distillation

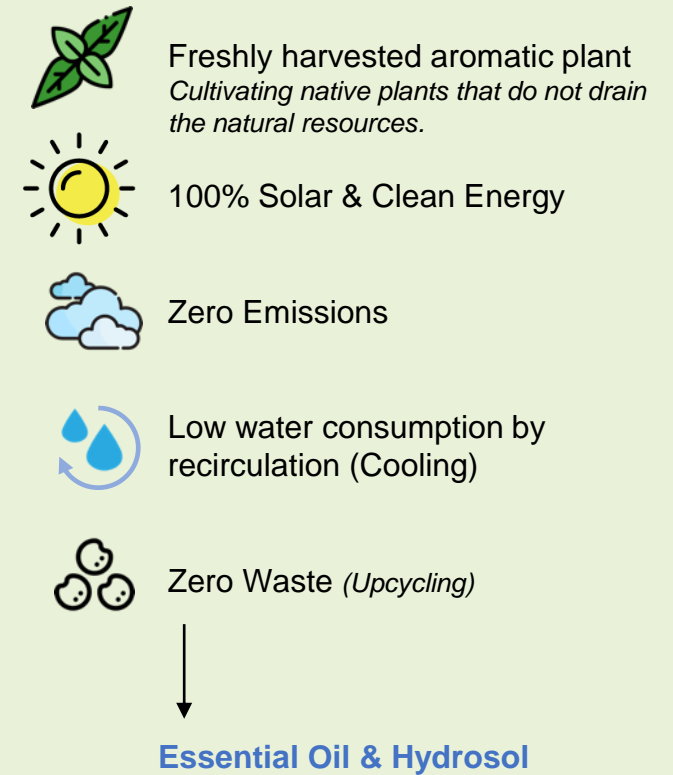


Modern Gas / Diesel powered distillation



VS

Zalabí's Process



How we do it - Zalabí's process



100% CLEAN ENERGY

Our plant is solely powered by solar energy and autonomous from the grid.



ZERO WASTE

Automatic control of temperature, pressure and steam flow.

The pellet feed to the boiler is automatically regulated to meet a predefined set of parameters.



PELLETS

The biomass is chopped and pelletized (all with solar energy).

Pellets generate less ash and far fewer emissions than normal biomass burning (~80% less CO2).

UPCYCLING OF RESIDUE

Biomass (dried distillation plants)



RAIN WATER RECOVERY

2,000 m² of surface area. Rain water is led to a settling tank for later use.

ZERO EMISSIONS

Particle filter in the chimney collects the few remaining emissions and reduces them to ash (used as fertilizer).

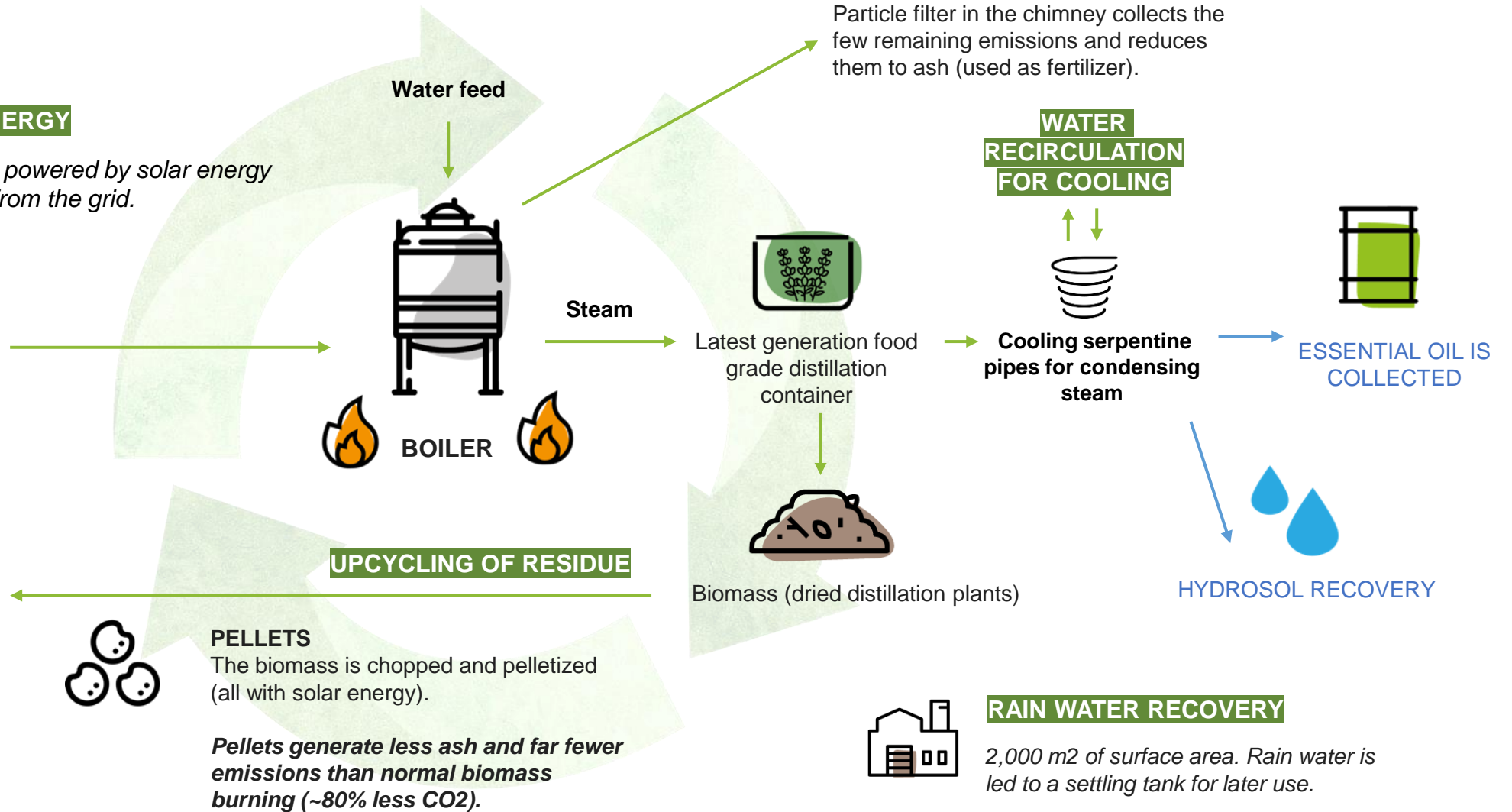
WATER RECIRCULATION FOR COOLING



Cooling serpentine pipes for condensing steam

HYDROSOL RECOVERY

ESSENTIAL OIL IS COLLECTED



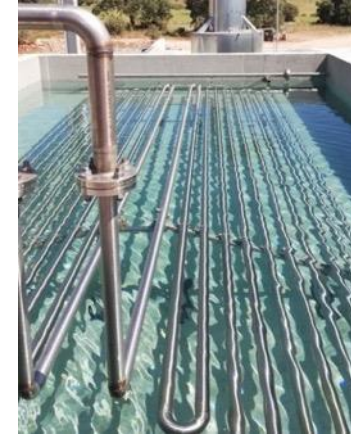
How we got it: Zalabí's process



Solar panels



Pellets (our own processed biomass residue)



Cooling pool + Serpentine pipes



Biomass boiler + Particle filter



Distillery aerial view



Distillation containers

Thank you



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