

# XTRACTMOR

A Hydro Dynamics Company



## ShockWave Extractor

The ShockWave Xtractor™ (Xtractor) technology allows distilleries to make quality spirits more quickly. The Xtractor produces controlled cavitation and creates powerful pressure fluctuations in the liquid. These forces can extract wood or other flavors as well as accelerate chemical reactions typical of the natural aging process.

The cavitation forces can develop flavors in spirits typically requiring years of aging as well as impart of wood flavors in minutes for barrel aged products. This allows distillates, both clear and dark, to have improved flavor and be sold quicker for higher prices. Distilleries can also use the ShockWave

Technology to impart other flavors including fruits and spices. The Xtractor technology is an easy retrofit for any distillery and can also provide similar advantages in wine, beer, cider, coffee and other products.

The ShockWave Xtractor™ cavitation technology is manufactured by Hydro Dynamics, Inc. of Rome, Georgia and is marketed by its XtractMor subsidiary. The technology can now be found on five continents in applications ranging from biofuel production to hops extraction for beer.

Learn more at [xtractmor.com](http://xtractmor.com)

Already in use commercially

Impart natural wood flavors without barrel aging

Use less flavorings like fruits or spices through better extraction

Accelerate natural aging in minutes instead of years

Higher yield with less evaporation loss

