

How the argan oil is made

1. Collecting -picture of women collecting fruits under an argan tree
2. Drying - picture of dried fruits
3. Pulping the nut to get the kernel - picture of nuts, kernels and seeds that look like almonds
4. Crush the kernel to get its precious almond - picture of a woman crushing the kernel with a small hammer on a big stone while seated on the floor, and obtaining a seed
5. Roasting almonds if it is intended to be used as edible oil - picture of a woman toasting seeds in form of almonds in a big pan.
6. Grinding the almond by using a hand mill to form an oily dough - picture of a woman pressing the seeds with a hand mill on the floor and a dense liquid running around it.
7. Kneading the dough and mixing with water for hours - picture of a woman kneading a mix of dough and water.
8. Draining the oil from the mixture - picture of 2 women filtering the oil to a plastic bottle
9. Storing till layers are created and purifying the liquid before its commercialization - picture of a small bottle of argan oil surrounded by the fruit, kernel and seeds.