



DECARBOXYLATION AND CANNABIS COOKING

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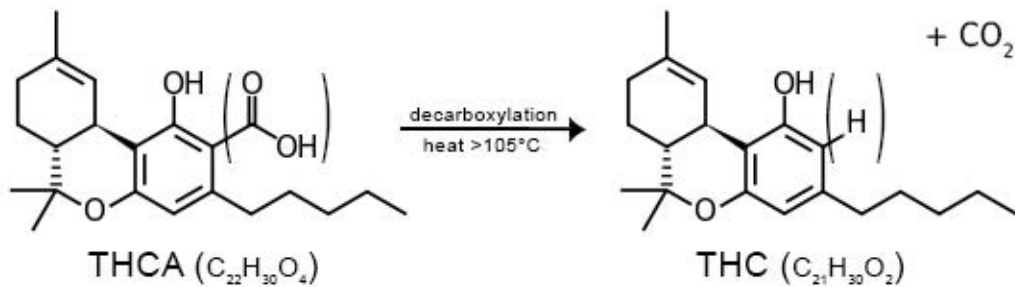
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INTRODUCTION

Since the first taping of our original cannabis cooking and extractions video we have had many questions about decarboxylation and cannabis cooking.

WHAT IS DECARBOXYLATION?

Decarboxylation reaction of Δ^9 -tetrahydrocannabinol



Decarboxylation is a chemical reaction that removes a carboxyl group and releases carbon dioxide (CO_2). Usually, decarboxylation refers to a reaction of carboxylic acids, removing a carbon atom from a carbon chain.

Decarboxylation takes place as marijuana is being burned, or as it is evenly heated to a temperature of 222 F or higher.

WHY DO SOME PEOPLE DECARBOXYLATE THEIR CANNABIS BEFORE MAKING EDIBLES?



Raw cannabis mainly contains THCA which is not psychoactive.

When cannabis is smoked, the THCA molecule loses its carboxylic group (COOH) in the form of water vapor and carbon dioxide and turns into THC, which is now psychoactive.

This process of eliminating the carboxyl group is called "decarboxylation" or "decarbing".

If cannabis is smoked or vaporized, the cannabis is decarbed by the heat.

The main reason why some people feel that decarboxylation is needed is that, when cannabis is eaten or ingested they feel that to reach the full psychoactive effect that it should first be decarboxylated.

The goal of cannabis decarbing is to activate the cannabinoids with minimal vaporization of cannabinoids or terpenes (cannabinoids that responsible for how cannabis smells).

By decarboxylating cannabis you can make it more psychoactive than it is in its natural, raw state.

Keep in mind, this is not 100% necessary to do, rather just another step that makers of edibles or tinctures can consider before making their butters or oils for an increase in psychoactive outcome.

CANNABIS DECARBOXYLATION INSTRUCTIONS:



STEP 1



Using a coffee grinder or blender, grind up the marijuana into small pieces. The smaller the marijuana becomes, the faster it will decarb.

STEP 2



Take the finely ground marijuana and put it on a tray that can be used in an oven. Cover the tray with aluminum foil and place the ground herb onto the foil. (Spread the marijuana out evenly and be sure there are no large clumps)

STEP 3



Next, rip off another piece of aluminum foil and wrap it over the tray, sealing shut the marijuana that you have already put on the first piece of foil.

(Make it as airtight as you can. This will help eliminate the cannabis smell throughout and it will trap any terpenes and cannabinoids that may try to leak out during the heating process)

STEP 4

Preheat the oven to 230 degrees Fahrenheit (115 degrees Celsius) and wait 10 to 15 minutes for it to warm up.

STEP 5

Place the tray into the preheated oven and let it heat for 15-20 minutes, or until it becomes dry.

STEP 6

Turn off the heat and carefully remove the tray (use an oven mitt) from the oven.

Let the tray sit and cool for up to 30 minutes before unwrapping the aluminum foil.

That's it! You are done!

Your decarboxylated cannabis can now be used for making delicious edibles, tinctures, or medicated capsules!



And yes, you can also do it in a microwave!

Simply add the finely found cannabis to a microwave-safe dish and heat for 60 seconds.



To learn more about cannabis cooking be sure to enroll at Cannabis Training University.

Get the CTU cannabis cookbook with dozens of delicious cannabis recipes that are easy to make at home.

Learn step-by-step instructions on how to make cannabis butter, cannabis oil, and cannabis tincture.

Get CTU certified and begin your career in cannabis cooking & extractions methods.

Start your own edible cannabis business and become the envy of all your friends!

Sign up for CTU's online Master of Marijuana Certification program today at

www.theCTU.com