Preferably, the high pressure homogenizer provides pressure treatment of 100-110MPa.

The present invention consists of features and a combination of parts hereinafter fully described and illustrated in the accompanying drawings, it being understood that various changes in the details may be made without departing from the scope of the invention or sacrificing any of the advantages of the present invention.

Preferably, the high pressure homogenizer provides pressure treatment of ~~100~~30-110MPa.

The present invention consists of features and a combination of parts hereinafter fully described and illustrated in the accompanying drawings, it being understood that various changes in the details may be made without departing from the scope of the invention or sacrificing any of the advantages of the present invention.

Preferably, the high pressure homogenizer provides pressure treatment of 30-110MPa.

The present invention consists of features and a combination of parts hereinafter fully described and illustrated in the accompanying drawings, it being understood that various changes in the details may be made without departing from the scope of the invention or sacrificing any of the advantages of the present invention.

5. The method of preparation of a crocodile oil according to claim 1, wherein the crocodile fats is obtained from flanks or belly of a crocodile.

6. The method of preparation of a crocodile oil according to claim 1, wherein the low heat is between 98°C- 360°C.

7. The method of preparation of a crocodile oil according to claim 1, wherein the high pressure homogenizer provides pressure treatment of 30-110MPa.

8. The method of preparation of a crocodile oil according to claim 1, wherein the crocodile oil contain with Ginger oil.

9. The method of preparation of a crocodile oil according to claim 1, wherein the Crocodile oil is fragrance.

10. The method of preparation of a crocodile oil according to claim 1, wherein the Crocodile oil is in White or Transparent.

5. The method of preparation of a crocodile oil according to claim 1, wherein the crocodile fats is obtained from flanks or belly of a crocodile.

6. The method of preparation of a crocodile oil according to claim 1, wherein the low heat is between 98°C- 360°C.

7. The method of preparation of a crocodile oil according to claim 1, wherein the high pressure homogenizer provides pressure treatment of 30-110MPa.

~~8. The method of preparation of a crocodile oil according to claim 1, wherein the crocodile oil contain with Ginger oil.~~

~~8~~8. The method of preparation of a crocodile oil according to claim 1, wherein the Crocodile oil is fragrance.

~~9~~9. The method of preparation of a crocodile oil according to claim 1, wherein the crocodile oil is in White or Transparent.

5. The method of preparation of a crocodile oil according to claim 1, wherein the crocodile fats is obtained from flanks or belly of a crocodile.

6. The method of preparation of a crocodile oil according to claim 1, wherein the low heat is between 98°C- 360°C.

7. The method of preparation of a crocodile oil according to claim 1, wherein the high pressure homogenizer provides pressure treatment of 30-110MPa.

8. The method of preparation of a crocodile oil according to claim 1, wherein the Crocodile oil is fragrance.

9. The method of preparation of a crocodile oil according to claim 1, wherein the Crocodile oil is in White or Transparent.