

## **OLIVE MILK**

# Emollient and fluidizer factor with milky effect

With the name "Olive Milk" we define an O/A iperfluid emulsion ( < 100 mPa.s) containing about 30% of the dispersion phase obtained with a particular methodology.

The water contained is > 60 80% Olive oil > 10 20% Potassium glutinate olivoil > 10 20%

The emulsion contains tocopherol as an antioxidant and a mix of parabens in phenoxyethanol as a preservative

#### APPLICATIONS

Olive milk can be used:

- As it is, packed in no-gas spray bottles i.e. as an after sun or after both cream.
- In doses between 10 and 90% in gel form that becomes opaque and similar to emulsion-gel
- In doses between 5 and 10% in shampoo or other detergents that take an opaque and creamy appearance
- In doses between 10 and 50% in emulsions O/A of a phytocosmetic kind.
- It gives to cosmetic finished products HIGH EMOLLIENCY, SMOOTHNESS AND A VELVET EFFECT SOFT TO THE TOUCH.









### **INCI NAME** (Europe and USA):

Aqua (Water), Potassium Olivoyl Hydrolyzed Wheat Protein, Olea europea [European (Olive) oil]. Phenoxyethanol, Methylparaben, Ethylparaben, Propylparaben, Butylparaben, Tocopherol.

#### PHYSICO-CHEMICAL CHARACTERISTICS

ASPECT: Milky liquid

COLOUR: Milky white

ODOUR: Typical slight

DRY RESIDUE: 28- 32%

**DIRECT pH:** 6.00-7.50

Head Office and Production:
Via G. Pastore,1
25082 Botticino Sera (BS) Italy
Tel: +39.030.2693532
Fax: +39.030.2193581
e-mail: kalichem@kalichem.it
www.kalichem.it