

TECHNICAL DATA SHEET

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| Commercial Name | Beurre de Kokum / Kokum butter | |
|-----------------|--------------------------------|--|
| INCI name | Garcinia indica seed butter | |



INCI name: Garcinia indica seed butter

Used part of the plant: seeds

Color: off white

Appearance: brittle solid

Odor: Characteristic / fatty

Origin: India



Identity Card

Specifications -

- EXTRACTION: Kokum butter is extracted by using traditional method. Then the butter is filtered. No solvents or chemicals are used.
- Kokum seed butter is an excellent source of SOS triglycerides.

| Composition | Q ^T (%) |
|---------------|--------------------|
| Palmitic acid | 1,7-5,8 |
| Oleic acid | 37-41 |
| Stearic acid | 51-61 |

Specifications

| Relative density | 0.910 - 0.940 g/ml |
|--------------------------------|------------------------|
| Melting Temperature (°C) | 38-42 |
| Acide index (mg KOH/g) | < 2 |
| lodine Value (iodine g /100mg) | 30-50 g |
| Saponification number | 185-205 KOH/g |
| Dose suggested | 0,5-70% |
| Shelf Life | 24 months |
| Reach status | Natural product |
| Preserving agent | None |
| Packaging | 1 -25 kg sealed bucket |

Properties and applications -

- Kokum Butter has a smooth and dense texture.
 Kokum butter is extremely easy to formulate and does not recrystallize in granular form.
- Kokum butter absorbs quickly into the skin and leaves no greasy residue
- Kokum Butter provides great benefits in term of moisturizing and emollient properties both to the skin and hair. It helps in restoring skin elasticity.
- Kokum butter is non-pore clogging (noncomedegenic).
- Kokum butter naturally contain antioxidant molecules which provide high oxidative stability.

Cosmetic application includes:

- Kokum butter melts slightly at skin temperatures making it ideal for lipstick and balm formulation.
- In make-up formulation and lip balm as nourishing and protecting agent.
- Kokum Butter can also be used as a hair conditioner

Références: Lipp M, Food chemistry 62 1998