

Biomethics® Emulsifier Solanum O/W

Chemical Composition:

Component	Legislation
Solanum Tuberosum (Potato) Starch	CAS No. 9005-25-8 EINECS No. 232-679-6
Water	CAS No. 7732-18-5 EINECS No. 231-791-2
Helianthus Annuus (Sunflower) Seed Oil	CAS No. 8001-21-6 EINECS No. 232-273-9
Sucrose Stearate	CAS No. 25168-73-4 EINECS No. 246-705-9
Xanthan Gum	CAS No. 11138-66-2 EINECS No. 234-394-2
Hydrogenated Lecithin	CAS No. 92128-87-5 EINECS No. 295-786-7
Phenoxyethanol	CAS No. 122-99-6 EINECS No. 204-589-7

INCI Name: Solanum Tuberosum (Potato) Starch (and) Water (and) Helianthus Annuus (Sunflower) Seed Oil (and) Sucrose Stearate (and) Xanthan Gum (and) Hydrogenated Lecithin (and) Phenoxyethanol

Technical Information:

Appearance	Off-white to beige agglomerates
Odour	Characteristic
Viscosity (20°C - 10% in Water) (Lamy Tve-05 - Spindle: MS-BV 100 - Speed: 200 rpm)	150 – 350 mPa.s
pH (20°C - 10% in Water)	5,5 – 7,5
Solubility	Dispersible in water
Shelf Life	Minimum 3 years

Description: Biomethics® Emulsifier Solanum O/W is a natural emulsifier for O/W systems. It is surfactant free and PEG-free. The emulsifier is available preserved with our standard preservation system. It can be preserved also with the preservative system of customer's choice.

Biomethics® Emulsifier Solanum O/W has to be solubilized in the water phase for about 15-20 minutes at 70-75°C. When completely hydrated, the oil phase will be added into the water phase. Continue mixing for 15-20 minutes at 800-900 rpm while maintaining the temperature at 70-75°C. Homogenize at 70 °C for 5 minutes at 6000 rpm.
Typical use level: 4-5%

Before using this material see the MSDS.
This technical information is offered as a guide not a guarantee.

