

Biomethics® Emulsifier Solanum CPS O/W

Chemical Composition:

Component	Legislation
Solanum Tuberosum (Potato) Starch	CAS No. 9005-25-8 EINECS No. 232-679-6
Helianthus Annuus (Sunflower) Seed Oil	CAS No. 8001-21-6 EINECS No. 232-273-9
Water	CAS No. 7732-18-5 EINECS No. 231-791-2
Glycerin	CAS No. 56-81-5 EINECS No. 200-289-5
Lecithin	CAS No. 8002-43-5 EINECS No. 232-367-2
Xanthan Gum	CAS No. 11138-66-2 EINECS No. 234-394-2
Phenoxyethanol	CAS No. 122-99-6 EINECS No. 204-589-7

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

Technical Information:

Appearance	Off-white to yellowish 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)	4,0 – 6,5
Solubility	Dispersible in water
Shelf Life	Minimum 3 years

Description: Biomethics® Emulsifier Solanum CPS is a natural emulsifier for either cold or hot processing. 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 CPS should be added to the oil phase and mixed in until a homogenous mixture has formed, before combining the oil phase with the water phase.

Typical use level: 8 – 10%

Before using this material see the MSDS.

This technical information is offered as a guide not a guarantee.



Cosmetics Innovations & Technologies

6 rue Jules Padeloup • 28109 Dreux Cedex • FRANCE