

Natural Refined Mango Butter

Preservative Free

100% Vegetable Origin



INCI NAME: Mangifera Indica (Mango) Seed Oil

Description

REFINED MANGO BUTTER is obtained from the seed kernel of mango fruit. The mango tree is a tropical evergreen tree, which is native to India and Malaysia.

The seeds, which contain butter, are mechanically pressed. Purification and refining are then carried out by traditional methods without chemicals or solvents to provide a natural, white colored material which has a soft, butter-like consistency.

Cosmetic Properties of Refined Mango Butter

High in essential fatty acids, **REFINED MANGO BUTTER** is an emollient with healing and regenerating properties. It melts at skin temperatures making it ideal for sticks and balms. It also counters the drying effects of bar soaps and cleansers.

Cosmetic attributes of Refined Mango Butter

- Improves the spreading and skin feel in finished products
- Penetrates easily into the epidermis
- Emollient
- Replaces paraffin-based emollients
- Helps to stabilise emulsions and to adjust viscosity

The butter is solid and melts between 29-38°C. We would suggest adding the butter to an emulsion system in the oil phase. Or in the case of conditioner add at a low level and ensure the temperature is heated to above 40 degrees.

Suggested cosmetic applications of Refined Mango Butter

REFINED MANGO BUTTER is widely used as a primary ingredient in cosmetic products.

- Sun care creams and lotions including after sun 3-5%
- Body butters and body lotions/creams: 3-5%
- Hair products: 2-5%
- Soaps: 3-6%
- Body: can be used directly as a massage butter to soothe the skin

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Main Characteristics

Appearance at 20°C	Off-white to ivory solid
Odour	Faint, characteristic
Melting point, °C	29 - 38
Iodine value	40 - 55
FFA (as oleic), %	1.0 max.

Standard Packaging

White plastic pails, 25 kg net

Storage

Store in a cool dry place in original unopened containers

Shelf Life

24 months in original unopened packaging