



# Integrity Ingredients Corporation

## IntegriBUTTER Dhupa

INCI Name: Vateria indica

### Product description

IntegriBUTTER Dhupa also known as Malabar tallow is obtained from the dried kernels of fruit of Vateria indica, a large majestic tree growing in India. The oil content of the dried kernels ranges from 16 to 20 per cent, a level similar to Sal or Soybean. The most suitable way to get IntegriBUTTER Dhupa is by mechanical pressing. The crude greenish-yellow fat can be refined by classical methods, and is easily bleached to pure white color by conventional methods.

### INCI name and CAS no.

INCI name: Vateria indica  
CAS no.: 68956-68-3

Specifications	
Appearance	White semi-solid fat
Odor	Faint pleasant odor
Color (Lovibond 5 1/4 scale)	Max. 5.0 Red
% Free Fatty Acid (as oleic acid)	Max. 1,5
Iodine Value	35 - 48
Peroxide Value (meq/kg)	Max. 5.0
Fatty Acid Composition in % :	
Palmitic C16:0	2 - 15
Stearic C18:0	35 - 52
Oleic C18:1	37 - 48
Linoleic C18:2	0 - 8
Arachidic C20:0	0 - 8

The variations in fatty acid composition are due to climatic and varietal influences.

### Use in Cosmetics

IntegriBUTTER Dhupa is characterized by its high content of stearic acid giving it physical properties comparable to cocoa butter. It combines good emolliency properties with superior oxidative stability, making it a very suitable replacement for many synthetic emolliency enhancers. It has a good softening effect and spread ability on the skin. It is protective against sunlight and the butter has traditionally been used for soap-making in India.

### Storage

Keep in a cool (preferably below 5 to 10<sup>0</sup>C, the cooler the better), dark and dry storeroom.

### Shelf Life

Under optimal storage conditions, in original unopened drums/containers, minimum one year.

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