



Integrity Ingredients Corporation

IntegriBUTTER Kokum

INCI Name: Garcinia indica

Product description

IntegriBUTTER Kokum from the fruit kernels of the Indian tree Garcinia indica - is a refined and deodorized vegetable fat. It is mainly used as a cocoa butter replacer or improver. It is the most stable and hard vegetable butter known.

INCI name and CAS no.

INCI Name: Garcinia indica
CAS no: 68956-68-3

Specifications	
Appearance	White to yellowish solid fat
Odor	Neutral odor and taste
Color (Lovibond 5 1/4 scale)	Max. 7 red
Free Fatty Acid (% as oleic acid)	Max. 2.0
Iodine Value	34 - 54
Peroxide Value (meq/kg)	Max. 5.0
Unsaponifiable Matter	0.1 - 1.5 %
Saponification Value	187 - 193
Melting point ⁰ C	32 - 40
Fatty Acid Composition in %:	
Palmitic C16:0	2 - 22
Margar C17:0	0 - 5
Stearic C18:0	24 - 65
Oleic C18:1	35 - 44
Linoleic C18:2	0 - 8
Arachidic C20:0	0 - 5

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

Use in Cosmetics

IntegriBUTTER Kokum is designed for cosmetic applications and can be incorporated in high quantities. It gives stable emulsions due to the uniform triglyceride composition with a high oxidative stability. It has good emolliency properties making it a very suitable replacement for many synthetic emolliency enhancers. It has a fine softening effect and also a good spread ability on the skin.

IntegriBUTTER Kokum is also used as an ingredient in skin care products, massage creams, make-up and sun care products. It can be used for local application of ulcerations and fissures of lips, hands and soles.

Storage

Keep in a cool (preferably below 5 to 10⁰C, the cooler the better), dark and dry store-room.

Shelf Life

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

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