



Integrity Ingredients Corporation

IntegriBUTTER Phulwara

INCI Name: Madhuca butyraceae

Product description

IntegriBUTTER Phulwara is obtained from the seeds of the Madhuca butyraceae tree. The tree is very common throughout Nepal, Bhutan, Sikkim and north Bengal. Most of the production of butter is confined to small scale activity. The butter is nearly white in color and has a pleasant taste and odor. If the butter is carefully refined, bleached and deodorized a product is obtained which meets the stringent requirements for cosmetic applications. It contains high contents of C16:0 and C18:1 fatty acids.

IntegriBUTTER Phulwara is a soft solid at room temperature.

INCI name and CAS no.

INCI Name: Madhuca butyraceae

CAS no: 68956-68-3

Specifications	
Appearance	White to off-white semi-solid fat
Odor	Slight pleasant odor and taste
Color (Lovibond 5 1/4 scale)	Max. 7 red
% Free Fatty Acid (as oleic acid)	Max. 1.0
Iodine Value	30 - 50
Peroxide Value (meq/kg)	Max. 5.0
Melting point °C	25 - 35
Fatty Acid Composition in %:	
Palmitic C16:0	45 - 65
Stearic C18:0	5 - 15
Oleic C18:1	25 - 40
Linoleic C18:2	0 - 8

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

Use in Cosmetics

IntegriBUTTER Phulwara is characterized by its high content of palmitic acid (up to 65%). It is similar to Mango Butter in consistency and may be used as an alternative to the latter. IntegriBUTTER Phulwara is suitable 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 good softening effect and a good spreadability on the skin. It is a good emollient for chapped skin and is also used to make soaps. IntegriBUTTER Phulwara may be used as an ingredient in skin care products, massage creams, make-up and sun care products. It has a protective effect against the sunlight.

Storage

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

Shelf Life

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

Integrity Ingredients Corporation * P.O. Box 5040 * Playa del Rey, CA 90296
Phone (310)355-0282 * Fax (310)355-0905 * email info@integrityingredientscorp.com
www.integrityingredientscorp.com

The information presented in this bulletin is given in good faith and is true and accurate to the best of our knowledge. No warranty or guarantee is expressed or implied regarding the accuracy of such data. It is the user's responsibility to determine the suitability for his own use of the information presented. No warranty or freedom is given regarding industrial property rights of Integrity Ingredients Corporation or third parties.