

MANGO BUTTER REFINED

Identification

INCI name:	Mangifera Indica (Mango) Seed Butter
CAS number:	90063-86-8
EC number:	290-045-4
REACH number:	Exempt
Applications:	Cosmetic use

Product specifications

Parameter	Specification			Criteria ref./Method
Organoleptic parameters				
Appearance		Solid at 25°C		Internal criteria
Odour		Characteristic		Internal criteria
Color		Characteristic		Internal criteria
Product parameters	min	max		
Acid value / acidity index	0,00	0,50	mg KOH/g	Internal criteria
Peroxid value	0,00	10,00	meq/kg	Internal criteria
Iodine value	40	55	g I2/100g	Internal criteria
Saponification value	180	195	mg KOH/g	Internal criteria
Slip melting point	45	55	°C	Internal criteria
Fatty acid profile				
C12:0 Lauric Acid	0,0	1,5	%	Internal criteria
C14:0 Myristic Acid	0,0	1,5	%	Internal criteria
C16:0 Palmitic acid	11,0	17,0	%	Internal criteria
C16:1 Palmitoleic acid	0,0	1,0	%	Internal criteria
C17:0 Margaric acid	0,0	0,5	%	Internal criteria
C17:1 Margaroleic acid	0,0	0,3	%	Internal criteria
C18:0 Stearic acid	30,0	45,0	%	Internal criteria
C18:1 Oleic acid	38,0	50,0	%	Internal criteria
C18:2 Linoleic acid	3,0	7,0	%	Internal criteria
C18:3 Linolenic acid	0,0	0,8	%	Internal criteria
C20:0 Arachidic acid	0,0	2,0	%	Internal criteria
C20:1 Gadoleic acid	0,0	1,0	%	Internal criteria
C22:0 Behenic acid	0,0	1,0	%	Internal criteria

Packaging and storage information

Standard packaging 25 kg bucket

Store in a cold and dry place, avoid direct light and heat. When taking material, fill the packaging again with nitrogen to avoid oxidation.



TDS OC4600
09/04/2024

Technical Data Sheet
D01-P20 V0 15-11-2022

Best Before statement

Best before: 24 months

The specified shelf life can only be guaranteed for this product if the above-mentioned recommended storage conditions are respected. See SDS for further storage & transport recommendations.

Technical data

Mango kernel butter refined is the refined butter obtained from the kernels of *Manigera indica*. Due to its interesting properties, it is used in a range of skin care applications and has proven to be very useful in stick applications.

Manufacturing process

This product is obtained from 100% *Mangifera indica* seed, by mechanical pressing process.

Refining process: the is to remove odor substances, acidity and peroxides.

Oil butter subjected to the complete refining process: neutralization, bleaching and deodorization.

Organic / Halal / Kosher products available upon request.