

MAGIC CREAM-TO-WATER

16.270.02 C170

- Claims:**
- Sorbet cream transforming into a splash of water
 - Cool texture with a quick-break effect
 - Hydrating and vivifying action

PHASE	INGREDIENT	INCI NAME	SUPPLIER	%
A	Deionized Water	Water	-	87.60
	Chlorphenesin	Chlorphenesin	Azelis	0.30
	Phenoxyethanol	Phenoxyethanol	IMCD	0.80
B	Lecigel™	Sodium Acrylates Copolymer (and) Lecithin	Lucas Meyer Cosmetics	1.00
C	Saboderm TCC Lipex® 106	Caprylic/Capric Triglyceride	Sabo	5.00
		Shorea Stenoptera Seed Butter	AAK	5.00
D	Vitapherole® E-1000	Tocopherol (and) Helianthus Annuus (Sunflower) Seed Oil	VitaeNaturals	0.10
E	5573682	Fragrance	IFF	0.20

Manufacturing Procedure:

1. Heat A and C up to 65°C.
2. Add B into the phase A and apply a maximum stirring to deploy the gel.
3. Add slowly C into AB under maximum stirring.
4. Add D just before emulsifying and increase the stirring rate up to maximum stirring and maintain during 3 minutes to emulsify the product.
5. Cool down under medium stirring below 40°C.
6. Add E.
7. Adjust the pH if necessary.

Formula Specifications:

Aspect: White gel-cream
 Viscosity (Brookfield LV, spindle 4, 6 rpm, 1 min): 30 000 - 40 000 cP
 pH: 6.0 - 6.5
 Preservative efficacy test: Pass
 Pilot batch: 23 kg

Stability Tests: On lab batch up to 3 kg

Up to 1 months at 50°C
 Up to 3 months at: Room Temperature, 4-8°C and 45°C
 Freeze thaw cycles (24h at 4°C and 24h at 45°C - 2 weeks)
 Centrifugation (3000 rpm, 20 min): Stable
 Vibrating table (400 rpm, 4h): Stable