

CreamMaker Stearate

Specification Sheet

Description: Mild, PEG-free, solid oil-in-water emulsifier produced from natural renewable raw materials. Ideal for as emulsifier or co-emulsifier for oil-in-water creams & lotions. HLB value 13. Melting point 53-59°C (127-138°F).

CAS: 11099-07-3, 25168-73-4

INCI Name: glyceryl stearate SE, sucrose stearate

Composition: glyceryl stearate SE, sucrose stearate, water

Purity Grade: No purity grade applicable

Appearance: Solid, light yellow pellets or pellet conglomerates

pH Value: pH range: 9-10 (50g/l in water)

Benefits:

- Very mild, PEG-free emulsifier & co-emulsifier for O/W creams and lotions.
- Excellent moisturizing and film forming properties. Slight foaming properties.
- Functions primarily as emulsifier for O/W emulsions, but works also as co-emulsifier in W/O emulsions.
- Very stable and compatible with blends of performance ingredients, fragrance, acids, and base.

Use: Add to heated water phase of emulsions (but can also be added to oil phase). Typical use level 2-5%. For external use only.

Applications: Creams, lotions, hair care product, baby care products, sun care products.

Solubility: Dispersible in water

Preservation: Preservative-free

Storage: Store in a closed container at a dry place at room temperature

Country of Origin: Germany

Raw material source: Palm (*elaeis guineensis*), rapeseed/canola (*brassica*), corn (*zea mays*) sugar cane (*saccharum*), sugar beet (*beta vulgaris*)

Manufacture: Sucrose stearate is produced from the esterification of sucrose and fatty acids derived from natural oils or fats.

Animal Testing: Not animal tested

GMO: No data available

Vegan: Does not contain animal-derived components

HS Code: 3402120000