

HP Starch

Specification Sheet

Description: Naturally derived, gluten-free, pre-gelatinized sugar, compatible with large variety of salts and ingredients due to non-ionic character. Off-white free-flowing powder, soluble and swellable in cold water, pH Value: 4.5-7 (1% solution).

CAS: 113894-92-1

INCI Name: Hydroxypropyl starch phosphate

Benefits:

- Gives immediate viscosity and body to formulas
- Stabilizes emulsions at any temperature and simplifies emulsion procedure
- Provides nice conditioning after-feel and enhanced aesthetics
- Reduces greasiness in formulas
- Provides a smooth velvety feel in powders and makeup

Use: Add as is to the water phase of formula, typical use level is 3-10% depending on desired viscosity. 4.5% dispersion has a viscosity of 2,000-7,000 cps and gels are salt stable. For external use only.

Applications: All kind of creams & lotions, foundations, mascara, color cosmetics, liquid make-up, liquid talc, conditioners, shampoos, sunscreen products, antiperspirants.

Country of Origin: USA

Raw material source: Corn starch

Manufacture: HP starch is produced by treating starch or starch granules with phosphoric acid and propylene oxide.

Animal Testing: Not animal tested

GMO: GMO-free but not certified

Vegan: Does not contain animal-derived components