



Multi-Gel to Milk 044 CF



Phase	Ingredient	INCI designation	% w/w	Supplier
A	Sucragel CF	<i>Capric/Caprylic Triglycerides & Glycerine & Aqua & Sucrose Laurate</i>	20.0	Alfa Chemicals
A	Surfhope C-1616**	<i>Sucrose palmitate</i>	1.5	Mitsubishi-Kagaku Foods
B	Labrafac CC	<i>Capric/Caprylic triglycerides</i>	77.5	Gattefossé
C	Water	<i>Water</i>	1.0	-

APPEARANCE:

Clear oily gel

MANUFACTURING PROCESS:

Mix together Phase A and heat to 70°C (avoid the hot plate which might heat too much and caramelize the Surfhope).

Heat Phase B in a separate beaker to 70°C .

Start the propeller in Phase A at quite a fast speed and then slowly add Phase B into the mixture.

Adjust the stirring speed upon the viscosity of the gel (it should increase as the oil is added).

Allow cooling down to room temperature and add Phase C.

STABILITY TESTS:

Stable at least 4 months at 45°C.

(Note: the gel turns translucent at 45°C)

COMMENTS:

** Surfhope C-1616 can be directly replaced with **Sucrablend SP**

This formula is presented in good faith, and we believe it is correct, but no warranty as to accuracy of results, or fitness for a particular use is given, nor is freedom from patent infringement to be inferred. It is offered solely for your consideration, investigation and verification.

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