

SENSORY CREAM

PHASE	INGREDIENTS	PROVIDER	INCI	(wt-%)
A	QUICK KONJAC TR	Ina Food Industry	Glucomannan	0,10
	GLYCERIN		Glycerin	3,0
	PURIFIED WATER		Water	47,55
B	DPG		Dipropylen Glycol	4,50
	DIGLYCERIN S MB	Sakamoto Yakuin Kogyo	Diglycerin	1,00
	S FACE S-1001P MB	Sakamoto Yakuin Kogyo	Polyglyceryl-10 Stearate	1,50
	EDTA-2NA		Disodium Edta	0,05
	PHENOXYETHANOL		Phenoxyethanol	0,50
	SODIUM CITRATE	Komatsuya	Sodium Citrate	0,10
	NOMCORT Z 2% DISP.	Nisshin Oillio	Xanthan Gum, Water	5,00
	1,3-BG		Butylene Glycol	3,00
C	O.D.O	Nisshin Oillio	Caprylic/Capric Triglyceride	10,50
	ISOSTEARIC ACID EX	Kokyu Alcohol zogyo	Isostearic Acid	1,00
	KALCOL 6098	Kao Corporation	Cetyl Alcohol	5,00
	KALCOL 8098	Kao Corporation	Stearyl Alcohol	1,00
	CROPURE OL-LQ-(JP)	Croda Japan	Olea Europaea (Olive) Fruit Oil	1,00
	SALACOS HS-6C	Nisshin Oillio	Polyhydroxystearic Acid	0,50
	COSMOL 43V	Nisshin Oillio	Polyglyceryl-2 Triisostearate	1,00
	SLP-WHITE H	Tsuji Oil Mills	Hydrogenated Lecithin	1,50
D	PURIFIED WATER		Water	10,00
	RE:LAMEIL	Tribauté	Glycolipids	0,20
E	SOYAMINE	Tribauté	Glycin Soja (Soybean) Germ Extact, Water, Butylene Glycol	2,00
Total				100,00

1/ Weight phase A and and dissolve by heating. Add phase B into phase A.

2/ Weight phase C into another vessel and dissolve by heating. Same for phase D without heating. Add phase C into A+B and homogenize at high temperatures.

3/ Cool the batch to 40~45°C and add phase D and E into A+B+C, stirred.

4/Cool the batch to room temperature.