



Kpangan Butter

Technical Data Sheet

Product Description

Kpangan Butter, also known as Pentadesma butter, is obtained from the seeds of the *Pentadesma butyraceae* tree.

INCI Name:	CAS no.:	EC/EINECS no.:
Pentadesma butyracea seed butter	94349-99-2	305-217-7

Specifications

Appearance:	Off-white semi-solid fat
Odour:	Slight pleasant odour and taste

Free Fatty Acid (% oleic acid):	Max. 1.0
Iodine Value (g I ₂ /100 g):	35 - 55
Peroxide Value (meq/kg):	Max. 10.0
Slip Melting Point (°C):	25 - 35
Saponification Value (mg KOH/g):	180 – 200

Fatty Acid Composition (%)

Palmitic	C16:0	2 - 10
Stearic	C18:0	38 - 56
Oleic	C18:1	42 - 54
Linoleic	C18:2	0 - 8

Variations in the composition are due to climatic and geographical influences.

Use in Cosmetics

Kpangan Butter is suitable for cosmetic applications and can be incorporated in high quantities. It gives stable emulsions due to the uniform triglyceride composition with a high oxidative stability. It has good emolliency properties making it a very suitable replacement for many synthetic emolliency enhancers.

Nagoya

This product is sourced from a country which complies with the Nagoya protocol and is not endangered according to the Access/Benefit Sharing (Biodiversity) regulation.