



# Mango Butter

## Technical Data Sheet

### Product Description

Mango Butter is obtained from the fruit kernels of the tree, *Mangifera indica* by physical extraction of the de-shelled kernels. Subsequently the butter is carefully refined, bleached and deodorized to obtain a product which meets the stringent requirements for cosmetic applications. It contains high amounts of C18:0 and C18:1 fatty acids. The butter is a soft solid at room temperature.

### Product Code, INCI Name and CAS No.

<b>INCI name:</b> Mangifera indica seed butter	<b>CAS no.:</b> 90063-86-8	<b>EC/EINECS no.:</b> 290-045-4
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<b>Appearance:</b> <b>Odor:</b>	Pale yellow soft solid fat Odorless and neutral
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<b>Free Fatty Acid (% oleic acid):</b>	Max. 2.0
<b>Iodine Value (g I<sub>2</sub>/100 g):</b>	37 – 55
<b>Peroxide Value (meq/kg):</b>	Max. 10.0
<b>Slip Melting point (°C):</b>	25 – 38

### Fatty Acid Composition (%):

Palmitic	C16:0	2 – 18
Stearic	C18:0	35 – 47
Oleic	C18:1	34 – 48
Linoleic	C18:2	2 – 9
Arachidic	C20:0	1 – 7

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