



## PRESERVATIVE-FREE EMULSION WITH ALCOHOL 6507A

### Formula

<b>A</b>	<ul style="list-style-type: none"><li>• <b>MONTANOV 68</b> (Cetearyl alcohol &amp; Cetearyl glucoside - SEPPIC)</li><li>• Sweet almond oil</li><li>• Xanthan gum</li><li>•</li></ul>	05.00 % 20.00 % 00.50 %
<b>B</b>	<ul style="list-style-type: none"><li>• Water</li><li>•</li></ul>	QSP 100 %
<b>C</b>	<ul style="list-style-type: none"><li>• DL-alpha-tocopherol</li><li>• Ethanol</li></ul>	00.05 % 20.00 %

### Procedure

Melt A to 70/75°C. Add the xanthan gum when melted. Heat the water to 80°C. Emulsify B into A then add the tocopherol and ethanol at 40°C.

### Comments

**MONTANOV 68** A glucolipid emulsifier of vegetable origin. When used as a base, it produces rich and smooth emulsions with any type of oil.

**SEPICIDE CI/  
SEPICIDE HB** Preservatives.

### Characteristics

Appearance	smooth cream
pH	6.8
Viscosity	45,000 mPa.s (BROOKFIELD LVT- S4 - 6 r.p.m.)
Stability	Excellent stability at room temperature - 40°C - 50°C Stable after freeze-thaw cycles (-5°C/+40°C) Stable after 12h at -25°C Stable after centrifugation at 50°C

### Notes

Sweet almond oil (BERTIN)  
DL alpha tocopherol (BASF)  
Xanthan gum : KELTROL T (KELCO)

### 6507A - SEPPIC - A9602

***Since the proposed formulation has not undergone a toxicological study, the handling and use of the proposed products are given as an indication only and in no way bind SEPPIC's responsibility.***