



# American International Chemical, Inc.

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## SPECIFICATION SHEET

### OLIVE BUTTER (BLEND OF OLIVE GLYCERIDES WITH PALMITIC/STEARIC TRIGLYCERIDE) (Olifeel® Butter)

Code No.	SCN No.	CAS No.	Effective Date	Product Manager	Rev. No.	Approved By
OBIBIB	3380	91744-60-4 67701-30-8	October 24, 2011	SJW	Original	CDS

EINECS No.: 294-624-2	INCI Name: Olive Glycerides
EINECS No.: 266-948-4	INCI Name: Palmitic/Stearic Triglyceride

<b>CHARACTERISTICS:</b>	Ivory colored soft, solid butter with light olive odor.
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<b>SPECIFICATIONS:</b>	Acid value	Less than 2 mg KOH/g
	Iodine	45-75 g I <sub>2</sub> /100 g
	Melting point	40-45°C
	Saponification	135-180 mg KOH/g

<b>PACKAGING:</b>	25 kg drum
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<b>APPLICATIONS:</b>	Unique blend of Palmitic/Stearic Triglyceride with Olive Glycerides that provides deep moisturization and emolliency to the skin. Ideal applications include body and lip balms, lipsticks, nourishing creams, hair masks, hair pomades, skin creams and skin lotions. The Palmitic Stearic Triglyceride fraction of Olifeel® Butter acts as a gelling agent for lipophilic ingredients such as mineral oil and esters. Due to its excellent spreadability, creamy texture, and rich emollient properties, Olifeel® Butter would be ideal for dry skin cream applications and for eczema.
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<b>SHELF LIFE AND STORAGE INSTRUCTIONS:</b>	Store at 15 - 18°C in a cool and dry place, protected from light and heat sources. Shelf life is 2 years.
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<b>OTHER:</b>	Olifeel® Butter is of 100% vegetable origin and is oil soluble. The Olive Glycerides fraction of Olifeel® Butter is a patented technology which can be used as an active ingredients carrier for both hydrophilic and lipophilic ingredients. Olive Glycerides is stable against oxidation (degradation and yellowing) due to its natural polyphenol content. The Stearic Palmitic Triglyceride fraction of Olifeel® Butter is 100% vegetable derived. Its fatty acids are fully saturated resulting in a 5°C-10°C higher melting point temperature versus other aliphatic C16-C18 saturated fatty acid triglycerides. Stearic Palmitic Triglyceride is stable against oxidation by its natural unsaponifiables content. Olifeel® Butter is an environmentally friendly, sustainable ingredient that complies with the Life Cycle Assessment Environmental Impact Approach.
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