

NATIVACARE™ 8600

Description: NATIVACARE™ 8600 is a non-ionic, natural polymer derived from rice starch, which can be used to modify the rheology of cosmetic products, whilst improving skin feel properties.

INCI Name: ORYZA SATIVA (RICE) STARCH

Applications: Personal Care products such as Body Powders, Liquid Talc, Colour Cosmetics, Lotions, Creams, Gels, Deodorants, Dry Shampoo amongst others

Formulator Benefits:

- **Natural Texturizer:**
 - Effective Viscosifier
 - Stabilizes viscosity over time
- NATIVACARE™ 8600 can be used as thickener and stabilising agent, imparting a smooth, short texture.
- NATIVACARE™ 8600 does not set to a gel: applications that are particularly challenging in terms of texture stability over shelf life benefit from the use of NATIVACARE™ 8600 due to the inherent retrogradation stability of waxy rice.
- **Aesthetic Enhancer:**
 - Aids flowability /spreadability and appearance
 - Improves skin-feel in use and aids greasiness reduction
 - No whitening on skin or draggy feel

Usage information:

- Usage levels vary from 2-6% depending on application and can be adjusted based on desired viscosity and formulation; typically:
 - 2-5% in Skin creams and lotions
 - 4-6% in SunCare gels
 - 10-15% in Liquid Talc
 - Up to 95% in Body Powders
- **General Preparation Guideline:**
 - NATIVACARE™ 8600 is a natural polymer based on cook-up starch with a gelatinisation temperature of approximately 70 °C. Its viscosity is relatively stable at moderate temperatures, low pH and moderate shear conditions.
 - Typical usage would involve addition to the aqueous phase in a stirred vessel and heated to 85 to 95 °C with a hold time of 5 to 15 minutes.
 - Mix the water phase containing NATIVACARE™ 8600 with additional ingredients
 - Cool down before adding fragrance, sensitive oils or extracts.

Sensory Data

- | | |
|-------------------|--------------------------|
| • Appearance | Free flowing fine powder |
| • Colour (Visual) | White to Off-white |
| • Odour | Characteristic |

Effective Date: 01.04.2017 [1]

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Physical and Chemical Specifications:

- Moisture 15% maximum
- pH (20% slurry) 4.5 – 7
- End Viscosity 200-350 MVU

Typical Data*

- Ash 0.5% typical data

* While this information is typical of the product it should not be considered a specification.

Microbiological Specifications:

Total Plate Count cfu/g	1000 maximum
Yeast cfu/g	100 maximum
Mold cfu/g	100 maximum
E. coli/g	Negative
Salmonella/25g	Negative

Packaging

22.7 kg Multiply Paper Sack

Storage

Bags should be stored in a clean, dry, well-ventilated area at ambient temperature and protected from exposure to high humidity or odorous material.

Shelf Life

2 years

Regulatory Data

European Union: REACH exempt- listed on Annex IV; Derived from non-GM rice; For further information please refer to product I-PIF.

This document is issued on behalf of the Ingredion EMEA Company which is supplying the product. The Ingredion EMEA Companies are part of the Ingredion group of companies. The respective details of each of the Ingredion EMEA Companies are as follows:

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