

NATIVACARE™ 9360

Description: NATIVACARE™ 9360 is a non-ionic, certified organic natural polymer derived from tapioca, which can be used to modify the rheology of cosmetic products, whilst improving skin feel properties. NATIVACARE™ 9360 is also an approved EU food ingredient, which meets the Food Chemicals Codex (FCC) monograph definition and requirements for food starch, unmodified. The product is produced in compliance with Council Regulation (EC) No. 834/2007 on organic production and labelling of organic products and repealing (EEC) No. 2092/91, from organic tapioca and permitted acidity regulators: sodium carbonate and citric acid.

INCI Name: TAPIOCA STARCH

Applications: Personal Care products such as Body Powders, Liquid Talc, Colour Cosmetics, Lotions, Creams, Gels, Deodorants, Dry Shampoo amongst others. This product can also be used as a food ingredient as described above.

Formulator Benefits:

- **Natural Texturizer:**
 - Effective Viscosifier
 - Stabilizes viscosity over time
- NATIVACARE™ 9360 can be used as thickener and stabilising agent, and will form smooth, short texture pastes at levels of 3 to 5%.
 - At higher concentrations or in acid conditions, NATIVACARE™ 9360 can set to a soft gel with excellent organoleptic characteristics.
 - At low pH, high temperature or high shear, the more process tolerant product NATIVACARE™ 9330 is recommended.
- **Aesthetic Enhancer:**
 - NATIVACARE™ 9360 aids flowability /spreadability and appearance
 - NATIVACARE™ 9360 Improves skin-feel in use and after use
 - NATIVACARE™ 9360 bland odour profile provides excellent fragrance character and intensity in the finished product, making it particularly suitable for body powders

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™ 9360 is an organic certified natural polymer based on cook-up tapioca starch with a gelatinisation temperature of approximately 60 to 65 °C. The viscosity of NATIVACARE™ 9360 is stable at low cooking temperatures, neutral pH and low shear/stress conditions. Low cooking temperature provides stable high viscosity with a smooth short texture.
 - Typical usage would involve addition to the aqueous phase in a stirred vessel at temperatures of approximately 85 °C with a hold time of 2 to 5 minutes.
 - Mix the water phase containing NATIVACARE™ 9360 with additional ingredients
 - Cool down before adding fragrance, sensitive oils or extracts.

Effective Date: 01.04.2017 [1]

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Sensory Data

- Appearance Fine powder
- Colour (Visual) White / Cream
- Odour Characteristic

Physical and Chemical Specifications:

- Moisture 15% maximum
- pH (20% slurry) 4.5 – 8
- End Viscosity 400-680 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

25 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 tapioca; 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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Effective Date: 01.04.2017 [1]

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