

NATIVACARE™ 5600

Description: NATIVACARE™ 5600 is a non-ionic, natural polymer derived from corn starch, which can be used to modify the rheology of cosmetic products, whilst improving skin feel properties. It is particularly suitable for creating stable smooth, elegant texture in emulsion-based products.

INCI Name: ZEA MAYS (CORN) 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™ 5600 can be used as thickener and stabilising agent, providing a smooth, short texture paste when fully hydrated.
- NATIVACARE™ 5600 develops viscosity in cold or hot water.
- NATIVACARE™ 5600 imparts good heat and acid stability.
- **Aesthetic Enhancer:**
 - Aids flowability /spreadability and appearance
 - Improves skin-feel in use
 - 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
- General Preparation Guideline:
 - NATIVACARE™ 5600 is a pre-gelatinized natural polymer derived from waxy maize. With its easily dispersing cold water swelling properties, NATIVACARE™ 5600 can be added directly to hot or cold water without lumping and without the need for pre-blending.
 - NATIVACARE™ 5600 provides a short texture which will not set to a gel. The improved resistance over traditional native starches contributes to superior textural and shelf life stability.
 - After dispersing NATIVACARE™ 5600 into hot or cold water mixing at a slow to medium speed, mix the water phase containing NATIVACARE™ 5600 with the oil phase through high shear mixing
 - Cool down before adding fragrance, sensitive oils or extracts.

Sensory Data

- | | |
|-------------------|----------------------------|
| • Appearance | Free-flowing coarse powder |
| • Colour (Visual) | White / Cream |
| • Odour | Characteristic |

Effective Date: 01.04.2017 [1]

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2017.

Physical and Chemical Specifications:

- Moisture 10% maximum
- pH 4.5 – 7
- Viscosity 5 min 350-675 MVU
- End Viscosity 480-700 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

20 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 corn; 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:

Ingredion UK Limited

Ingredion House,
Manchester Green
339 Styal Road
Manchester M22 5LW
England

P: +44 (0) 161 435 3200
F: +44 (0) 161 435 3300

Registered in England No. 07315745

Ingredion Germany GmbH

Grüner Deich 110
20097 Hamburg
Germany

P: +49 (0) 40 23 91 50
F: +49 (0) 40 23 91 51 70

Amtsgericht Hamburg HRB 105432

Ingredion South Africa (Pty) Ltd

Infinity Office Park, Suite 6, Block C,
2 Robin Close, Meyersdal, 1448,
Gauteng
RSA

P: +27 (0) 11 867 9260
F: +27 (0) 11 867 9271

Registration number 2010/013219/07

Effective Date: 01.04.2017 [1]

The information described above is offered solely for your consideration, investigation, and independent verification. It is up to you to decide whether and how to use this information. Ingredion Incorporated and the Ingredion group of companies make no warranty about the accuracy or completeness of the information contained above or the suitability of any of their products for your specific intended use. Furthermore, all express or implied warranties of noninfringement, merchantability, or fitness for a particular purpose are hereby disclaimed. Ingredion Incorporated and the Ingredion group of companies assume no responsibility for any liability or damages arising out of or relating to any of the foregoing.

The INGREDION mark and logo are trademarks of the Ingredion group of companies. All rights reserved. All contents copyright © 2017.