

FARMAL™ 2I T

Description: FARMAL™ 2I T is a non-ionic, bio-based polymer derived from native tapioca starch, which can be used to enhance aesthetic and sensorial attributes in topical powders, colour cosmetics, skin creams and lotions.

INCI Name: TAPIOCA STARCH

Applications: Cosmetic Formulations such as :

- Talcum Powder
- Talc based products
- Body Powders
- Loose & Compact Powders
- Creams
- Lotions

Usage information:

- Recommended for use in raw, “ as is” granular form
- Powder can be added directly to formulations
- Usage levels vary from 0.5% to 90% depending on application and can be adjusted based on customer formulation, typically:
 - >0.5% in creams and lotions to mitigate oiliness
 - >4.0% in creams and lotions as viscosity builder
 - >15% in loose or compact powder applications

Formulator Benefits:

- Direct replacement for Talc
- Effective Oil Absorbent
- Mattifying agent
- Provides Powdery Skin feel
- Aids flowability and spreadability
- Non-irritating Actives Carrier
- Improves creaminess in soap bars

Sensory Data

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

Physical and Chemical Specifications:

- | | |
|------------------------|----------------|
| • Identification | Comply |
| • Moisture | 14% maximum |
| • pH (20% slurry) | 4.5 – 7.0 |
| • Iron | 20 ppm maximum |
| • Ash, % | 0.5% maximum |
| • Sulfur Dioxide | 10 ppm maximum |
| • Oxidizing Substances | 20 ppm maximum |

Bulk Density

- Average, lb/ft³

Typical

35

Effective Date: 01.06.2016 [1]

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Microbiological Specifications:

Total Plate Count/g	500 maximum
Total Combined Yeast & Mold/g	100 maximum
Coliforms/g	10 maximum
E. coli/30g	Negative
Salmonella/100g	Negative
Staphylococcus aureus/10g	Negative
Klebsiella Species/10g	Negative
Pseudomonas Species/10g	Negative

Packaging

25 kg (55 lbs) bags

Storage

Bags should be stored in a clean, dry area and protected from exposure to high humidity for a prolonged period of time. Periodic testing (about every three months) is recommended to affirm that quality is being maintained.

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.

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