

## FARMAL™ CS 3757

**Description:** FARMAL™ CS 3757 is a non-ionic, bio-based polymer derived from native corn starch, which can be used to enhance aesthetic and sensorial attributes in topical powders, colour cosmetics, skin creams and lotions.

**INCI Name:** ZEA MAYS (CORN) STARCH

**Applications:** Personal Care products such as;

- Talcum Powder
- Talc based products
- Body Powders
- Powdered Make-Up
- Colour Cosmetics
- Creams
- Lotions

**Formulator Benefits:**

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

**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

**Sensory Data:**

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

**Physical and Chemical Specifications:**

- |                        |                 |
|------------------------|-----------------|
| • Moisture             | 14% maximum     |
| • pH                   | 4.5 – 7.0       |
| • Ash                  | 0.5% maximum    |
| • Sulphur Dioxide      | 80 ppm maximum  |
| • Oxidizing Substances | 180 ppm maximum |

**Bulk Density:**

- |                               | Typical* |
|-------------------------------|----------|
| • Average, lb/ft <sup>3</sup> | 43       |
| • Loose, lb/ft <sup>3</sup>   | 35       |
| • Packed, lb/ft <sup>3</sup>  | 52       |

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

Effective Date: 01.07.2018 [3]

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**Screen Test:**

- % thru U.S.S. #140 mesh

**Typical\***

> 99

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**Microbiological Standards:**

Standard Plate Count/g  
Yeast/g  
Mould/g  
*E. coli*/10g  
*Salmonella*/25g

**Max**

100  
50  
50  
Negative  
Negative

**Certification**

Kosher Pareve

**Packaging**

25 kg (55 lbs) bags

**Storage**

Bags should be stored in a clean, dry, well ventilated area at ambient temperature and protected from exposure to high humidity or odorous materials. This product is a fine, organic powder and as such can give rise to a nuisance dust which has the potential to cause dust explosion. Handle sensibly to minimise formation of dust and exposure to ignition sources. Periodic testing (about every three months) is recommended to affirm that quality is being maintained.

**Shelf Life**

2 years from date of manufacture, if stored correctly.

**Regulatory Data**

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

**Safety Data**

While not classified as “Hazardous” according to (EC) No. 1272/2008, this product can produce a nuisance dust which has the potential to cause a dust explosion. For additional safety and handling data, please see Safety Data Sheet.

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