

TECHNICAL DATA SHEET

KOKUM FAT

INCI Name: *Garcinia Indica* Seed Fat / Butter

The Kokum Fat / Butter have been obtained from the fruit of the Kokum tree (*Garcinia Indica*) in India. From its fruits seeds the Butter is extracted and further processed, refined and fractionated to obtain a white fat. This has a mild odor and smooth, dense texture, suitable for cosmetics, confectionaries and toiletries. Kokum Butter is most stable and hard vegetable fat.

SPECIFICATION:

Parameter	Value
Appearance	White to yellowish solid fat
Odor	Odorless and neutral taste
Colour (5 & 1/4" cell)	3.0 Red max.
Free Fatty Acid (as oleic acid)	0.30% max.
Iodine Value	34 - 39
Peroxide Value	5.0 meq/ Kg max.
Unsaponifiable Matter	0.1- 1.2%
Saponification Value	185- 195
Melting Point	36 - 42 °C

SOLID FAT CONTENT:

At 20 °C	80-90%
At 30 °C	70-75%
At 35 °C	60-70%
At 40 °C	10-20%

FATTY ACID COMPOSITION:

Palmitic	C16:0	2 -22%
Stearic	C18:0	24 -65%
Oleic	C18:1	35 – 44%
Linoleic	C18:2	0 - 8%
Arachidic	C20:0	0 - 5%

TRIGLYCERIDE COMPOSITION:

Total Saturated	0- 5%
Total Monounsaturated	80 - 85%
Total Polyunsaturated	15 - 20%

MICROBIOLOGICAL ANALYSIS:

Total Plate Count (cfu/g)	5000 max.
E. Coli (per g)	Negative
<i>Pseudomonas aeruginosa</i> (per g)	Negative
<i>Staphylococcus aureus</i> (per g)	Negative
Yeast & Moulds (cfu/g)	100 max.
<i>Salmonella</i> (per 25g)	Negative

STORAGE:

Keep in cool (preferably below 25 °C) dark and dry place.

SHELF LIFE:

Under optimal storage conditions, in original unopened drums/containers, minimum one year.

PACKING:

Packaging facilities as requested.