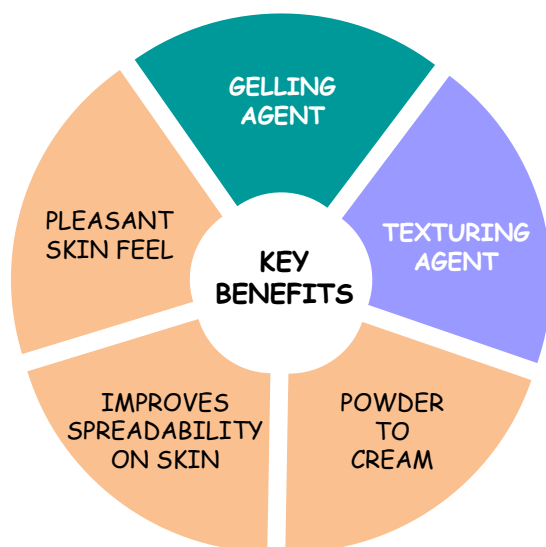


COMPOSITION

INCI Name	STARCH ACETATE ADIPATE
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Use guideline

- Swells in water
- No neutralisation
- Cold process
- Yields translucent to opaque gel
- Mousse-like textures
- Synergetic association with hydrophobic treated pigments (OTS, MST, FHS): powder to cream formulations can be achieved

Gels, emulsions: Predisperse it into polyols to prevent lumps formation and obtain fast swelling in water. Add the premix in water under low shear.

Use level: 2-6%

Powder to cream formulations: Prepare a gel with MAKISWELL 20. Add the hydrophobic treated powders under stirring. Stir until a powder is formed

Use level: 2-3%

Chemical and physical properties

- White powder
- Cross-linked starch
- Non-ionic modified biopolymer obtained from potatoes
- Biodegradable
- pH (5% in water) ≈ 5-7
- Viscosity (5% in water) ≈ 3000-6000mPa.s (Brookfield DV-II + Pro @ 6rpm)

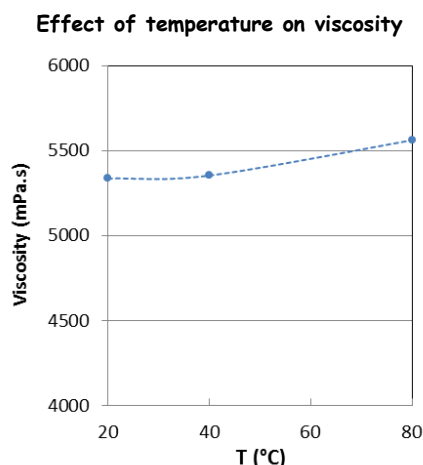
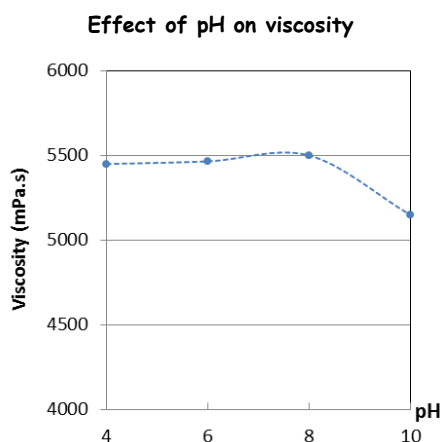
Formulation

- **pH:** stable over a wide range
- **Salts:** compatible
- **Alcohols:** up to 10%
- **Surfactants:** compatible with nonionics
- **Untreated and treated pigments:** compatible
- **Film formers:** compatible with acrylic
- **Peroxides:** compatible
- **Heat:** stable

Cosmetic benefits

- Promotes partial substitution of waxes and oil to give stable lighter textures
- In cream, imparts good spreadability, easier application
- Creams and lotions with a pleasant and silky soft-touch can be formulated
- In powder to cream imparts an outstanding luxurious creamy feel upon application

Viscosity characteristics



Applications

MOUSSE-LIKE TEXTURES

DKE 58 MST natural mousse foundation

POWDER TO CREAM FORMULATIONS

DKE 159 Black eyeshadow



LOOSE POWDERS

DKE 106 Fresh mattifying loose powder for hair

BLEACHING PRODUCTS

DKE 190 Depigmentation cream

Safety and regulatory information

Product safety: Modified starches have been tested in long-term feeding studies. No evidence of mutagenicity or genotoxic potential has been found. Acetylated distarch adipate is approved as food additive (USA, Europe) and is on the list of GRAS substances.

Material Safety Data Sheets are available for all DAITO KASEI products.

REACH: Starch derivatives are exempted from registration.

Acetylated distarch adipate is listed on major chemical inventories such as CTFA, TSCA, AICS, DSL.

For additional information

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