

VIATENZA® Mongongo PO6 Amphiphilic

INCI CTFA : Schinziophyton Rautanenii Kernel Oil Polyglyceryl-6 Esters
European INCI : Schinziophyton Rautanenii Kernel Oil Polyglyceryl-6 Esters
CAS : 85711-62-2
EINECS : 288-323-5

APPLICATIONS

VIATENZA® Mongongo PO6 is present in the composition of many products such as shampoos for damaged, dry or fragile hair, lotions, foam bath, cleansing and makeup remover wipes, serums, bath oils and creams, gels, cleansing milks, emollient creams for normal and dry skin.

ORIGIN

VIATENZA® Mongongo PO6 is an ester of fatty acids derived from mongongo nut oil and polyglycerin-6.

PROPERTIES

VIATENZA® Mongongo PO6 is a non-ionic, amphiphilic compound which enables an oil, mongongo nut oil, to be introduced into an aqueous solution without adding a solubilising agent. It is also used as a co-emulsifier, emollient and co-surfactant.

VIATENZA® Mongongo PO6 is also used for its unsaturated fatty acid content which is obtained from mongongo nut oil. Its essential fatty acids content gives moisturizing, regenerating and restructuring properties. Moreover, VIATENZA® Mongongo PO6 has a particular fatty acid, the alpha eleostearic acid (C18 9c, 11t, 13t), which is able to polymerise when exposed to UV. This property is very useful in hair care products. VIATENZA® Mongongo PO6 forms indeed a protective film over the hair fibre, protecting it from external aggressions.

TECHNICAL SPECIFICATIONS

ACID VALUE (NF EN ISO 660/99) : < 5 mgKOH/g
PEROXIDE VALUE* (NF EN ISO 3960/05) : <10 meq of active oxygen/Kg

*the peroxide value is lower than 10 milliequivalents of active oxygen/kg if the product is stored in the correct way condition, ie in a cool, dry place.

TECHNICAL CHARACTERISTICS

DENSITY AT 20°C:	< 1	COLOR:	brown
REFRACTIVE INDEX AT 20°C:	about 1,47	ODOR:	characteristic
SAPONIFICATION VALUE:	145 - 165 mgKOH/g	ASPECT AT 20°C**:	liquid
IODINE VALUE:	95 - 110 gI2/100g	TOTAL BACTERIA:	< 100 CFU/g
SOLUBILITY:	water dispersible	YEAST, MOULD:	< 100 CFU/g

**a deposit can appear at room temperature, it disappears by heating.

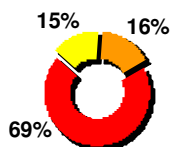
AVERAGE FATTY ACID COMPOSITION

Saturated fatty acids

Palmitic ac.	C16 : 0	6,0 - 10,0%
Stearic ac.	C18 : 0	4,0 - 8,0%

Unsaturated Fatty Acids

Oleic ac.	C18 : 1 n-9	10,0 - 20,0%
Linoleic ac.	C18 : 2 n-6	30,0 - 54,0%
α Eleostearic ac.	C18 : 3c n-5	20,0 - 32,0%



■ Saturated Fatty Acids (Cx:0)
■ Monounsaturated Fatty Acids (Cy:1)
■ Polyunsaturated Fatty Acids (Cz:2 et 3)

PRODUCTION AND STORAGE CONDITIONS

MANUFACTURING PROCESS : Transesterification between polyglycerin-6 and the mongongo nut oil.

STORAGE :

Before opening: -keep away from light, heat (T<20°C) and in a dry place.

After opening: -keep the product in the original packaging away from light, heat (T<20°C) and in dry place
-inert with 0.5 to 1L of gas (ex: nitrogen)/L of packaging,
-close quickly after using (t opening<15min).

A deposit can appear when stored below 20°C.

PACKAGING :

Can of 25kg, 50kg and drum of 200 Kg.