



# Cooling Gel-Cream 16-8.02

Thirst-quenching cool aqueous gel-cream

RICHNESS

PROCESS

APPLICATION



## FORMULATION FEATURES

- Cold & fast process
- Very cool texture without cooling agent

## FUNCTIONAL INGREDIENTS

### Lecigel™ (1.75%) – Emulsi-gelling agent

- Gel-cream texture
- Quick-break effect
- High cooling sensation
- Pleasure upon application

## ACTIVE INGREDIENTS

### Suprem'™ WP Sweet Almond

- Nourishes and protects skin

	INGREDIENT	INCI NAME	SUPPLIER	FUNCTION	%
A	Deionized Water Dermofeel® PA-3 E-leen® Green A Unicert Blue 05601-J 0,1% Solution	Water Sodium Phytate (and) Water (and) Alcohol Pentylene Glycol (And) Phenylpropanol Water (and) Ci 42090 (Blue 1)	- Dr Straetmans Minaolve -	Vehicle Chelating agent Preservative Dye	82.50 0.10 3.00 0.35
B	Lecigel™	Sodium Acrylates Copolymer (and) Lecithin	Lucas Meyer Cosmetics	Emulsi-gelling agent	1.75
C	Dub OE HP Dub Zenoat Saboderm TCC Sun E 1000	Ethyl Oleate Propanediol Dicaprylate Caprylic/Capric Triglyceride Tocopherol (And) Sunflower Oil Decyl Esters	Stearinerie Dubois Stearinerie Dubois Sabo AOM (Advanced Organic Materials)	Emollient Emollient Emollient Antioxidant	4.00 3.00 3.00 0.10
D	Suprem'™ WP Sweet Almond	Glycerin (And) Glyceryl Stearate (And) Lecithin (And) Polyglyceryl-3 Diisostearate (And) Prunus Amygdalus Dulcis (Sweet Almond) Oil (And) Water	Lucas Meyer Cosmetics	Active ingredient	2.00
E	7209630	Fragrance	IFF	Fragrance	0.20



### Manufacturing Procedure: COLD PROCESS

1. Prepare A.
2. Add B into A and stir strongly until the product is thick and homogeneous (Tooth propeller).
3. Add C into AB under maximum stirring and keep under maximum stirring for 10 minutes (Tooth propeller).
4. Decrease stirring rate to medium level.
5. Add D and E

### Formula Specifications at D1:

Aspect: Pale blue-green gel cream  
Viscosity (Brookfield LV, spindle 4, 6 rpm, 1 min): 50 000 - 80 000 mPa.s  
pH: 5.5 - 6.5  
Preservative efficacy test: Pass  
Pilot batch: 29 kg

### Stability Tests: On lab

batch up to 3 kg  
Up to 1 month at 50°C  
Up to 3 months at: Room Temperature, 4-8°C and 45°C  
Freeze thaw cycles (24h at 4°C and 24h at 45°C - 2 weeks)  
Centrifugation (3000 rpm, 20 min): Stable  
Vibrating table (400 rpm, 4h): Stable

## S U P P L E

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