



CHERISHD. FORMULATION GUIDE: RASPBERRY CREAM

CHERISHD. RASPBERRIES & CREAM, EMULSION FORMULATION:

Mango Butter	Mangifera Indica Seed Butter	3.75%	Phase A
Raspberry NECTA®	Rubus Idaeus Seed Oil	7.0%	
STIMU-TEX® AS	Spent Grain Wax, Argania Spinosa Kernel Oil, Butyrospermum Parkii Butter, Tocopherol	3.0%	
Natpure Sol SL	Glycerine, Hydrogenated Starch Hydrolysate, Aqua, Sucrose Laurate	4.5%	

Propanediol	Propanediol	3.5%	Phase B1
White Rice CRUSH™ Active	Oryza Sativa Starch	2.5%	
preBiulin C90	Cellulose Gum, Inulin, Xanthan Gum, Fructose, Glucose, Cellulose	1.60%	
DI H2O	Aqua	Q.S.	Phase B2
Hydra-Leen 5 Rose BIO	Rosa Damascena Flower Water, Pentylene Glycol	2.5%	
A-Leen® 5	Pentylene Glycol	4.0%	

TRUE CREAMY RASPBERRY CO	Parfum	0.75%	Phase C
		100.00%	



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CHERISHD. RASPBERRIES & CREAM, EMULSION METHOD:

FIRST STEP A – OIL PHASE:

- 1) Heat and melt butters with temperature of 55°C +/- 5°C.
- 2) Add, while gently stirring, the Natpure Sol SL.
- 3) Keep Phase A between 55-60°C.
- 4) Ensure that the material is appropriately mixed prior to integration into the emulsion.

FIRST STEP B – WATER PHASE:

Concurrently to the oil phase:

- 1) Combine ingredients in B1. Weigh out propanediol and glycerine. Slowly integrate powders and disperse. This will assist in ensuring the powders are pre-dispersed and do not clump, which can happen if these are added directly into a water phase.
- 2) Prepare Phase B2.
- 3) Under a paddle stirrer, slowly incorporate Phase B1 into Phase B2. Ensure to continue to stir until preBiulin C90 is fully integrated (minimum time usually 45 minutes)
- 4) If a high shear is available this phase can be expedited.
- 5) Bring the temperature of this phase up to between 55-60°C

SECOND STEP – EMULSIFICATION STAGE:

- 1) When Phase A and B are at temperature, transfer Phase B (water) to a high shear and turn on.
- 2) Slowly integrate Phase A (oil) into Phase B (water).
- 3) Make sure there are no lumps forming.
- 4) High shear until fully emulsified.
- 5) Add Phase C under high shear emulsification.
- 6) High shear for no more than 5 mins after adding fragrance.

FINAL STEP – COOL DOWN:

- 1) Transfer from high shear to paddle stirrer.
- 2) Stir down until temperature is under 40°C.
- 3) Pour into appropriate receptacle.