



CHERISHD. FORMULATION GUIDE: SUPREME SUPERFOOD CREAM

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Mango Butter	Mangifera Indica Seed Butter	6.50%	Phase A
Berry Wax	Rhus Verniciflua Peel Cera	5.50%	
Raspberry NECTA®	Rubus Idaeus Seed Oil	1.50%	
Rice Wax	Oryza sativa Bran Wax	1.35%	
Apricot Oil	Prunus Armenica Kernal Oil	5.75%	
ABS Acai Sterols	Euterpe Oleracea Sterols, Linoleic Acid, Oleic Acid, Linolenic Acid	0.50%	
Natpure Sol SL	Glycerine, Hydrogenated Starch Hydrolysate, Aqua, Sucrose Laurate	1.00%	
A-Leen® 5	Pentylene Glycol	4.00%	Phase B1
DI Water	Aqua	Q.S.	
Hydra-Leen 5 Rose BIO	Rosa Damascena Flower Water, Pentylene Glycol	31.50%	
Seabalance 2000	Pentylene Glycol, Sargassum Fluitans/Natans Extract, Xanthan Gum	2.00%	
White Rice CRUSH™ Active	Oryza Sativa Starch	4.00%	Phase B2
Propanediol	Propanediol	4.40%	
Glycerine	Glycerine	4.50%	
Gin TONIQ®	Saccharomyces/Barley Seed Ferment Filtrate, Glycerine	5.00%	Phase C
Barley TONIQ®	Hordeum Vulgare Seed Extract, Propanediol.	4.00%	
		100.00%	



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CHERISHD. SUPREME SUPERFOOD CREAM METHOD:

FIRST STEP A – OIL PHASE:

- 1) Heat and melt waxes.
- 2) Add butters and melt. Integrate/stir.
- 3) Drop temperature to 75°C, if not already at this temperature. Add oil and ensure product molten (raise temperature slightly if/as required to do this).
- 4) Add, while gently stirring, the Natpure Sol SL at 75°C. Note adding this material at higher than 80°C can cause sugars to caramelize/burn.
- 5) Keep Phase A between 70-75°C.
- 6) Ensure that the material is appropriately mixed prior to integration into the emulsion.

FIRST STEP B – WATER PHASE:

Concurrently, while waxes are melting:

- 1) Combine ingredients in B1. Place into water bath to bring this to temperature of 65°C – 70°C.
- 2) 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.
- 3) Under a paddle stirrer, slowly incorporate Phase B2 into Phase B1.
- 4) Bring the temperature of this phase up to 65-70°C ahead of emulsification stage.

SECOND STEP – EMULSIFICATION:

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

FINAL STEP – COOL DOWN:

- 1) Transfer from high shear to paddle stirrer.
- 2) Stir down until temperature is under 35°C.
- 3) Pour into appropriate receptacle.
- 4) This product will become less fluid when left for 12 hours.