MANGO BUTTER



Article number: 5025

Physical properties: Whitish, solid fat.

Melting point: Approx. +33 - 38 °C.

Main ingredients: Fatty acids – main part oleic acid (C18:1) approx. 45%, stearic acid (C18:0) approx. 42%, palmitic acid (C16:0) approx. 7 %, linoleic acid (C18:2) approx. 3%, vitamin E and A, allantoin, triterpene alcohols, cinammic acid esters, lecithin.

In the food preparation, it is suitable for baking and cooking instead of classical butter or vegetable fats. It is well tolerated and digested.

Non-dietary use: It is very mild vegetable fat, extremely well tolerated. Mango butter has emollient and regenerative properties. It is quite stable and resistant to rancidity. It is traditionally used in rain forests for its ability to soothe, contain moisture in the skin, and protect it from UV radiation. It makes preparations easier to spread. It stabilizes emulsions. It can have softening properties and it is suitable especially for mature, dry and tired skin. Properly emulsified it helps to optimize its moisture. It is suitable as a part of baby, sun and hair cosmetics. Regular use of mango butter will improve the elasticity of the skin. It is contained in exclusive regeneration products.

INCI: Mangifera indica Seed Butter

Storage: The stated expiry date can be substantially extended by keeping the product in a dark and cold place (ideally in a fridge at 6–10 °C).

Best before the date indicated on the packaging. Batch number and volume are indicated on the packaging.