

► Mango Kernel Butter (*Mangifera indica*)

Description

Mango Kernel Butter is a soft yellow butter, obtained from the deshelled mango kernels. The butter is subsequently refined, bleached and deodorized to meet the stringent requirements for cosmetic applications.

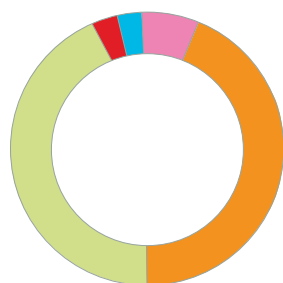
Origin

The mango, one of the world finest tropical fruits, has been cultivated in India for several thousand years. Although mangos are now grown in all tropical countries, India remains the world largest producer. The mango is considered having great religious significance, for instance by the Hindus. The mango tree plays a role in many myths and traditions in India. After the pulp has been eaten the stones are thrown away as waste. However, the kernels within the stones contain about 6 – 10% of a very valuable butter. This source of good quality butter went unnoticed for a relatively long time. Most of it is being used as Cocoa Butter replacer in the chocolate industry. Meanwhile, the excellent emollient properties of this butter have also attracted the attention of the cosmetic industry.



Properties

Mango Kernel Butter is characterised by a high content of stearic acid (up to 45%) giving it physical properties comparable with Cocoa Butter. It combines excellent emolliency with good oxidative stability, making it a very suitable replacement for many synthetic emolliency enhancers.



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Fatty acid profile

- C16:0 Palmitic
 - C18:0 Stearic
 - C18:1 Oleic
 - C18:2 Linoleic
 - C20:0 Arachidic
- Iodine value 42-58

The fatty acid composition may vary beyond the given range due to seasonal, varietal and geographical differences.