

Olive Butter - Ultra Refined

*INCI Name = Olea europaea (Olive) Fruit Oil
(and) Hydrogenated Vegetable Oil*

Olive Butter is derived from olive oil (*Olea europaea*), specifically from the mediterranean area, and is obtained by cold pressing of selected fruits followed by a full refining process. The natural oil contains essential fatty acids, but also contains unsaponifiables as natural waxes/paraffins, which are collected during the refining and deodorization process, and from the squalane production process. In cosmetic preparations, the feel and behavior of Olive Butter is very similar to that of shea butter (*Butyrospermum parkii*). Olive Butter exhibits excellent spreadability on the skin, making it ideal as a massage butter or carrier for treatment products. It adds moisturizing attributes to creams and lotions and bar soaps. May be used in cosmetics, toiletries, soaps, massage oils & balms, hair care and sun care

Physical/Chemical Characteristics	Specification
Appearance:	Soft Pale Yellow Fat
Iodine Value (Wijs)	50 - 70
Saponification Value:	175 - 200
Acid Value:	< 2.0
Melting Point:	40 - 50° C
Composition (not part of specifications)	
ORIGINAL OLIVE OIL	50 – 65 %
UNSAPONIFIABLES	0,2 – 3 %
With indicative composition- Squalene	15 - 20 %
Squalane	< 1 %
Phytosterols	2 - 3 %
Vitamin E (tocopherols)	2 – 3 %
Natural hydrocarbons	40 - 60 %

Keep in cool (preferably below 25°C) storage away from light and moisture in unopened container.

The above specifications are offered in good faith, and are accurate to the best of our knowledge; however, no guarantee or warranties are offered or implied. It is recommended that your laboratories perform their own analysis to ensure that the product specifications and results meet your specific requirements, and those of your local and national governmental standards.