

Butter Quench Cream

Hydrate. Natural. Protect.

Pamper your skin with a luxuriously rich and buttery moisturizer, crafted from sustainable ingredients. Butter Quench Cream is powered by two active ingredients. **Custovitin**, a deeply hydrating complex, and **Bioactive Totorol™**, an advanced antioxidant with 7x the potency of Vitamin E.

The unique blend of naturally-derived emulsifiers **Myverol 18-06 K** and **FARMAL® 21T** delivers a smooth, velvety texture that melts effortlessly into your skin. This formula leaves skin soft, radiant, and deeply satisfied.



Highlight Ingredients

- ▶ Totorol (BioTotorol)
- ▶ Myverol 18-06 K (Kerry)
- ▶ Custovitin (LBBS)
- ▶ FARMAL® 21 T (Ingredient)



 **LBB Specialties®**

CARE



Prefer a Digital Copy?
Scan here!

Butter Quench Cream

Trade Name	INCI Name	%w/w	Supplier
PHASE A			
Water	Water	72.1	
Cristalhyal®	Sodium Hyaluronate	0.2	Givaudan
Glycerin	Glycerin	2.0	LBBS
NATURSOL™ EMI Lite*	Sodium Polyacrylate Starch, Octyldodecyl Myristate, Caprylyl/Capryl Glucoside	1.0	SNF
FARMAL® 21T	Tapioca Starch	1.0	Ingredion
PHASE B			
Jojoba Oil	Jojoba Oil	2.0	LBBS
Dermol OL*	Oleyl Lactate	5.0	Alzo
CAPTEX® 355	Capric/Caprylic Triglyceride	3.0	Abitec
Dermol 1818*	Isostearyl Isostearate	5.0	Alzo
Myverol 18-06 K	Glyceryl Stearate	3.0	Kerry
Stearyl alcohol	Stearyl alcohol	2.0	LBBS
PHASE C			
Bioactive Totarol™	Totarol (and) Helianthus annuus (Sunflower) Seed Oil (and) Polysorbate 60 (and) Caprylhydroxamic acid (and) Glyceryl Caprylate (and) Glycerin	1.0	BioTotarol
Custovitin	Saccharide Isomerate (and) Water	1.0	LBBS
Natrlquest E30	Trisodium Ethylenediamine Disuccinate	0.2	Innospec
CustoCide PE910	Phenoxyethanol (and) Ethyhexylglycerin	1.0	LBBS
Vitamin E	Tocopherol	0.5	LBBS

*Regional principal. Check with your Account Manager for availability.

pH 8 | Viscosity: 14,500 cps

Procedure

- 1

Premix Cristalhyal® in Glycerin, then add premix to water at RT.
- 2

Add remaining Phase A ingredients to aqueous mixture and heat to 70-75°C under steady mixing for 10 minutes.
- 3

In a separate beaker, combine Phase B ingredients and heat to 60 - 65°C under steady mixing.
- 4

Slowly add Phase B to Phase A and mix until uniform. After 10 minutes of mixing, homogenize if needed.
- 5

Cool to 45°C and add Phase C to main batch under steady mixing.

This information and all further technical advice is based on our present knowledge and experience. However, it implies no liability, or other legal responsibility on our part, including with regard to existing third party intellectual property rights, especially patent rights. In particular, no warranty, whether express or implied, or guarantee of product properties in the legal sense is intended or implied. We reserve the right to make any changes according to technological progress or further developments.