

PRESSED POWDER FOUNDATION PPF-N

A talc-free pressed powder foundation with high natural origin index. **AMIHOPE LL** improves the strength and stability, adds softness, skin-adhesion property and moist-feel to the formulation.

	Trade name	INCI Name	wt %	Function
A	SI-2 BLACK BL-100 *1	Iron oxide(and) Methicone(Black)	0.10	Pigment
	SI-2 RED R516L *1	Iron oxide(and) Methicone(Red)	0.20	Pigment
	SI-2 YELLOW LLXO *1	Iron oxide(and) Methicone(Yellow)	1.00	Pigment
	TIPAQ CR-50 *2	Titanium Dioxide Aluminium Hydroxide	8.00	Pigment
B	SERICITE GMS-4C*4	Mica	34.03	Extender
	MAISITA 9040 *3	Corn Starch	25.03	Extender
	MAGNESIUM MYRISTATE *4	Magnesium Myristate	5.00	Binder
	KSP-300 *5	Diphenyl Dimethicone/ Vinyl Diphenyl Dimethicone/ Silsesquioxane Crosspolymer	1.00	Sensory improver
	PDM-9WA *6	Synthetic Fluorophlogopite	6.00	Sensory improver
	BN09-11S4 *4	Boron Nitride	1.00	Sensory improver
	AMIHOPE LL	Lauroyl Lysine	10.00	Sensory improver
C	RISOCAST ODSHS *7	Octyldodecyl Stearoyl Stearate	3.20	Emollient, binder
	LEXOL EHP *8	Ethyl Hexyl Palmitate	3.20	Emollient, binder
	PARLEAM V*9	Hydrogenated Polyisobutene	0.80	Emollient, binder
	KF-96A-100CS *5	Dimethicone	0.80	Emollient, binder
	SALACOS 5408 *10	Pentaerythrityl Tetraethylhexanoate	0.40	Emollient, binder
	EMALEX GWIS-110 *11	PEG-10 Glyceryl Isostearate	0.24	Emollient, binder
Total			100.00	

*1 DAITO, *2 ISHIHARA SANGYO, *3 AGRANA, *4 KOBO, *5 SHINETSU, *6 TOPY,
*7 KOKYU ALCOHOL, *8 INOLEX, *9 NOF, *10 NISHIN, *11 NIHON EMULSION

PROCEDURE>

1. Weigh Part A and Part B and mix for 4 minutes by KitchenAid Food Chopper 3.5 cups 830 ml, level 2.
2. Add Part C to mixture of AB and mix for 2 minutes by KitchenAid Food Chopper 3.5 cups 830 ml, level 2.
3. Pass the powder through the sieve. (MESH No.100, OPENING 150μm)
4. Press it at 20 bar twice for 5 seconds.

<PHYSICAL PROPERTIES and STABILITY>

Appearance: Powder

Recommended container: Aluminum jar size 58.7*4.5 mm

Dropping test: No problem (30 cm, 5 times)

Hardness: 9.0 (GS-719N /Techrock Co.,Ltd.)

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