



LIGHT-TOUCH WHITE TEA CREAM

A smooth, creamy application for face and the backs of hands, tender skin that is sun-exposed, this cream contains anti-aging actives and Sodium Hyaluronate in two different forms for exceptional moisturization. Olivatis™ 13 and the modified cornstarch function as natural stabilizers while also improving the powder-like feel and texture of the cream. The Marula Oil, Pomegranate Oil, and Moringa Oil all have anti-aging benefits such as anti-inflammatory and antioxidant properties.

PHASE A

Deionized Water	67.30%
Glycerin ¹ (Glycerin)	3.00%
Butylene Glycol ¹ (Butylene Glycol)	1.00%
Endimoist [®] HA Solution ¹ (Sodium Hyaluronate)	1.00%

PHASE B

Propylene Glycol Dicaprylate/Dicaprate (Propylene Glycol Dicaprylate/Dicaprate)	4.00%
Endimate [®] 33V ¹ (Caprylic/Capric Triglyceride)	5.00%
Endimate [®] EHP ¹ (Ethylhexyl Palmitate)	4.00%
Stearyl Alcohol (Stearyl Alcohol)	3.00%
Olivatis [™] 13 ^{1,2} (Polyglyceryl-3 Cetearyl Ether Oliviate)	4.00%

PHASE C

Ultrastarch MCS AF ^{1,3} (Corn Starch Modified)	0.50%
Endimoist [®] MHA ¹ (Hydrolyzed Sodium Hyaluronate)	0.20%

PHASE D

Marula Seed Oil (Sclerocarya Birrea Seed Oil)	0.50%
Pomegranate Seed Oil (Punica Granatum (Pomegranate) Seed Oil)	0.20%
Moringa Seed Oil ¹ (Moringa Oleifera Seed Oil)	0.50%
Olivatis [™] 15 ^{1,2} (Olive Oil Glycereth-8 Esters)	1.00%

PHASE E

White Tea (aq. 0.25%) ^{1,4} (Water, Camellia, Sinensis extract)	4.00%
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PHASE F

Sharomix CPA ^{1,5} (Capryl Glycol (and) Phenethyl Alcohol)	0.80%
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Suppliers

¹Coast Southwest, ²Medolla Limited., ³Ultra Chemical inc., ⁴Tea Guys, ⁵Sharon-Laboratories

Properties

pH: 5.0-5.5

Viscosity: 30,000-35,000 cst #4@2.5 rpm (25°C)

Procedure

Phase A –In main vessel, add phase A and begin heating and mixing to 70-75°C. **Phase B** – In side vessel, add phase B and begin heating and mixing to 70-75°C. While both phases are reaching temperature, prepare Phase E. Weigh 0.25% micronized white tea into filter paper. Heat 200-300 cc of deionized water to 80°C and hold. Gradually pour the water over the tea and collect the filtered liquid for later use. At temperature, add phase B to A increasing mixing as needed to emulsify and create a homogeneous solution. Discontinue heat and cool to 60°C. **Phase C** – Add a premixed phase C to Phase AB and continue cooling to 50°C. **Phase D** – Pre-weigh phase D into a small beaker and then add to phase ABC. **Phase E** –Add phase E to Phase ABCD and cool to 40°C. **Phase F** – Add phase F to Phase ABCDE, increase speed as needed to make homogeneous. Continue cooling to 25-30°C and transfer to holding vessel.