

# CUPUAÇU BUTTER

> INCI NAME : Theobroma Grandiflorum Seed Butter

## > OBTAINING COLD PRESSING:

The fruits are picked up when they have fallen to the ground. The most abundant period of production is during the first six months of the year, and especially between February and April. Prior to their transformation, the cupuaçu seeds are dried in a current of warm air. The butter is extracted by mechanical pressing of the seeds in a continuous screw press. The butterfat is then decanted and filtered.

## SEMI-REFINING:

We have selected the method of partial refining of the butter. This operation enables us to obtain a product that is completely colourless and free from any rancid smell, and resists oxidation.

## > USES

Cupuaçu butter has moisturizing properties and is very soft as compared with other vegetable butters. It is very pleasant to touch and it does not make the skin shiny. Its use is especially recommended in the preparation of hair masks or lip care products.

## ORIGIN

*The cupuaçu is a tree whose fruit has been used since very old times, which apparently go back to pre-Columbian civilizations. In its natural habitat, the cupuaçu is found in the primeval wet forests of the Amazon and can grow to over 15 metres.*

*The fruit is an ellipsoid drupe of a yellow colour and when fresh, it weighs about 1.5 kg. It has a strong, pleasant smell. Its external surface has a soft texture and covers a ligneous envelope. On the inside, we find a pulpy, tender, mucilaginous endocarp that is white in colour. The pulpy mass (used by the local food industry) encloses 20 to 50 seeds superposed in several rows.*

## > ANALYTICAL COMPOSITION

CHARACTERS: \_\_\_\_\_ A light yellow to white hard greasy mass with characteristic odor

DROP POINT: 29-36 °C

ACID VALUE: ≤ 7.0 mg KOH/g

PEROXIDE VALUE: ≤ 10.0 meq O<sub>2</sub>/kg

UNSATURATED CONTENT: ≤ 1.0 g / 100 g

### FATTY ACIDS COMPOSITION (%)

• MYRISTIC ACID:	_____	≤ 0.5
• PALMITIC ACID:	_____	5.0-9.0
• STEARIC ACID:	_____	29.0-37.0
• OLEIC ACID:	_____	38.0-45.0
• LINOLEIC ACID:	_____	2.0-5.0
• LINOLENIC ACID:	_____	≤ 0.2
• ARACHIDIC ACID:	_____	8.0-13.0
• ERUCIC ACID:	_____	≤ 0.5

STORAGE : UNDER NITROGEN, IN HERMETICALLY CLOSED CONTAINER, PROTECTED FROM LIGHT AND HEAT.

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