




CremerCOOR[®] PG3 DIS

INCI: Polyglyceryl-3 Diisostearate

-  Natural based W/O Emulsifier
-  Non Ionic
-  PEG free

CremerCOOR® PG3 DIS

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1. Description:

CremerCOOR® PG3 DIS is a diester built from a polyglycerol with three glycerol units and two units of isostearic acid. Both, the polyglycerol and the isostearic acid are 100% vegetable derived.

2. Chemical and Physical Properties:

Characteristics	Specification	Unit
Appearance	Slightly yellowish, viscous liquid	
Odor	Characteristic fatty	
Acid value	max. 3	mg KOH/g
Saponification value	140-160	mg KOH/g
Iodine value	max. 8	g I/100g
Hydroxyl value	180-210	mg KOH/g
Water content (KF)	max. 0,5	%

3. Application:

CremerCOOR® PG3 DIS is a W/O emulsifier which can be used in hot or cold emulsification processes. Thus it enables to incorporate temperature sensitive ingredients and saves time and energy in the manufacturing process.







20% -30% oil phase can be emulsified with 4% - 6% CremerCOOR® PG3 DIS.

Stabilization could be achieved by adding 0,5% - 1% NaCl and 0,5% - 1% MgSO₄

Cosmetic Functions:




CremerCOOR® PG3 DIS can be used to formulate stable W/O based caring creams, sticks and ointments.




Thus CremerCOOR® PG3 DIS use is suggested for:

-  Moisturizing skin care products
-  Conditioning hair treatments
-  Sun protection products
-  Foundations
-  Mascara
-  Lip sticks

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-  jerry can with 25 kg
-  PE- drum with 190 kg
-  IBC with 900 kg

-  Store at ambient temperature
-  Protect from freezing
-  Shelf life 18 months

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