

CHOLESTEROL



Animal-friendly, Sustainable Materials

CHOLESTEROL



NFC Character

Product name	INCI	Color (Gardner)	Drop Point (° C)	Acid Value	Packaging (kg)	CAS No.
CHOLESTEROL	Cholesterol	-	-	-	50	57-88-5

CHOLESTEROL is an odorless, white powder that is made through extraction and refining processes from lanolin alcohol. It has superior emulsifying and stabilizing properties to any other straight and branched-chain lanolin alcohols, and is widely used as an emulsifying agent of w/o emulsions in cosmetic and pharmaceutical formulations such as creams, lotions. Facial creams formulated with CHOLESTEROL as a substantial component are considered to firm the tissues, reduce pores, smooth out wrinkles, and re-tone crepey skin. CHOLESTEROL is a component of emulsifying bases that can form o/w and w/o emulsions, and is known to improve the properties of non-ionic emulsifying agents and the stability of emulsions produced with them. Also, some cholesterol esters with fatty acids have been used particularly as suitable emollient additives for cosmetics.

Furthermore, Cholesterols are used in various fields as an intermediate material for pharmaceuticals such as vitamin D3, steroid hormones, cholesteric liquid crystal. We have the different grade for an additive of the feed of prawns in the artificial rearing, which enhances their growth and survival.



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