

The results of the solid fat content for the sample with subsamples and average in each different temperature levels are showed in Table-1.

Table1: SFC of samples at various temperatures

Sl.No	Temperature (°C)	SFC (%) of Subsample-1	SFC (%) of Subsample-2	Average SFC (%)
1	5	25.50	26.10	25.80

2	10	24.60	24.90	24.75
3	15	24.00	24.20	24.10
4	20	23.80	23.60	23.70
5	25	22.90	22.70	22.80
6	30	21.80	21.50	21.65
7	40	18.30	17.90	18.10
8	50	13.00	13.30	13.15
9	60	6.10	4.30	5.20

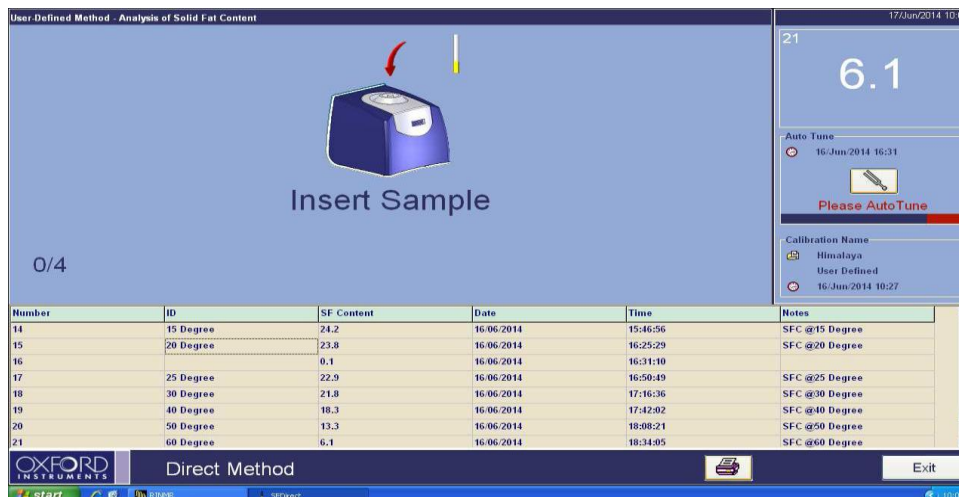


Figure 4: Software for SFC analysis by NMR.

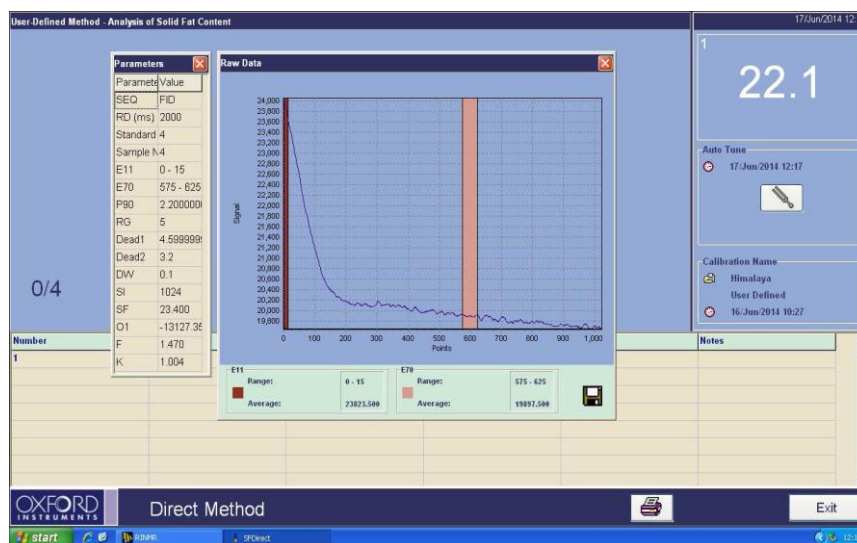


Figure 5: Raw data of sample for SFC analysis by NMR

4. Conclusion

The results show that the MQC can be used to provide reproducible measurements of solid fat content. By using this method we directly calculate the solid fat content and the results are reproducible and the analysis time will be very less. As per best of my knowledge, this method is very good suitable for analysis of solid fat content in cosmetic products.

References

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