Monoi de Tahiti A.O. Natural Papaya

Monoi de Tahiti A.O. Natural Papaya is an oily extract coming from Polynesian tradition and combining the properties of Monoi de Tahiti with the antioxidant properties of Papaya. It perfectly meets the modern cosmetic trends.

Monoi de Tahiti

Manufacturing process

• The fresh Tiare flowers, harvested at button stade, are put into soaking in refined coconut oil (coprah) for 12 days at minimum 12 flowers/liter, and according to a specific method of enfleurage.
• After this period, the macerate is settled for 24 hours, and it is then filtered, purified, and enriched with a natural antioxidant (solution of tocopherols) to obtain the Monoi de Tahiti Guarantee of Origin.
• Monoi de Tahiti A.O. Natural Papaya results from the active soaking of pieces of Papaya into Monoi de Tahiti according to an elaborated process, without any other additive.
• This gentle soaking is followed by an active extraction and is exempt of any synthetic fragrance.
• The oily extract resulting from this active operation is then purified by filtration, and stabilized by addition of a natural antioxidant (Vitamin E).

Properties

1. Moisturizing (progressive and lasting)
2. Emollient & Softening
3. Antioxidant
4. Firming & Smoothing
5. Revitalizing

Using recommendations

- **Moisturizing creams, moisturizing and protecting milks**
- **Body and hair oils**
- **Suncare products :** oils, milks, gels ...
- **Shampoos, foaming baths, shower gels**
- **Restructuring and protecting butters**
- **Sticks, lipbalms**
- **Soaps**
- **Aromatherapy ingredients**

Monoi de Tahiti becomes solid below 22-23°C. Place near a source of heat and the oil liquefies again.

The Papaya is widely used in food and traditional Polynesian medicines. It is free from toxicity in the limits of our current knowledge and of the recommended cosmetic uses.

Pacifique Sud ingredients

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Monoi de Tahiti

Efficiency Studies

Moisturizing effect

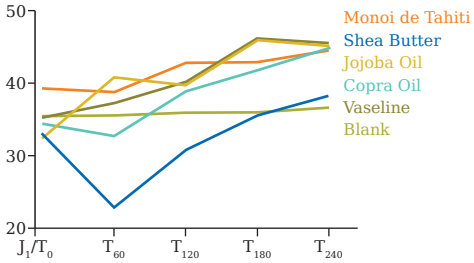
«On a panel of 15 women with 2 applications per day for 4 weeks, 54% felt that the moisturizing effect of the product was satisfactory. The sensory evaluation of the product showed that the texture is pleasant, its application is easy and that it makes the skin soft and comfortable.»

IREFC - Hôtel Dieu Clinic Marseille - March 1996

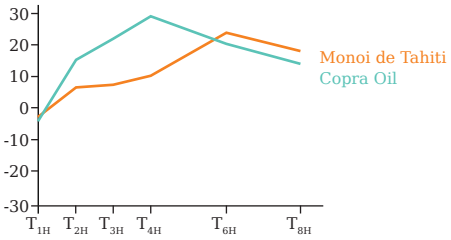
«The skin's moisturization due to Monoi is progressive and lasts during 4 hours after application. A moisturizing effect lasting between 6 and 8 hours after application is observed.»
«Under the experimental conditions, we can conclude that Monoi de Tahiti AO and refined coprah oil have a good moisturizing effect.»

EVIC-CEBA Study - July 1998

Corneometric index average values



Variations of the moisturizing effect



Firming and smoothing effect

«Under the experimental conditions, we can conclude that Monoi de Tahiti has a good firming effect while playing on the firmness and the elasticity of the skin, and has an effect on the cutaneous microrelief, by smoothing effect.»

EVIC-CEBA Study - May 2000

Protecting effect

«Under the experimental conditions, we can conclude that Monoi de Tahiti has a good protecting effect against the environmental aggressions.»

EVIC CEBA Study - December 2000

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Technical Information

Monoi de Tahiti

Regulatory information

PSC Reference : MOPAP
INCI Name : Cocos nucifera oil, Gardenia tahitensis flower, Carica papaya fruit extract, Tocopherol.
CTFA Name : Cocos nucifera (coconut) oil, Gardenia tahitensis flower, Carica papaya (papaya) fruit extract, Tocopherol.

	Coconut	Tiare	Papaya	Tocopherol
CAS	8001-31-8	999999-99-4	84012-30-6	59-02-9
EINECS	232-282-8	310-127-6	281-675-0	200-412-2

Customs code :
1515904000

Physical characteristics

- **Aspect, 18°C :** Slightly granular paste
- **Aspect, 26°C :** Liquid
- **Colour, 18°C :** Ivory
- **Colour, 26°C :** Yellow to amber
- **Odour :** Characteristic
- **Melting point :** 24 - 26°C
- **Specific gravity, 30°C :** 0,910 - 0,929
- **Refractive index, 40°C :** 1,445 - 1,465

Packaging

- **5 kg :** PE-HD jerrycan
- **25 kg :** PP plastic bucket with total opening

Packagin under modified atmosphere (Nitrogen)

Chemical characteristics

- **Acide value :** < 5 mg KOH/g
- **Saponification value :** 240 - 270 mg KOH/g
- **Peroxide value :** < 10 meq O_2/kg
- **Antioxidant :** Solution of natural tocopherols 0,2%

Storage

- Store in closed container.
- Store at room temperature (20 - 25°C)
- Keep away from sunlight and humidity.
- If possible, keep the opened containers under modified atmosphere (Nitrogen).

Stability : 24 months before opening under the recommended storage conditions.

Regulation of use

The Decree 92-340 strictly defines the use of «Monoi de Tahiti» brand on containers, packaging and advertising documents :

- To be called Monoi de Tahiti, the product has to contain more than 90% Monoi de Tahiti
- Monoi de Tahiti soaps have to contain more than 30% of Monoi de Tahiti
- Monoi de Tahiti personal care products have to contain more than 0,3% of Monoi de Tahiti
- Monoi de Tahiti skin care have to contain more than 1% of Monoi de Tahiti
- Monoi de Tahiti make-up products have to contain more than 2% of Monoi de Tahiti

The percentage of Monoi de Tahiti contained in the product and the Appellation of Origin stamp have to appear on the label.

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Papaya
A powerful antioxidant

Papaya, a sweet hint of exoticism...

Papaya existed in Tahiti long before the arrival of the Europeans. Probably native of Mexico, it has been discovered by the Europeans in the West Indies around the 16th century. Afterwards, the Spanish and the Portuguese introduced it into Malaysia and Philippines, insuring in this way its distribution in all tropical Asia.

Plant with thousand food, industrial, medicinal and decorative virtues, the papaya tree represents an important source of income for some islands. In Hawaii more particularly, it is widely cultivated to extract the papain.

With its juicy and orange flesh which reminds the melon, the papaya decorates marvelously all kinds of food preparations.
This fruit rich in Vitamin C, antioxidants, minerals and trace elements, arouses the interest of the cosmetic industry for a few years. Indeed, catechines and carotenoids (beta-cyptoxanthine) would give anti-ageing properties to papaya, which allow fighting the skin aging and oxidative stress.
Besides, the leaves, the stems and the fruits contain latex with high level of papain, a proteolytic enzyme which would have an action on the collagen involved in the cellulite formation, and which would give slimming virtues to papaya. Moreover, papain is already widely used in slimming food complements and other nutraceutical products.
Thanks to its richness in antioxidants and Vitamin C, the papaya is a real bargain to give back tonus and vitality to your skin.

Pacifique Sud Products

- Papaya Extract
- Monoi de Tahiti A.O. Natural Papaya

Botanical Information

Botanical Name :
Carica papaya

Family :
Caricaceae

Morphological Type :
Fruit tree

Geographical Area :
South Pacific, Tropical areas

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There are about fifty varieties of papaya worldwide, among which most are not edible. The most common varieties are Solo and Sunrise from Hawaii, or Red Amazon from Brazil. Even if the fruit is available all year long, it is found more easily on the stalls between October and December.

Botanical description

Papaya is the fruit of the papaya tree (Carica papaya), a shrub with the same bearing as palm tree, from 3 to 10m high.

It has a fine and hollow trunk, covered with a greenish or greyish bark, and ending by broad leaves.
Leaves are carried by a long petiole and divided into lobes (from 7 to 11). They have a light green matt superior face, and a lower face with whitish bloom.
The papaya tree produces two types of flowers. The male flowers are white-cream colored, and form long clusters. The female flowers are white, bigger, and have 5 almost free petals of 5 cm.
The fruit (the papaya), is an enormous oval berry measuring from 10 to 50 cm, which grows at the base of the leaves, directly on the trunk.
Although its weight fluctuates from some grams to several kilos according to the species, the one that we commonly find on our stalls never exceeds 800 g.
The non-edible skin is slightly striated, with green color when the fruit is immature, to become light yellow to orangey red when it ripens.
Inside, the fruit contains an orange and sweet pulp which reminds the melon by its aspect and its taste. At the core, the pulp presents a big cavity containing many round black seeds.

Cultivation

The papaya tree is reproduced by sowing.
Its cultivation requires warm temperatures and abundant pluviometry.
The stage of maturity of the fruits is difficult to determine: a yellow point on the peduncle indicates that they are at the beginning of the maturation. Then, we can start to pick them.
The first harvest occurs approximately 10 months after planting and can be productive most of the year. The production is only interesting for three years.

Papaya
A powerful antioxidant

Composition

Papaya mainly contains :
- Glucides : 10%
- Fibers : 3,6%

It is also an important source of:
- Proteins, Lipids, and Potassium
- Vitamins (Vit.C (ascorbic acid), Vit.B1 (thiamin), Vit.B2 (riboflavin), Vit.B5 (Panothenic acid), Vit.B9 (folic acid), Vit.A (retinol), Vit.E (tocopherol)).

Papaya also contains :
- Catechins
- Carotenoids (beta-cryptoxanthin)
- Papain.

Uses

- **Traditional uses**

In pre-Colombian times, Caribbean people used the green fruit as a cataplasm against skin redness and gastrointestinal diseases.
To tenderize the raw meat, they used to wrap it in papaya leaves before eating. This custom remained for a long time a tradition in the West Indies.
In all Caribbean islands, seeds and latex of the fruit are recommended as vermifuge.
The juice of the fruit or the infusion of the leaves is traditionally recommended against hepatic affections, dyspepsia, stomach pains and ulcers.
Used externally, the crushed fruit can be applied to boils and abscesses. In the form of hydrogel, the latex can be helpful to cure burns.

- **Food uses**

The pulp of the fruit is particularly appreciated for the preparation of drinks, jams, and to decorate all kinds of meals.

- **Cosmetic uses**

The papaya contains papain, which destroys the dead cells, making the skin soft and smooth.
It also has particularly interesting moisturizing properties, and is perfectly adapted to skins damaged by the sun.
These exfoliating and moisturizing properties make papaya an exceptional ingredient for body wrapping products and facial masks, particularly against blackheads.
The papaya tree also delivers another treasure: the latex, which is present in all the plant. It is extracted from the green fruits and can be freshly applied as remedy against corns and warts.
The extract of fermented Papaya is twenty times more antioxidant than vitamin E. It protects the body against the «syndrome of oxidative stress» caused by the environmental pollution, smoking, sun exposure...

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