

WELCOME TO
A WORLD OF
BEAUTY
THROUGH
RHEOLOGY*



Rheonova

Melting
Firmness
Texture Soft
Friction Gel state
Oncosity Elasticity
Consistency
Covering

www.rheonova.fr

Rheonova

Rheology is now simple and accessible



Characterize and design your texture

Exfoliant foam
Nail varnish
Shampoo Lipstick
Soap
Body lotion
Anti-wrinkle treatment
Day / night cream

Find the perfect formulation

363 rue de la chimie
38400 St Martin d'Hères -FRANCE

contact@rheonova.fr

Select the best ingredients combination with our texture properties database

Name	Composition	Properties
Advent-3	Procedol	Adventol is a 100% natural and organic glycol that derives from 1,2-epichlorohydrin. It is used as a natural thickener, emulsifier, and preservative booster. Instead of it, you may consider other glycol as an alternative to the good antimicrobial boosting effect so it is very useful and is natural essential.
AGNAR 21.387	Das Mays starch (Cass Starch)	AGNAR 21.387 is a natural organic waxy corn starch. When cooking, mainly of amorphous, it is used as a natural thickener, emulsifier and preservative booster. Instead of it, you may consider other starch as an alternative to the good antimicrobial boosting effect so it is very useful and is natural essential.
GIEMINA 21.387	Das Mays starch (Cass Starch)	GIEMINA 21.387 is a natural organic waxy corn starch. When cooking, mainly of amorphous, it is used as a natural thickener, emulsifier and preservative booster. Instead of it, you may consider other starch as an alternative to the good antimicrobial boosting effect so it is very useful and is natural essential.
TARROCA NATURAL	Tapioca starch	TARROCA NATURAL is a natural essential waxy corn starch. When cooking, mainly of amorphous, it is used as a natural thickener, emulsifier and preservative booster. Instead of it, you may consider other starch as an alternative to the good antimicrobial boosting effect so it is very useful and is natural essential.
Cellulose Acetate Phosphate	Starch (Tapioca Starch)	Cellulose Acetate Phosphate is a natural essential waxy corn starch. When cooking, mainly of amorphous, it is used as a natural thickener, emulsifier and preservative booster. Instead of it, you may consider other starch as an alternative to the good antimicrobial boosting effect so it is very useful and is natural essential.

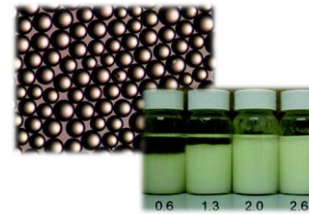


Select the fastest procedure for quality control and the best material to guarantee repeatable, relevant and meaningful results



Anticipate formulation processability and pick the right solution (mixing, pumping,...)

Evaluate the mechanical stability of your product via microstructure control



Benchmark your product and develop your own proven and scientifically-based sales pitch



Correlate rheology to organoleptic properties and quantify the customer experience



FORMULATION

INDUSTRIALIZATION

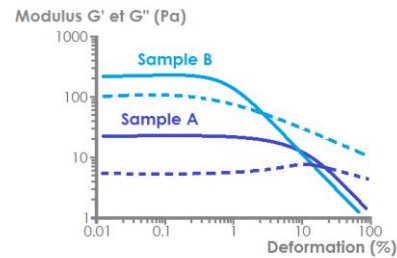
PRODUCTION

STORAGE

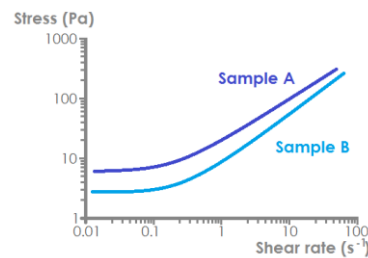
MARKETING

USE

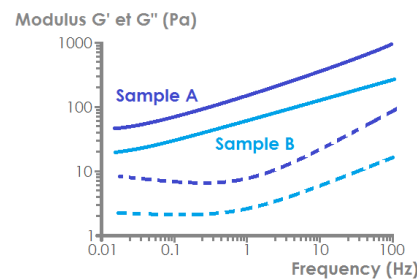
STRAIN SWEEP



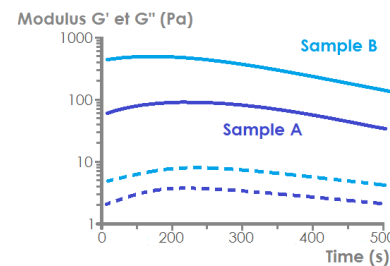
FLOW



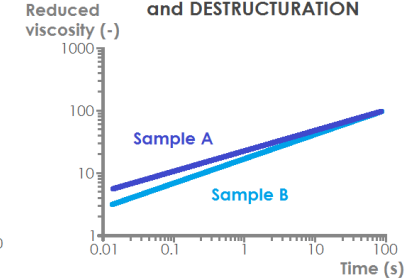
FREQUENCY SWEEP



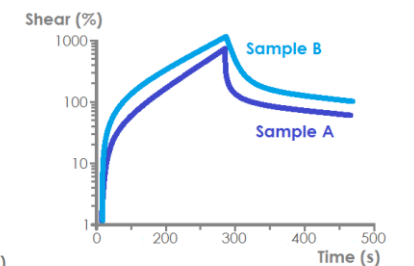
OSCILLATION TIME SWEEP



THIXOTROPY and DESTRUCTION



CREEP



RHEONOVA OFFERS

Custom tests & analysis

Single or annual support in rheology (flat rate)

Texture formulation services

Quantitative benchmark of products and raw materials

Process impact evaluation

Implementation on site of control techniques

General and specific trainings

Technical resources

- Rotating rheometers, temperature regulated from -150°C to +600°C, pressure up to 200 bar:
 - TA ARES, ARES-G2, DHR3 and AR-G2
 - Anton Paar MCR 301 and MCR 501
 - Thermo Haake Mars III and VT550
- Capillary rheometers
- Compression rheometer
- DSC, DMA and particle size analysers
- Extruders and mini injection press



* RHEOLOGY : Science of flowing matter, the stresses applied to it and the resultant structural modifications