

Beeswax

Cat. No. EXTZ-916

Lot. No. (See product label)

Introduction

Description

Beeswax is a natural wax secreted by honeybees (*Apis mellifera*) and harvested together with honey from the wax combs. This food-grade product is refined from crude yellow beeswax into clean yellow granules with a faint honey-like odor. Beeswax is a complex mixture of monoesters, diesters, hydroxylated esters, free fatty acids, and long-chain hydrocarbons, melting at 62-65°C. It is insoluble in water but soluble in warm oils and organic solvents. As a time-honored multifunctional ingredient, food-grade beeswax is used as a glazing agent for confectionery and cheese, as a chewing gum base component, and as a surface-finishing agent for fresh fruit. In cosmetics it is a classic structurant and thickener for creams, balms, lipsticks, and pomades, providing occlusive skin protection and a smooth, rich texture. It is also used in candle making and as a pharmaceutical coating and stiffening agent.

Applications

Food, Cosmetic, Pharmaceutical

Product Information

Species

Apis mellifera

Source

Honeybee wax comb, refined

Appearance

Yellow granules

Form

Granules

CAS No.

8006-40-4

Melting Point

62-65°C