**Shelf Life of Soaps Products and Ingredients**

The difference between mold and rancidity. Mold and bacteria grows in products that contain water. The fresh ingredients, like milk and fruit purees, grows mold in products like melt and pour soaps and liquid soaps.

Rancidity is the deterioration of oils and fats. There are several types, including oxidative rancidity, hydrolytic rancidity, microbial rancidity, and auto oxidation.

Rancidity is a sign of an ingredient that's past its shelf life, while mold and bacteria can grow at any time.

If your product contains a preservative, it won't grow mold/bacteria - but the ingredients can still go rancid. Mold and bacteria can grow without any rancid ingredients if the product contains water.

Many products and ingredients are not necessarily unsafe to use past their shelf life. But rancid ingredients may smell, change color, or lose effectiveness. If you notice any of those changes, you must throw it out.

Determinacy the shelf life of various products can be a little tricky. Some ingredients, like fragrance oils and colorants, have an extremely long shelf life. Others, like certain fixed oils, may only last a few months. Once you combine ingredients, the shelf life of the product becomes the same as the ingredient with the shortest shelf life in cold process soaps.

A great indicator of rancid oils is “dreaded orange spots," They can show years after the soap has been made.

Keep in mind that shelf lives are an estimate. Other factors affect it, like how products are stored.

We recommend keeping them in a cool, dry place for the best results. Bath and beauty ingredients have a recommended shelf life. It's important to know how long your products will last, especially if you sell or give them away.  Mold and bacteria grows in products that contain water.

Preservative are required to prevent.  Moulds from fresh ingredients, like milk and fruit purees, from growing mold in products like lotion, balms, and melt and pour soap.

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If your product contains a preservative, it won't grow mold/bacteria - but the ingredients can still go rancid. On the flip side, mold and bacteria can grow without any rancid ingredients if the product contains water. For example, let’s say you made a lotion using excellent manufacturing practices and included a preservative. It shouldn't grow mold or bacteria.