

Decanting Guide

Definition of decanting:

Decanting refers to the process of transferring a liquid from one container to another, typically to improve usability, preserve quality, or enhance presentation.

What You'll Need:

- **High-quality containers:** Choose opaque, airtight containers to protect against light and air exposure.
- **Sterilized tools:** Use spatulas, droppers, and funnels to transfer products without contamination.
- **Labels:** Clearly mark each container with product name and expiration date.

Step-by-Step Decanting Process:

1. **Clean your hands and workspace thoroughly.**
2. **Sterilize all tools and containers** using rubbing alcohol or boiling water (if heat-safe).
3. **Transfer products carefully:**
 - Use a funnel for liquids.
 - Use a spatula for creams or gels.
 - Avoid touching product directly with fingers.
4. **Seal containers tightly** to prevent air exposure.
5. **Label everything** with product name, date opened, and expiration date.

What to Avoid:

- **Clear containers:** These expose products to UV light, which can degrade ingredients like retinol and vitamin C.
- **Jars for sensitive formulas:** Open jars increase air and bacteria exposure, reducing product efficacy.
- **Touching product with bare hands:** This introduces bacteria and risks contamination.