

Lactobacillus/Soy Milk Ferment Filtrate

Cat. No. CEGZ-50237

Lot. No. (See product label)

Introduction

Description

Lactobacillus/soy milk ferment filtrate is a cosmetic fermentation ingredient obtained by lactic acid bacteria fermentation of soy milk, followed by filtration. It is a colorless to pale yellow clear liquid rich in vitamins, proteins, and active metabolites, with a total sugar content of not less than 0.1%.

Applications

Used as a soothing, repairing, and microbiome-balancing active in skin care formulations at a recommended addition level of 0.5%-10%, added at low temperature.

Synonyms

Lactobacillus/soymilk ferment filtrate

Product Information

Appearance

Colorless to pale yellow clear liquid

Form

Liquid

CAS No.

N/A

Purity

Total sugar $\geq 0.1\%$

Notes

For research and development use only.

Storage and Shipping Information

Storage

Store in a tightly closed container at room temperature, protected from light. Shelf life 24 months.