

Yogurt Filtrate

Specification Sheet

Description: Yogurt Filtrate is produced through milk lactic fermentation by *Lactobacillus bulgaricus* and *Streptococcus thermophilus*. The filtrate is dissolved in water and glycerin and preserved with sodium benzoate and potassium sorbate. pH 4.5 - 5.5. Clear, colorless to yellowish liquid. Water soluble.

CAS: 7732-18-5, 56-81-5, 532-32-1, 24634-61-5

INCI Name: Water, glycerin, yogurt filtrate

Benefits:

- Contains various skin nutrients including carbohydrates, proteins, fat, minerals (calcium, phosphorus, zinc, iron), and vitamins (vitamin A, thiamin, riboflavin, pyridoxine, niacin, and folic acid)
- Has excellent moisturizing, smoothing, and skin conditioning properties due to proteins, carbohydrates and vitamins
- Has slight exfoliating and revitalizing properties due to the natural content of lactic acid

Use: Add to water phase of emulsions. Typical use level Use level: 0.5 - 5%. For external use only.

Applications: Anti-aging, moisturizing & smoothing creams, skin conditioning cleansers, exfoliating creams, stimulating and revitalizing activity in toners and cleansers.

Country of Origin: Spain

Raw material source: Skimmed milk

Manufacture: Produced through fermentation of skimmed milk by *Lactobacillus bulgaricus* and *Streptococcus thermophilus*.

Animal Testing: Not animal tested

GMO: GMO-free, but not certified

Vegan: Derived from milk