

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.

CAS: 7732-18-5, 56-81-5

INCI Name: Water, Glycerin, Yogurt Filtrate

Composition: Water, Glycerin, Yogurt Filtrate, Sodium Benzoate, Potassium Sorbate, Gluconolactone, Phenethyl Alcohol, Caprylyl Glycol, Calcium Gluconate

Appearance: Clear, colorless to yellowish liquid.

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: 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.

Solubility: Water-soluble

Preservation: Sodium benzoate, potassium sorbate

Storage: Store in a closed container at a dry place at room temperature.

Country of Origin: Spain

Raw material source: Skimmed milk



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

Animal Testing: Not animal tested.

GMO: GMO-free

Vegan: Derived from milk.

HS Code: 2936210000