

JEJU TRADITIONAL FERMENTED EXTRACT (B)

INCI NAME : WATER / BUTYLENE GLYCOL / SETARIA ITALICA SEED EXTRACT / SACCHAROMYCES FERMENT / DISODIUM EDTA

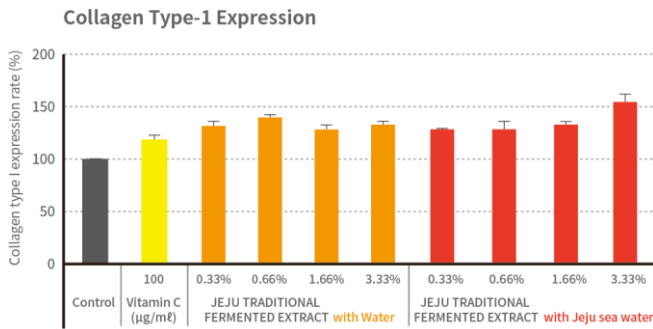


GENERAL DESCRIPTION FOR RAW MATERIAL

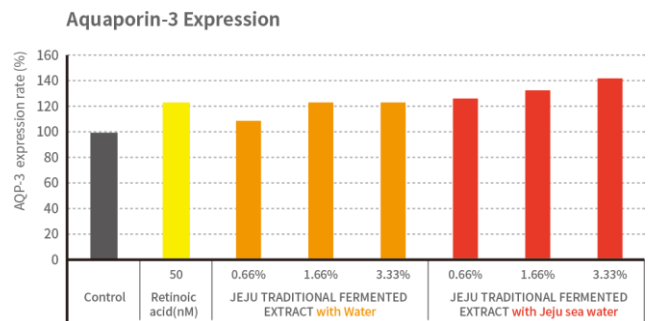
Jeju traditional Fermented Extract is the cosmetic active ingredient made with 'Omegi Wine' fermented by Jeju Magma Sea Water (JMSW) and yeast. Omegi Wine is a famous traditional grain wine particular to Jeju Island that has been being preserved as the intangible cultural assets. Omegi is a Jeju dialect term meaning 'millet' which is the staple crop to Jeju natives who have a difficulty in rice cultivation with the topographical reason. Omegi Wine is made by fermenting Omegi rice cake, and Omegi Wine made for Jeju Traditional Fermented Extract uses JMSW during the whole manufacturing process, so Jeju Traditional Fermented Extract contains well-balanced minerals and amino acids and brings the effects of moisturizing and wrinkle improvement.

EFFICACY

Anti-wrinkle (In-vitro)



Moisturizing (In-vitro)



TECHNICAL INFORMATION

Processing & Dosage

The recommended dosage of JEJU TRADITIONAL FERMENTED EXTRACT is 1.0% ~ 5.0%. JEJU TRADITIONAL FERMENTED EXTRACT is a water-soluble active ingredient. In order not to disturb the structure and conformation of the actives, it is recommended to incorporate it into formula at the last phase of the formulation at about 40°C.

Storage & Shelf life

JEJU TRADITIONAL FERMENTED EXTRACT should be stored at room temperature in a tightly closed and lightproof package. If stored in these appropriate conditions the shelf life is at least 24 months. Once the original packing is opened, it is highly recommended to use at once.

Safety information

JEJU TRADITIONAL FERMENTED EXTRACT is the cosmetic active ingredient made with traditional fermented grain wine made with Jeju local millet. Due to the barren environment that makes difficult to cultivate the rice, Jeju local millet called 'Omegi' has been the staple crop to the natives of Jeju Island, and Jeju's typical environment has passed down the tradition of food including the liquor using Omegi for generations. Based on its long history of Jeju local fermented grain wine, JEJU TRADITIONAL FERMENTED EXTRACT is safe to use at cosmetic application.

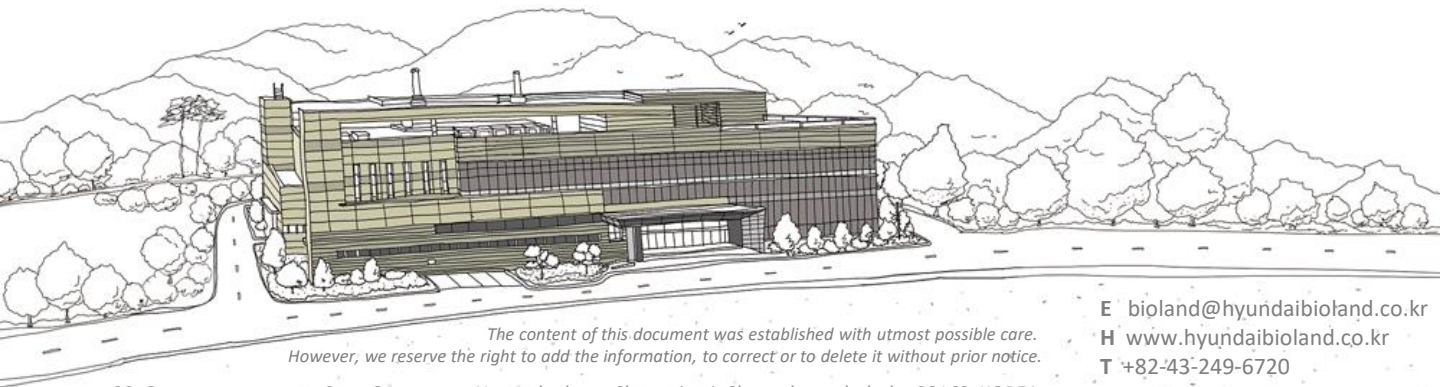
SPECIFICATION

Appearance	Light yellow liquid
Odor	Typical
Refractive Index (N_D²⁰)	1.360 ~ 1.390
pH (Neat)	3.5 ~ 5.5
Specific Gravity (d20/20)	1.000 ~ 1.040
Total bacterial count	Not more than 100cfu/mL
Yeast & molds	Not more than 10cfu/mL

PRODUCT INFORMATION

TRADE NAME	JEJU TANGERINE EXTRACT
INCI NAME	COMPOSITION (INCI Key Index)
WATER	A
BUTYLENE GLYCOL	B
SETARIA ITALICA SEED EXTRACT & SACCHAROMYCES FERMENT	F
DISODIUM EDTA	G
STANDARD PACKAGE	20KG

INCI Key Index
A : Greater than 50%
B : Greater than 25% but less than or equal to 50%
C : Greater than 10% but less than or equal to 25%
D : Greater than 5% but less than or equal to 10%
E : Greater than 1% but less than or equal to 5%
F : Greater than 0.1% but less than or equal to 1%
G : Less than or equal to 0.1%



The content of this document was established with utmost possible care. However, we reserve the right to add the information, to correct or to delete it without prior notice.

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