

HYDROLYZED WHEAT PROTEIN LIPOSOMES

CODE: LIP-12 COS

Date of last amendment: 03.04.2025

INCI name: WATER (AQUA) (AND) HYDROLYZED WHEAT PROTEIN (AND) PHOSPHOLIPIDS (AND) CAPRYLYL GLYCOL (AND) SODIUM LEVULINATE (AND) POTASSIUM SORBATE (AND) TOCOPHERYL ACETATE

DESCRIPTION: LIP-12 is composed of purified non-GMO soy phospholipids. These natural delivery systems encapsulate and transport Hydrolyzed Wheat Protein (vegetable protein) and Vitamin E, with Protecting, Nourishing & Moisturizing Effect.

COMPOSITION (INCI NAME)	CAS #	Weight (%)
Water (Aqua)	7732-18-5	78.915
Hydrolyzed Wheat Protein	94350-06-8 / 222400-28-4 / 70084-87-6 / 100209-50-5	10.000
Phospholipids		
Tocopheryl Acetate	123465-35-0	10.000
	7695-91-2 / 58-95-7	0.025
Conservantes:		
Caprylyl Glycol	1117-86-8	0.500
Sodium Levulinate	19856-23-6	0.400
Potassium Sorbate	24634-61-5	0.160

Particle size:	100 – 350 nm. (DLS)
Manufacturing method:	Microfluidization
Net charge of the liposome:	Negative
Type of liposome:	Oligo-unilamellar
Color:	Brown
Appearance:	Semi-translucent to opalescent liquid. Absence of foreign matter
Odor:	Characteristic
pH:	4.00 – 5.50 (25°C) (USP XXVII)
Density:	0.980 – 1.050 (pycnometer) (20°C) (USP XXVII)
Dry residue:	10.00 gr.% minimum (0.5 gr. 1 hour 110°C)
Microbiological control:	Mesophilic bacteria: less than 200 CFU/gr. Moulds & yeast: less than 20 CFU/gr. No pathogens.

Keep refrigerated (5-15°C). Do not freeze. Protect from light. Shake before use

EXTERNAL COSMETIC USE