



Safety Statement

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Product Name: ACB Modified Pomegranate Enzyme PF

Code: 20440PF

INCI Name: Lactobacillus/Punica Granatum Fruit Ferment Extract

ACB Modified Pomegranate Enzyme PF is manufactured by macerating *Punica granatum* fruit and fermenting it with *Lactobacillus*.

Lactobacillus is a genus of microorganisms used to produce a variety of food products. It is a type of Lactic Acid Bacteria (LAB) and converts various sugars into lactic acid. Any existing LAB in ACB Modified Pomegranate Enzyme PF is removed by filtration. Since *Lactobacillus* species and *Punica granatum* (pomegranate) are both of natural origin and are intentionally used in food, they may be classified as Generally Recognized as Safe (GRAS) according to the FDA's Federal Food, Drug and Cosmetic Act.¹

The act states:

Any substance that is intentionally added to food is a food additive, that is subject to premarket review and approval by FDA, unless the substance is generally recognized, among qualified experts, as having been adequately shown to be safe under the conditions of its intended use, or unless the use of the substance is otherwise excluded from the definition of a food additive.¹

ACB Modified Pomegranate Enzyme PF was tested using *in vitro* dermal and ocular irritation models. This product was found to be non-irritating in both models. The full report is attached for reference.

The above information supports the safety of ACB Modified Pomegranate Enzyme PF in cosmetic applications at use levels of 1.0 – 10.0%. No further testing is required at this time.

1. Federal Food, Drug and Cosmetic Act. U.S Food and Drug Administration. www.fda.gov.