

ACB Olive Leaf Extract PF Sample Formulations

Code: 20349PF
INCI Name: Lactobacillus/Olive Leaf Ferment Extract
CAS #: 8003-25-0
EINECS #: 232-277-0

Sample Finished Formulation Guidelines

Natural Face Lotion
FNBB02-65 – Natural Face Lotion

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Ingredient	Trade Name/Vendor	%
Phase I		
Water	Water	QS
Aloe Barbadosensis Leaf Juice	ABS Aloe Powder/Active Concepts, LLC	0.10
Glycyrrhiza Glabra (Licorice) Leaf Extract	ABS Licorice Extract Powder/ Active Concepts, LLC	1.00
Sodium Phytate	Dermofeel PA-3/Dr. Straetmans	0.20
Phase II		
Glycerin	Glycerin	5.00
Xanthan Gum	Keltrol CG/C.P.Kelco	0.40
Phase III		
Glyceryl Stearate	Lipo GMS 450/Lipo Chemicals	3.00
Stearic Acid	Stearic Acid/Rita Corp.	2.00
Olea Europaea (Olive) Oil	Lipovol O/Lipo Chemicals	1.00
Simmonsia Chinensis (Jojoba) Seed Oil	Lipovol J/Lipo Chemicals	1.00
Carica Papaya (Papaya) Seed Oil	AC Papaya Oil/Active Concepts, LLC	1.00
Hellanthus Annuus (Sunflower Seed) Oil	Lipovol SUN/Lipo Chemicals	1.00
Phase IV		
Lactobacillus/Arundinaria gigantea Ferment Extract	ACB Bamboo Isoflavones PF/ Active Concepts, LLC	2.50
Sodium Hydroxide	NaOH 25% solution	0.50
Phase V		
Water & Prunus Amygdalus Dulci (Sweet Almond) Seed Extract	AC DermaPeptide Lifting PBF/ Active Concepts, LLC	4.00
Hydrolyzed Rice Protein	AC DermaPeptide Revitalizing/ Active Concepts, LLC	4.00
Water (and) Phospholipids (and) Retinyl Palmitate (and) Ascorbyl Palmitate (and) Tocopheryl Acetate	AC Vitamin ACE Liposome/ Active Concepts, LLC	2.00
Griffonia Simplicifolia Seed Extract	AC Griffonia Lysate Advanced/Active Concepts	1.00
Hydrolyzed Soymilk Protein	AC Soy Milk Hydrolysate/Active Concepts, LLC	2.50
Lactobacillus Bulgaricus Ferment Filtrate	ACB Yogurt Dermal Respiratory Factor/ Active Concepts, LLC	5.00
Fragrance or Water (and) Glycerin (and) Sodium Levulinate (and) Sodium Anisate	Dermofeel 1388/Dr. Straetmans	3.00
Lactobacillus Ferment	Leucidal Liquid SF/Active Micro technologies	2.00

Manufacturing Process:

- Phase I:** Disperse in water and heat to 70°C. Hold for 20 minutes.
- Phase II:** Combine in side kettle and heat to 75°C. Add to water phase and mix for 20 minutes. Begin cooling batch.
- Phase III:** When batch temperature reaches 60°C add to main batch. Mix for 20 minutes.
- Phase IV:** Combine in side kettle. When batch temperature reaches < 45°C add to batch.
- Phase V:** Add to batch and mix for 30 minutes.
- Phase VI:** Add to batch and mix for 30 minutes.
- Phase VII:** Add to batch and mix for 30 minutes.