

ACB Quinoa Protein Sample Formulations

Code: 20037
INCI Name: Hydrolyzed Quinoa
CAS #: 100209-45-8
EINECS #: 309-353-8

Sample Finished Formulation Guidelines

Sulfate-free Moisturizing Hand Cleanser
NCCT-13-003 – Sulfate-free Moisturizing Hand Cleanser



Tomorrow's Vision... Today!

Sulfate-free Moisturizing Hand Cleanser

Formulation Code: NCCT-13-003

Ingredient	Trade Name/Vendor	%
Phase I		
Water	Water	QS
Sodium Phytate	Dermofeel PA-3/Dr. Straetmans	0.20
Aloe Barbadosis Leaf Extract	ABS Aloe Powder/Active Concepts, LLC	0.50
Phase II		
Saponins	ABS Soapberry Saponins/Active Concepts, LLC	10.00
Sodium Cocoyl Hydrolyzed Rice Protein	AC Foaming Rice/ Active Concepts, LLC	20.00
Hydrolyzed Keratin	AC Keratin Hydrolysate 30 PF/Active Concepts, LLC	5.00
TEA-Cocoyl Hydrolyzed Collagen & Sorbitol	AC Foaming Collagen 70/Active Concepts, LLC	20.00
Phase III		
Water (and) Saccharum Officinarum (Sugar Cane) Extract (and) Vaccinium Myrtillus Extract (and) Citrus Aurantium Dulcis (Orange) Fruit Extract (and) Acer Saccharum (Sugar Maple) Extract (and) Citrus Medica Limonum (Lemon Fruit) Extract	ACB Fruit Mix/Active Concepts, LLC	5.00
Water (and) Melissa Officinalis Extract	ACB Lemon Balm Extract/Active Concepts, LLC	5.00
Water (and) Phospholipids (and) Retinyl Palmitate (and) Ascorbyl Palmitate (and) Tocopheryl Acetate	AC Vitamin ACE Liposome/Active Concepts, LLC	5.00
Lactobacillus/Citrus Medica Limonum (Lemon) Peel Ferment Extract	ACB Lemon Peel Extract/Active Concepts, LLC	1.00
Water (and) Propylene Glycol (and) Collagen Amino Acids (and) Adenosine Triphosphate	AC ATP/Active Concepts, LLC	1.00
Water (and) Oryza Sativa (Rice) Extract	AC DermaPeptide Revitalizing/Active Concepts, LLC	4.00
Phase IV		
PEG-150 Pentaerythrityl Tetrastearate (and) PEG-6 Caprylic/Capric Glycerides (and) Water	Crothix Liquid/Croda	1.00
Leuconostoc/ Radish Root Ferment Filtrate	Leucidal Liquid /Active Micro Technologies	3.00
Sodium Hydroxide	NaOH 25% Solution	0.90

Manufacturing Process:

- Phase I:** Charge water into main beaker and begin paddle mixing. Charge each ingredient. Begin heating to 75°C.
- Phase II:** Once temperature is reached, charge each ingredient individually. Maintain temperature of 70°C and continue mixing for 15 minutes.
- Phase III:** Begin force cooling. Add each at 50°C.
- Phase IV:** Add each at 45°C.