

ACB Kale Protein Blend Hydrolyzed Protein Hydration Comparison Assay

Code: 20036

INCI Name: Hydrolyzed Kale Protein & Hydrolyzed Carrot Protein & Hydrolyzed Lemon Protein

Suggested Use Levels: 1.0 - 10.0%

TRF#: 787

Abstract

Hydrolyzed proteins, such as Oat, Soy and Wheat have been used in hair care as a traditional means to hydrate the hair and provide strengthening properties. Until recently, hydrolysis was induced using acid, water, or fermentation. Active Concepts has implemented an innovative hydrolysis approach to the newest and most bio-available vegetable protein on the market, ACB Kale Protein Blend. This microorganism prompted hydrolysis creates the by product, lactic acid, as a secretion which provides comparable hydrating benefits to the leading hydrolyzed proteins on the market.

Materials and Methods

The hair samples used in this study were tested using identical intervals and percentages of two protein hydrolysates, **ACB Kale Protein Blend** and Wheat Hydrolysate. The materials used in the procedure to determine the diameter of each strand were an untreated control hair sample, the control hair sample (2.0% Wheat Hydrolysate in an Aqueous Solution), and the sample treated with the test material (2.0% **ACB Kale Protein Blend** in an Aqueous Solution). Using a 9003 DPM Nova Impedance Meter, hydration levels of each strand of hair were measured. Both the 2.0% Wheat Hydrolysate Aqueous Solution and the 2.0% **ACB Kale Protein Blend** Aqueous Solution were shown to increase moisture levels by comparable amounts in the respective hair strands.

Results

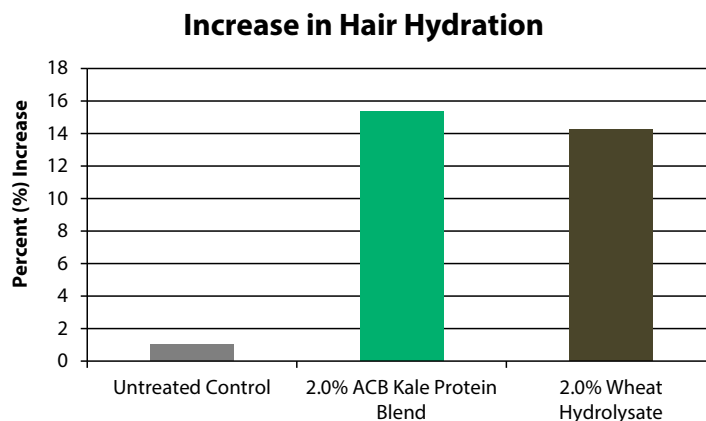


Figure 1. Percent increase in hair hydration using **ACB Kale Protein Blend** and Wheat Hydrolysate

Discussion

Both the innovative hydrolysis method used in the production of **ACB Kale Protein Blend** and the traditional method of hydrolysis induced when creating Wheat Hydrolysate yield a protein hydrolysate capable of producing hair hydrating benefits at virtually identical levels. This demonstrates a novel approach in hydrolysis, such as the one used in the manufacturing of **ACB Kale Protein Blend** provides just as much moisture as the Wheat Hydrolysate with proven hydration benefits.