

## ACB Kale Protein Blend

Code: 20036  
 INCI Name: Hydrolyzed Kale Protein & Hydrolyzed Carrot Protein & Hydrolyzed Lemon Protein  
 CAS #: 100209-45-8 & 100209-45-8 & 100209-45-8  
 EINECS #: 309-353-8 & 309-353-8 & 309-353-8

Name of Study	Type of Study	Results
Dermal & Ocular Irritation Tests	<i>In-vitro</i>	Both the dermal and ocular assays reveal that <b>ACB Kale Protein Blend</b> is non-irritating and should not cause any of the aforementioned conditions.
AMES Test	<i>In-vitro</i>	The results of the Bacterial Reverse Mutation Assay indicate that under the conditions of this assay, <b>ACB Kale Protein Blend</b> was considered to be Non-Mutagenic to <i>Salmonella typhimurium</i> tester strains TA98, TA100, TA1537, TA1535 and <i>Escherichia coli</i> tester strain WP2uvrA.
OECD TG 442D In-Vitro Skin Sensitization Report	<i>In-vitro</i>	The results using the ARE-Nrf2 Luciferase Test Method in accordance with UN GHS indicate that <b>ACB Kale Protein Blend</b> was not predicated to be a skin sensitizer.
OECD TG 442C Direct Peptide Reactivity Assay	<i>In-chemico</i>	Based on HPLC-UV analysis <b>ACB Kale Protein Blend</b> was determined as a non-sensitizer and will not cause allergic contact dermatitis.
OECD 301B Ready Biodegradability Assay	<i>In-chemico</i>	The results of the Modified Sturm Test ensure <b>ACB Kale Protein Blend</b> met method requirements for the Readily Biodegradable classification.
OECD 201 Freshwater Alga Growth Inhibition Test	<i>In-vitro</i>	The conditions of OECD guideline 201 for the validity of the test were adhered to, <b>ACB Kale Protein Blend</b> is not classified and therefore not harmful to aquatic organisms.