

ACB Modified Pomegranate Enzyme PF

Code: 20440PF
 INCI Name: Lactobacillus/Punica Granatum Fruit Ferment Extract & Leuconostoc/Radish Root Ferment Filtrate
 CAS #: 84961-57-9 & 1686112-10-6 (or) 84775-94-0 (or) 9015-54-7
 EINECS #: 284-646-0 & N/A (or) 283-918-6 (or) 295-635-5

Name of Study	Type of Study	Results
Dermal & Ocular Irritation Tests	<i>In-vitro</i>	Both the dermal and ocular assays reveal that ACB Modified Pomegranate Enzyme PF 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, ACB Modified Pomegranate Enzyme PF 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 ACB Modified Pomegranate Enzyme PF was not predicated to be a skin sensitizer.
OECD TG 442C Direct Peptide Reactivity Assay	<i>In-chemico</i>	Based on HPLC-UV analysis ACB Modified Pomegranate Enzyme PF 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 ACB Modified Pomegranate Enzyme PF 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, ACB Modified Pomegranate Enzyme PF is not classified and therefore not harmful to aquatic organisms.
Phototoxicity Assay Analysis	<i>In-vitro</i>	ACB Modified Pomegranate Enzyme PF is not a photoirritant when used at the suggested use levels.