



News

1. Daito Kasei Kogyo Co., Ltd. in collaboration with Chemico Inter Corporation Co., Ltd. held a seminar on the topic "Daito: The Beauty Inspiration" during July 31-Aug 2, 2017 at Chemico Asia Health and Beauty (CAHB) center. Attendants included customers from India, Indonesia, Malaysia, Thailand, the Philippines and Vietnam. In this seminar, basic knowledge on color cosmetic products and new market trends were presented. Several formulations related to new trends were included in the workshops as well.

2. Chemico Inter Corporation Co., Ltd held a seminar for customers from Malaysia and Indonesia at CAHB center entitled "Inspire Formula from Chemico" on August 22-24, 2017. Customers were invited to attend presentations on emulsion technology, emulsion stability, sun care technology, preservative systems and makeup technology. The presentations were followed by formulation workshops.

Did you know?

Bacteriocins in food preservative

Preservatives are a type of food additive which are added to food to prolong shelf life, and to keep the product from being broken down by microorganisms. Bacteriocins are antimicrobial proteins which are produced by many members of Lactic Acid Bacteria (LAB) and other different bacterial species. Some of bacteriocins are effective against food spoilage and food borne pathogens such as *Enterococcus faecalis*, *Bacillus species*, *Staphylococcus aureus*, *Listeria monocytogenes* and *Clostridium botulinum*.

Presently, nisin is the only bacteriocin used in dairy and meat products. Nisin inhibits pathogenic food borne bacteria such as *Listeria monocytogenes* and many other gram positive food spoilage. Application of bacteriocin in food preservation can help to reduce the use of chemical preservatives or the intensity of heat and other physical treatments, as a result foods are more naturally and safely preserved for customers.



Reference: <http://sjournals.com/index.php/SJMi/article/view/1665/0ipsum>

Events

October 2017

Date	Event/Website
2-4 Oct	18th Global Summit on Food & Beverage@Illinois, USA http://food.global-summit.com/america/
4-6 Oct	Hi Japan 2017@Tokyo, Japan www.HiJapan.com
6-9 Oct	Beauty Expo@Kuala Lumpur, Malaysia http://www.beautyexpo.com.my/
11-Oct	Lubrizol Advanced Materials@Manila, The Philippines
11-12 Oct	in-cosmetic North America@New York, USA http://northamerica.in-cosmetics.com/
16-18 Oct	Beautyworld Japan West@Osaka, Japan http://www.beautyworldjapan.com/
19-Oct	DCAC seminar@Chemico Philippines Seminar Room & Application Center, The Philippines
25-28 Oct	Food Week Korea@Seoul, Korea http://koreafoodweek.com/
26-28 Oct	Indiapack Pacprocess 2017@New Delhi, India http://www.pacprocess-india.com/
31 Oct-2 Nov	in-cosmetic Asia@Bangkok, Thailand http://www.in-cosmeticsasia.com
31 Oct-2 Nov	Gulfood Manufacturing@Dubai, UAE http://www.gulfoodmanufacturing.com/

Regulations

ASEAN guideline on Microbiological Limit in Cosmetic Products

The guideline is to be used by the industry for ensuring safety, and by the regulators when conducting post-marketing surveillance testing.

Microbial type	Product for children under 3 years, eye area and mucous membrane	Other products
Total Microbial Count (Bacteria, Yeast & Molds)	≤ 500 cfu/g	≤ 1000 cfu/g
<i>Pseudomonas aeruginosa</i>	-ve per 0.1 g or 0.1 ml test sample	-ve per 0.1 g or 0.1 ml test sample
<i>Staphylococcus aureus</i>	-ve per 0.1 g or 0.1 ml test sample	-ve per 0.1 g or 0.1 ml test sample
<i>Candida albicans</i>	-ve per 0.1 g or 0.1 ml test sample	-ve per 0.1 g or 0.1 ml test sample

Reference: www.has.gov.sg

