# Lactobacillus/Rye Flour Ferment

## Overview

Lactobacillus/Rye Flour Ferment is commonly used in cosmetic formulations for its unique properties.

## History

Lactobacillus/Rye Flour Ferment has been widely used in the personal care and cosmetic industry for decades.

## Applications & Uses

- Skincare

- Haircare

- Cosmetic formulations

## Manufacturing Process

1. Extraction: Harvesting the raw material from natural or synthetic sources.

2. Processing: Refining and purifying for formulation.

3. Quality Control: Ensuring compliance with industry standards.

4. Final Use: Integration into consumer products.

## Certifications & Standards

Certification Level: certified

Status: certified

Expiration Date: 09/06/2027

## Manufacturer & Country of Origin

Manufacturer: woresan GmbH

Country: N/A

## Scientific & Environmental Properties

- Biodegradability: Eco-friendly and sustainable.

- Chemical Composition: Lactobacillus/Rye Flour Ferment

- Environmental Impact: Low carbon footprint, sustainable sourcing.

## Brands Using This Material

Leading skincare and cosmetic companies incorporate this material into their formulations.

## Manufacturers Producing This Material

woresan GmbH