

- Latin name : *Glycine soja*
- I.N.C.I. name : **Hydrolyzed Soy Flour**
- Cas N° : 9010 - 10 - 0

Form :

- Aqueous solution
- Aspect : limpid liquid
- Odor : weak
- Color : amber

Analytical features :

- Dry matter : 12 - 18 g/l
- Proteins : 3 – 7 g/l
(Kjeldhal method)
- Total Sugar : 5 – 9 g/l
(Dubois method)
- pH : 6.0 - 7.0
- Hydroxyproline : > 4000 µg/g of proteins
- Uronic acids : > 2.0 g/l
- Preservative : Phenoxyethanol: 1.35% - 1.65%

Bacteriology :

- Sterile product
- No yeast and mould present
- No pathogenic germs present

Packaging :

- Sterile 1L and/or 5L plastic container

Storage :

- Store preferably at +20°C
- Shelf life: 18 months before opening from its manufacturing date.
It has to be used quickly and completely after opening.

Innocuousness :

- Non-irritating according to evaluation test of cutaneous tolerance on human volunteers
- Non sensibilizing product after evaluation of the sensitizing capacity on human volunteers with normal skin according to the Marzulli-Maibach method
- No mutagenicity according to the Ames test
- No cytotoxic
- Non phototoxic

An analytical report is enclosed with each sample.