

COLOR CONTROL BASE <Powder to cream> TR-CC-1

A **PRODEW™ 600** containing color control base that changes from powder to moisturizing cream on the skin.

	Trade name	INCI Name	weight g	Function
A	SA CR-50 *1	Titanium Dioxide	0.3	Coloring (White)
	Oxide Green SC *2	Chromium Oxide Greens	0.2	Coloring (Green)
	KMP-590 *3	Polymethylsilsesquioxane	2.0	Sensory improver
B	PRODEW™ 600	Betaine, Sodium PCA, Sodium Lactate, PCA, Serine, Alanine, Glycine, Glutamic acid, Lysine HCl, Threonine, Arginine, Proline, Water	5.0	Moisturizer
	Propylene glycol for cosmetics *4	Propylene Glycol	5.0	Preservative
	PHE-G*5	Phenoxyethanol	0.5	Preservative
	Water		45.0	
C	AEROGIL 812 *6	Silica Silylate	10.0	Sensory improver
Total			63.0	

*1 MIYOSHI, *2 DAITO KASEI, *3 Shin-Etsu Silicone, *4 ADEKA, *5 Yokkaichi Chemical, *6 Evonik

<PROCEDURE>

1. Stir part A with a powder mixer until uniform.
2. Add part B to the beaker and mix until clear.
3. Weigh part C into a food processor. (To prevent powder inhalation, do the following in a powder draft. Seal the air holes in the food processor to prevent the powder from flying out of the container.)
4. Add part A to the food processor containing part C, and stir for about 1 minute to be uniform.
5. To the food processor containing part A+C, add about 10 g of part B with a dropper little by little over a wide area not to distribution unevenly so that it does not solidify in place, and stir for 3 minutes by food processor.
6. Open the lid and scrape off the powder on the lid and wall with a spatula. Then, scoop up the water from the bottom with a spatula, mix it with the flour, and stir for another 2 minutes.
7. Repeat steps 4 and 5 three more times. Then, confirm that the amount of powder in the food processor has decreased in appearance. Scrape the mixture with a spatula and make sure there is almost no visible water on the bottom.
8. Repeat steps 4 and 5 once more, add all the remaining B parts, and stir to confirm the feel.
9. When the mixed powder is spread on the skin, if you feel the watery feel of PRODEW™ 600 instead of the dry feel of the powder, it is judged that the pickering emulsion has been formed, and it is collected and resulting in the final formulation..

Food processor used: Yamamoto Electric YE-MM41, Stirring speed: Speed 4

Experimental notes: It is necessary to adjust the stirring speed, time, and number of steps 3 to 7 according to the food processor used and the amount of ingredients used.

<PHYSICAL PROPERTIES and STABILITY>

Appearance: Light green silky powder

Recommended container: Airtight container (Flat jar, vertical matte glass container, etc.)

Stability: -5 °C, 25 °C, 40 °C, 50°C, Cycle(-5~40°C), 1 Month

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