

EPOLYLY™ + (0203)

PRODUCT DATA SHEET

Description

Epolyly™+ ε-polylysine is natural antimicrobial agent produced via a fermentation process using *Streptomyces albulus*, the product is specially produced for preservation and surfactant treatment in personal care and cosmetic products.

Key Benefits

- Can be used as surfactant because its molecules are cationic, surface active agents in water due to their positively charged amino groups
- Can be used as antimicrobial against some fungi, yeast, Gram-positive and Gram-negative bacteria
- Has an excellent solubility in water, highly heat-stable and useable over pH4.0-10.0
- Can be used alone or in combination with other preservatives

Applications

Confect Epolyly™+ dipping solution with cold boiled water or distilled water, and then use grading expanding method to add it into intended products and mix fully.

Personal care	Dosage (mg/kg, mg/L)
Hair care	50-250
Skin care (emulsions)	50-250
Lotions	50-250
Oral Care	50-250

Composition

ε -Polylysine content (on dried substance, w/w)	≥98%
Residue on ignition (w/w)	<1%
Loss on drying (w/w)	<10%

Heavy Metals

Lead (mg/kg)	≤5
Arsenic (mg/kg)	≤4
Heavy metals (mg/kg)	≤20

Physical/Chemical Specifications

Appearance	Pale yellow powder
PH (1% aqueous solution)	5.0-7.5
Particle size	200mesh ≥ 90%

Packaging

Epolyly™+ is available in 250gr/bottle with integral, tamper-proof seals.

Regulations

In USA, ε-Polylysine is approved by FDA (CAS#:28211-04-3) for use as an antimicrobial agent.

Country of Origin

Belgium

GMO Status

According to regulations (EC) no. 1829/2003. Microorganisms used for the production of this product are not genetically modified.

Allergens

Components	Y/N
Peanut or its derivatives	N
Tree Nuts, macadamia nuts, pecans, pine nuts, pistachios and walnuts or their derivatives	N
Sesame or its derivatives	N
Eggs or its derivatives	N
Fish or its derivatives	N
Crustaceans and shellfish or their derivative	N
Soy or its derivatives	N
Wheat, triticale or their derivatives	N
Mustard or its derivatives	N
Milk or its derivatives (e.g. Lactose)	N
Sulphites	N



Version 01/2015

The information contained in this file is based on our own testing analysis and is, to the best of our knowledge, reliable. Users should, however, conduct their own test to determine the suitability of our products for their own specific purposes.