

NEW!
**Botanical Cosmetic
Raw Material**

Squeezed Rice Oil

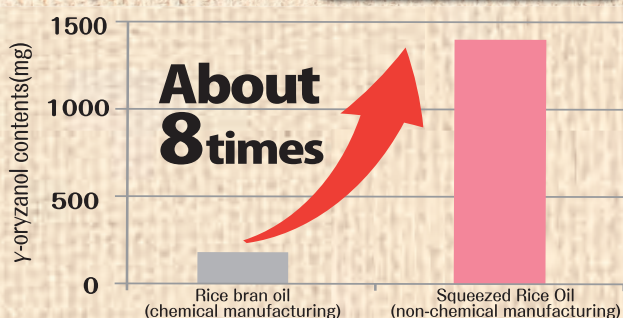
ORYZA SATIVA (RICE) BRAN OIL

Made from
Japanese Rice Bran

**Squeezed Rice Oil is a non-chemical, vegetable-derived oil
that has been extracted from Japanese rice bran and physically refined.**

Since it contains γ -oryzanol, tocopherol(vitamin E), and tocotrienol(super vitamin E), you can expect brightening effects(tyrosinase inhibitory), UV-ray absorbing effects, anti-oxidant effects and moisturizing effects.

*** γ -oryzanol 1,400mg**



Vitamin E 71mg
(Total tocopherol)

Super vitamin E 44mg
(Total tocotrienol)

Contents per 100g

Fatty acid: Oleic acid 43%, linoleic acid 35%, palmitic acid 16%

* γ -oryzanol: A component found abundantly in rice bran. An ester formed by condensation of ferulic acid and sterol. Known to be effective in several areas including brightening, anti-oxidation, UV-ray absorption, and moisturization.

Features

Anti-aging

- Contains γ -oryzanol which is effective for brightening (tyrosinase inhibitory effects).
- Contains vitamin E and super vitamin E, which both have anti-oxidant effects.

Non-chemical manufacturing

- This oil is extracted using physical pressing and processed using a physical manufacturing process(steam refining)
- This is a non-chemically refined oil that does not use organic solvents during extraction and does not use chemicals during the refinement process.

Applications: Cleansing, beauty serum, emulsion, creams, hair-care products, etc.

Squeezed Rice Oil

Physical manufacturing process realized by persistent efforts

POINT 1 Japanese-grown raw materials

Japanese-grown rice with ensured traceability is processed in Japan

POINT 2 Pressing method

Extracted using physical pressing without using organic solvent

POINT 3 Physical manufacturing (refining)

Refined using steam refining method

Steam-refining method

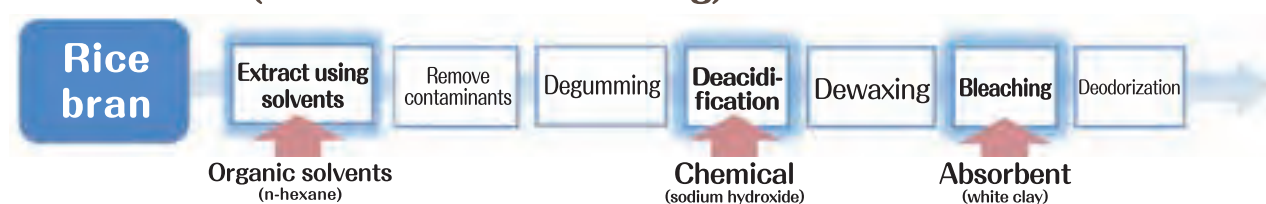
The method obtains high quality refined oil by blowing steam under a high vacuum and high temperature to effectively remove free fatty acids, pigments and odoriferous substances, etc., at the same time.

Capable of retaining active ingredients.

Squeezed rice oil (Non-chemical manufacturing)



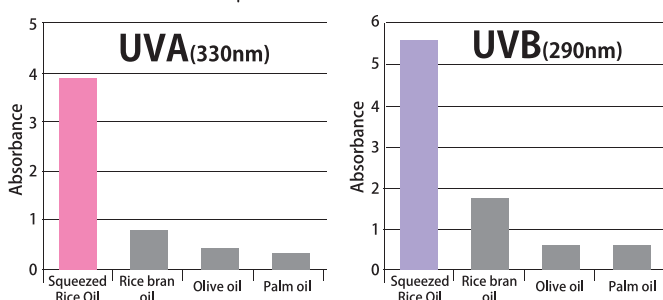
Rice bran oil (chemical manufacturing)



UV-ray absorption

Test Method

The absorbance of Squeezed Rice Oil is measured.



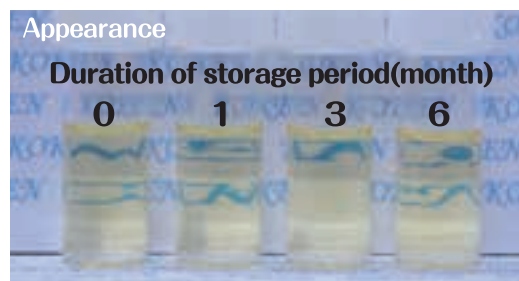
Squeezed Rice Oil exhibited a higher UV-ray absorbing effect than the other oils. (Its UVA and UVB were about 5 and 3 times greater, respectively, than those of rice bran oils by chemical manufacturing.)

*Source data: Sanwa Yushi Co., Ltd.

Stability

Test Method

Squeezed Rice Oil was stored under conditions of high temperature and humidity (40°C, 75% RH) for 6 months. Changes in color over time were compared.



No major changes were observed in the transparency or color of Squeezed Rice Oil stored under conditions of high temperature and humidity.

From in-house data

Safety evaluation

Human repeated insult patch test (HRIPT): Negative

Product No.	Product name	INCI name/Chinese INCI name	Other ingredient	Package
RBS-105	Squeezed Rice Oil	ORYZA SATIVA (RICE) BRAN OIL 稻 (ORYZA SATIVA) 糠油	—	16.5kg

Country of origin: Japan

This product, "Squeezed Rice Oil", was developed jointly by Sanwa Yushi Co., Ltd. and KOKEN Co., Ltd.

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