Ingredients for Enhancement of Beauty and Relaxation

- **YUZU SEED EXTRACT – P**
  (Powder, Food Grade)

- **YUZU SEED EXTRACT – WSP**
  (Water Soluble Powder, Food Grade)

- **YUZU SEED EXTRACT – PC**
  (Powder, Cosmetic Grade)

- **YUZU SEED EXTRACT – LC**
  (Liquid, Cosmetic Grade)
1. Introduction

Yuzu (Citrus junos), or Japanese grapefruit, is originated in Sichuan and Yunnan, located in the upstream region of the Yangtze River in China. It was brought to Japan during the Heian period (about a thousand years ago).

Yuzu fruits become bright yellow, as they get ripe in late November. It possesses acidic taste and citrus aroma. Its juice, peer and seeds have been utilized in various life scenes since ancient times. For example, a small slice of Yuzu is commonly used in sophisticated Japanese dishes as fine flavoring agents, characterized by its rich ingredients of limonene and pinene. Yuzu has also been used to make flavorful cakes and jam called Yuzuneri. Yuzu-in-the-bath is helpful in relaxation, revitalization, and relief of cold symptoms with its outstanding ingredients.

The intake of pulverized and charred seeds of Yuzu is beneficial for alleviating symptoms of body ache is a statement described in the herbal list of a pharmaceutical bibliography, edited during the Edo period (about three hundred years ago). Following this statement, Yuzu is used in the folk remedies for treatment of rheumatism, stiffness in the shoulders. The juice is beneficial for relaxation, pain relief, and cosmetics with its rich content of organic acids, such as citric acid, tartaric acid and ascorbic acid (vitamin C). Furthermore, the limonoid content of Yuzu are known to enhance blood circulation. Pectin, existing in the surface of seeds, is expected to moderate blood sugar and cholesterol levels.

Oryza Oil & Fat Chemical Co., Ltd. conducted various studies on the diverse pharmacological functions of Yuzu. It was confirmed that Yuzu Seed Extract is an excellent skin whitening and smoothing agent. Its revitalizing functionality in psychosomatic health is widely applicable to food and nutraceutical industries. The solution is here for beauty enhancement and as relaxation booster.
2. Functional Ingredients of YUZU SEED EXTRACT

(1) Recent Studies

The Designer Food Project in the United States listed citrus to be beneficial for cancer prevention. Epidemiological studies from the National Cancer Institute of United States showed an inverse relationship between the intake of citrus and the prevalence of cancer. Identified as effective cancer preventive agents are d-limonene, limonoids and hesperidin\(^1\), all of which are in Yuzu.\(^2\) Limonoid is a general term for triterpene derivatives found only in the Rutaceae and Meliaceae species. Thirty-six types of aglycones and glucose glycosides have been identified and isolated so far.\(^3\) A limonoid limonin is a source of bitterness, and is found 1,800-fold richer in seeds than in juice (our original data). Limonoid glycosides are not bitter, and are found mainly in juice. In vivo studies using mice and hamsters showed that limonoids nomilin and obacunone activate glutathione-S-transferase, an enzyme that suppresses tumor formation. In addition, limonin and obacunone were reported to suppress colon cancer in rats.\(^4\)

![Chemical Structures](image)

**Figure 1. Chemical Structures of the Ingredients in Yuzu Seeds**

(2) Mechanism of Melanin Production and Pigmentation

What we call spots is melanin pigmentation on skin. The melanin pigmentation is caused by aging, changes in hormone balance, inflammation and exposure to ultraviolet (UV) light. Upon exposure to UV light, a signal transduction takes place from epidermis to melanocytes mediated by endotherin and phospholipase. Melanocytes are melanin-producing cells in skin, and work for defence against harmful UV light. In melanocytes, an enzyme called tyrosinase produces melanin as they receive the signal. Tyrosinase converts tyrosine, an amino acid, to dopa, then dopa quinone. Dopa quinone is further oxidized to melanin. In addition, a protein called “stem cell factor” (SCF) has been found to play an important role in skin hyperpigmentation. UV light activates SCF and endothelin to stimulate melanocytes to enhance melanin production.

These reactions are natural defense mechanisms to protect skin from harmful UV radiation. If skin is in a good health, old cells go away with melanin, and are replaced by new melanin-less skin cells in a 28-day cycle skin turn over. However, as metabolic rates decline with ageing, the turn over does not occur regularly, resulting in accumulation of melanin pigments, that is, hyperpigmentation.
3. Physiological Functions of YUZU SEED EXTRACT

(1) Skin Whitening (In Vitro)

B16 melanoma cells were used to examine the skin whitening effects of YUZU SEED EXTRACT, β-arbutin and vitamin C (ascorbic acid). YUZU SEED EXTRACT was found to suppress the melanin formation in a dose-dependent manner, as illustrated in Figure 3A. YUZU SEED EXTRACT showed comparative or superior inhibitory effects on melanin formation, compared to β-arbutin (Figure 3B) and vitamin C (Figure 3C), respectively.

Figure 3. Effects of Plant-Origin Ingredients on Melanin Formation in B16 Melanoma Cells (mean ± S.E., n=4).
(Experimental Method)

B16 melanoma cells (2.5x10^4 cells/well) were plated in a 24-well plate in MEM with 10% fetal bovine serum, 100 units/ml of penicillin, 100 µg/ml of streptomycin and 2 mM theophylline. Solution (55µl) of YUZU SEED EXTRACT, β-arbutin and vitamin C was added to each well, followed by 3-day incubation. The culture was crushed by ultrasonication in 300 µl of PBS. The cell crush was transferred to in a 96-well assay plate and absorbance was measured at the wavelength of 415 nm using a microplate reader.

(2) Fibroblast Growth (In Vitro)

YUZU SEED EXTRACT is shown to stimulate fibroblast growth as illustrated in Figure 4, from the examination using human neonatal skin fibroblast, NB1RGB. YUZU SEED EXTRACT enhances growth of new skin cells, thus promotes turn over of skin.

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Figure 4. Effects of YUZU SEED EXTRACT on Growth of NB1RGB Fibroblast (mean ± S.E.: n=6 )

(Experimental Method)

NB1RGB cells were plated (2x10^4 cells/well) in a 96-well plate in α-MEM with 10% fetal bovine serum, 100 units/ml of penicillin and 100µg/ml of streptomycin. YUZU SEED EXTRACT solution (10µl) was added to each well, followed by 2-day incubation. Cell growth was determined by an MTT assay.
(3) Skin Turn Over

A reconstructed artificial human skin cell model was used to examine the effect of YUZU SEED EXTRACT on skin turn over. The microscopic illustrations of skin dermal layer are shown in Figure 5.

A pronounced thickening effect on skin dermal layers (epidermis and dermis) was observed in the models treated with YUZU SEED EXTRACT in a dose-dependent manner. It was hypothesized that YUZU SEED EXTRACT promoted collagen production and fibroblast growth, resulting in thickening of the skin dermal layer.

![Microscopic Illustration of Reconstructed Skin Cell](image)

**Figure 5. Microscopic Illustration of Reconstructed Skin Cell**

(Experimental Method)
Reconstructed Human Skin model (TESTSKIN™) was purchased from Toyobo Co., Ltd. DMSO solution of YUZU SEED EXTRACT was injected into the dermis layer of the skin model. The culture medium was replaced every 3 days while incubation continued for 6 days. The tissue specimen were stained, and then fixed in 10% formaldehyde, followed by preparation of cross-sections.
(4) Skin Smoothing

The effect of YUZU SEED EXTRACT on skin texture was examined using oral preparation on 8 healthy female subjects:

- Number of subjects: 8
- Age: 23 – 41
- Dosage: 200 mg/day of YUZU SEED EXTRACT-P
- Duration: 4 weeks
- Parameter: Moisture of skin around region below the left eye using a moisture meter.

As illustrated in Figure 6, the skin moisture content increased from 62% to 66% with oral preparation of YUZU SEED EXTRACT. A survey was conducted on test subjects on skin texture to assess the subjective comments after the test. Survey revealed that YUZU SEED EXTRACT improved overall skin texture, as shown in Table 1. It was confirmed that skin suppleness was greatly improved with oral YUZU SEED EXTRACT at the tested dosage. Improvement on skin texture was observed and confirmed by microscopic images, as illustrated in Figure 7. YUZU SEED EXTRACT possesses excellent skin revitalizing and rejuvenating effects.

![Figure 6](image.png)

**Figure 6. Changes in skin moisture with Oral Preparation of YUZU SEED EXTRACT**

![Before & After](image.png)

**Figure 7. Microscopic Illustration of Skin Texture after Oral Treatment of YUZU SEED EXTRACT**

Subject: Female aged 24
Table 1. Survey (Subjective) on Skin Texture after Oral Treatment of YUZU SEED EXTRACT after 4 Weeks

<table>
<thead>
<tr>
<th>Item</th>
<th>Score 1</th>
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<th>Score 3</th>
<th>Score 4</th>
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<td>5</td>
<td>0</td>
<td></td>
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<tr>
<td>Skin Tone</td>
<td>4</td>
<td>4</td>
<td>0</td>
<td></td>
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<tr>
<td>Skin Smoothness</td>
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<td></td>
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<tr>
<td>Skin Elasticity</td>
<td>4</td>
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<td>0</td>
<td></td>
</tr>
<tr>
<td>Skin Firmness</td>
<td>3</td>
<td>5</td>
<td>0</td>
<td></td>
</tr>
<tr>
<td>Skin Hydration</td>
<td>2</td>
<td>6</td>
<td>0</td>
<td></td>
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<tr>
<td>Skin Brightness</td>
<td>2</td>
<td>6</td>
<td>0</td>
<td></td>
</tr>
</tbody>
</table>
(5) Relaxation

A. $\alpha$-wave Propagation

Yuzu traditionally has been used for relaxation. Relaxation effects of YUZU SEED EXTRACT were assessed by observation on brain $\alpha$-wave (a relaxation index) of subjects using topography.

Subjects were acclimatized in room temperature of 27 $^\circ$C, relative humidity of 55% for 1 hour. Tow hundred mg of YUZU SEED EXTRACT wrapped in oblate was given with 100 ml of water. Only water was given for control. After 20 minutes, stress (mental arithmetic) was loaded for 5 minutes and resting brain waves were then measured for 50 minutes.

In subject T.S., strong $\alpha$-wave was observed within 50 minutes after stress loading when YUZU SEED EXTRACT was given. Similarly, marked $\alpha$-wave was observed in subject M.A. from 30 to 50 minutes after stress loading when YUZU SEED EXTRACT was given. On the other hand, no $\alpha$-wave was detected in the control test.

Appearance of $\alpha$-wave strongly suggests that YUZU SEED EXTRACT possesses anti-stress and relaxation effects.

Subject: T.S.

Subject: M.A.

Figure 8. Brain $\alpha$-Wave Topography
B. Suppression of Chromogranin A Secretion in Saliva

Chromogranin A (CgA) is known to increase with stress loading, so its secretion is authorized as an index which represents mental stress. In this examination, stress (mental arithmetic) was loaded to subjects for 5 minutes, and then CgA in saliva was measured. The time-course was illustrated in Figure 9. In subject T.S., increasing amount of CgA was observed 0 to 50 minutes after stress loading. In subject M.A., sheering amount of CgA was observed 20 to 50 minutes after stress loading. On the other hand, when YUZU SEED EXTRACT was given to subjects, no increase in the amount of CgA was observed, making drastic contrast with and without YUZU SEED EXTRACT. This examination demonstrated that YUZU SEED EXTRACT has an anti-stress functionality.

![Figure 9. Suppression of Chromogranin A Secretion in Saliva](image)
(6) Improvement of Blood Circulation

The effect of YUZU SEED EXTRACT on blood circulation was examined in a single-dose oral administration clinical trial using thermograph.

Subjects were acclimatized to room temperature of 25°C, relative humidity of 50%. Subjects were given 100 ml of water, 2 to 3 hours after breakfast. The upper and lower limbs of subjects were immersed into cold water of 14°C for 1 minute. Changes in skin temperature were determined using thermographic illustration for 30 minutes immediately after immersion.

Two hours after lunch, 200 mg of YUZU SEED EXTRACT wrapped in oblate was given to subjects with 100 ml of water and their limbs were immersed into cold water of 14°C for 1 minute. Changes in skin temperature were determined using thermographic illustration for 30 minutes immediately after immersion.

The thermographs clearly showed the improvement of blood circulation of subjects, as illustrated in Figure 10. Temperature of limbs recovered faster when YUZU SEED EXTRACT was given.

![Figure 10. Thermographs Taken after Low-Temperature Loading](image)
4. Stability

(1) Thermostability

The thermostability of YUZU SEED EXTRACT was examined. The limonin content of YUZU SEED EXTRACT remain stable after heating at either 100 and 120 °C for 1 hour. YUZU SEED EXTRACT is highly stable at food processing temperatures.

![Thermal Resistance of YUZU SEED EXTRACT](image1)

**Figure 11.** Thermal Resistance of YUZU SEED EXTRACT (100% of The Initial Value)

(2) pH Stability

The effect of pH on aqueous solutions of YUZU SEED EXTRACT was examined at room temperature for 1 week. The content of limonin remained totally. YUZU SEED EXTRACT is highly stable at pH of 3 - 10.

![pH Stability](image2)

**Figure 12.** pH Stability (100% of The Initial Value)
(3) Stability of Liquid Formulation

Water-soluble YUZU SEED EXTRACT (product name: YUZU SEED EXTRACT-WSP), was prepared in 0.7% aqueous solution (pH 3.5), and stored either at room temperature, 40°C or 5°C for 4 weeks under light protection. Neither sedimentation nor colour changes were observed visually. YUZU SEED EXTRACT-WSP is highly stable in acidic conditions.

5. Nutritional Information (in non-excipient form)

<table>
<thead>
<tr>
<th></th>
<th>Values in 100 g</th>
<th>Method</th>
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<tbody>
<tr>
<td>Water</td>
<td>1.3 g</td>
<td>heat drying method under ordinal pressure</td>
</tr>
<tr>
<td>Protein*¹</td>
<td>9.4 g</td>
<td>kieldahl method</td>
</tr>
<tr>
<td>Fat</td>
<td>4.1 g</td>
<td>acid fat dissolution method</td>
</tr>
<tr>
<td>Ash</td>
<td>5.7 g</td>
<td>direct ashing method</td>
</tr>
<tr>
<td>Carbohydrate*²</td>
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<td></td>
</tr>
<tr>
<td>Energy*³</td>
<td>393 kcal</td>
<td></td>
</tr>
<tr>
<td>Dietary Fiber</td>
<td>0.3 g</td>
<td>prosky method</td>
</tr>
<tr>
<td>Sodium</td>
<td>13 mg</td>
<td>atomic absorption spectrophotometory</td>
</tr>
</tbody>
</table>

*¹ N=6.25
*² 100 – (moisture + protein + fat + ash)
*³ Factors for calculating the energy value: protein, 4; fat, 9; carbohydrate, 4; dietary fiber, 2

Test trustee: SRL, Inc.
Date of issue of the test result report: September 2, 2004
Research result issue number: No. 200408200016

6. Safety Profile (in non-excipient form)

(1) Residual Agricultural Chemicals

<table>
<thead>
<tr>
<th>Assayed Items</th>
<th>Results</th>
<th>Detection Limits</th>
<th>Assay Method</th>
</tr>
</thead>
<tbody>
<tr>
<td>Ditianon</td>
<td>Not Detected</td>
<td>0.5 ppm</td>
<td>gas chromatography</td>
</tr>
</tbody>
</table>

Test trustee: Kyusai analysis institute Co., LTD.
Date of issue of the test result report: April 17, 2004
Research result issue number: No. 20040902-32

(2) Acute toxicity (LD₅₀)

According to the Guidelines for Single-Dose Toxicity Tests of Pharmaceutical Products, YUZU SEED EXTRACT (in non-excipient form) was orally administered to male and female mice of the ICR strain (5 weeks old) at a dose of 5,000 mg/kg under a fasting condition, and then they were kept and observed for 14 days. Neither fatality,
abnormalities in body weight gain compared to control group, nor macroscopic examinations of the organs in autopsy was observed. Thus, the LD$\text{50}$ value (p.o.) of YUZU SEED EXTRACT was estimated to be over 5,000 mg/kg in both male and female mice.

7. Recommended Daily Dosage

Recommend daily dosage of YUZU SEED EXTRACT is 200 – 300 mg. The Ministry of Health, Labour and Welfare approved the products of YUZU SEED EXTRACT as foodstuffs.

8. Applications

<table>
<thead>
<tr>
<th>Applications</th>
<th>Examples</th>
</tr>
</thead>
<tbody>
<tr>
<td>Foods</td>
<td>drinks (beverage, juice, etc.), soft gel capsule, hard capsule, tablet, candy, chewing gum, cookies, chocolate, jelly, etc.</td>
</tr>
<tr>
<td>Cosmetics</td>
<td>base cosmetics (lotion, milk, cream, etc.) body cosmetics (body lotion, body cream, etc.) cleansing cosmetics (soap, etc.) makeup cosmetics (lipstick, foundation, etc.) etc.</td>
</tr>
</tbody>
</table>

YUZU SEED EXTRACT-WSP is highly soluble in water, so it is suitable for wide range of water-soluble preparation in food and cosmetic industries, for example, beverages or conditioners and lotions.

9. Packaging

YUZU SEED EXTRACT – P  (Powder, for food)
YUZU SEED EXTRACT – WSP (Powder, water-soluble, for food)
5kg Interior packaging : aluminum-coated plastic bag
   Exterior packaging : cardboard box
YUZU SEED EXTRACT – PC (Powder, for Cosmetic)
5kg Interior packaging : aluminum-coated plastic bag
   Exterior packaging : cardboard box
YUZU SEED EXTRACT – LC (liquid, for Cosmetic)
5kg Interior packaging : cubic polyethylene container
   Exterior packaging : cardboard box
10. Storage
   Store in cool and dry place. Avoid direct sunlight and humidity.

11. Expression
   YUZU SEED EXTRACT-P
   YUZU SEED EXTRACT -WSP
      Expression: YUZU SEED EXTRACT
      YUZU EXTRACT

   YUZU SEED EXTRACT-PC
      INCI name: Dextrin
      Citrus Junos Seed Extract

   YUZU SEED EXTRACT-LC
      INCI name: Butylene Glycol
      Water
      Citrus Junos Seed Extract
This product is extracted from Yuzu (Citrus junos, Rutaceae) seeds with aqueous ethanol. It guarantees minimum of 0.5% limonin.

1. Appearance
Slightly yellow-brown powder with slight unique smell.

2. Content of Limonin
Min. 0.5% (HPLC)

3. Certification Test
Nomilin
After methanol (HPLC grade) is added to 0.1 g of this product in a 10 ml volume flask, and the flask is treated with ultrasonic wave for 1 minutes. The solution is filtered through a 0.45 μm PTFE filter after addition of methanol (HPLC grade) to adequate volume. For preparation of standard solution, methanol (HPLC grade) is added to nomilin, and the concentration is prepared 0.2 mg/ml (standard solution). HPLC analysis is performed according to the following conditions for 5 ml of test solution and standard solution. The peak of nomilin is found in the HPLC chromatogram of test solution.

<HPLC condition>
Column: Chromatorex C18 (4.6 mm × 150 mm)
Column temperature: 40°C
Mobile phase: Acetonitrile : 0.1 % H₃PO₄ = 35 : 65
Flow rate: 1.0 ml/min
Detector: UV 210 nm

4. Loss on Drying
Max. 10.0 % (Analysis for Hygienic Chemists, 1g, 105°C, 2h)

5. Purity Test
(1) Heavy Metals
Max. 10 ppm (The Japanese Standards for Food Additives)

(2) Arsenic
Max. 1 ppm (Standard Methods of Analysis in Food Safety Regulation)

6. Standard Plate Counts
Max. 3 × 10³ cfu/g (Analysis for Hygienic Chemists)

7. Moulds and Yeasts
Max. 1 × 10³ cfu/g (Analysis for Hygienic Chemists)

8. Coliforms
Negative (Analysis for Hygienic Chemists)

9. Composition

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Contents</th>
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<tr>
<td>Yuzu Seed Extract</td>
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<tr>
<td>Dextrin</td>
<td>60 %</td>
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<tr>
<td>Total</td>
<td>100 %</td>
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</table>
This product is extracted from Yuzu (Citrus junos, Rutaceae) seeds with aqueous ethanol. This product is water-soluble.

1. Appearance
White or slightly yellow-brown powder with slight unique smell.

2. Certification Test
   Limonin
   After methanol (HPLC grade) is added to 0.1 g of this product in a 10 ml volume flask, and the flask is treated with ultrasonic wave for 1 minutes. The solution is filtered through a 0.45 μm PTFE filter after addition of methanol (HPLC grade) to adequate volume. For preparation of standard solution, methanol (HPLC grade) is added to limonin, and the concentration is prepared 0.2 mg/ml (standard solution). HPLC analysis is performed according to the following conditions for 5 μl of test solution and standard solution. The peak of limonin is found in the HPLC chromatogram of test solution.

   <HPLC condition>
   Column : Chromatorex C18 (4.6 mm × 150 mm)
   Column temperature : 40 °C
   Mobile phase : Acetonitrile : 0.1 % H₃PO₄ = 35 : 65
   Flow rate : 1.0 ml/min
   Detector : UV 210 nm

3. Loss on Drying
Max. 10.0 % (Analysis for Hygienic Chemists, 1g, 105 °C, 2h)

4. Purity Test
   (1) Heavy Metals
   Max. 10 ppm (The Japanese Standards for Food Additives)
   (2) Arsenic
   Max. 1 ppm (Standard Methods of Analysis in Food Safety Regulation)

5. Standard Plate Counts
Max. 3 × 10³ cfu/g (Analysis for Hygienic Chemists)

6. Moulds and Yeasts
Max. 1 × 10³ cfu/g (Analysis for Hygienic Chemists)

7. Coliforms
Negative (Analysis for Hygienic Chemists)

8. Composition

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<td>Dextrin</td>
<td>60 %</td>
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<tr>
<td><strong>Total</strong></td>
<td><strong>100 %</strong></td>
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</table>

YUZU SEED EXTRACT-WSP
This product is extracted from Yuzu (Citrus junos, Rutaceae) seeds with aqueous ethanol. It guarantees minimum of 0.5% limonin.

1. Appearance: Slightly yellow-brown powder with slight unique smell.

2. Content of Limonin: Min. 0.5\% (HPLC)

3. Certification Test
   Nomilin: After methanol (HPLC grade) is added to 0.1 g of this product in a 10 ml volume flask, and the flask is treated with ultrasonic wave for 1 minute. The solution is filtered through a 0.45 μm PTFE filter after addition of methanol (HPLC grade) to adequate volume. For preparation of standard solution, methanol (HPLC grade) is added to limonin, and the concentration is prepared 0.2 mg/ml (standard solution). HPLC analysis is performed according to the following conditions for 5 μl of test solution and standard solution. The peak of limonin is found in the HPLC chromatogram of test solution.

   <HPLC condition>
   - Column: Chromatorex C18 (4.6 mm x 150 mm)
   - Column temperature: 40 °C
   - Mobile phase: Acetonitrile : 0.1 % H₃PO₄ = 35 : 65
   - Flow rate: 1.0 ml/min
   - Detector: UV 210 nm

4. Loss on Drying: Max. 10.0 % (1g, 105 °C, 2h)

5. Purity Test
   (1) Heavy Metals: Max. 10 ppm (The Second Method)
   (2) Arsenic: Max. 1 ppm (The Third Method, Apparatus B)

6. Standard Plate Counts: Max. 3 x 10² cfu/g (Analysis for Hygienic Chemists)

7. Moulds and Yeasts: Max. 1 x 10³ cfu/g (Analysis for Hygienic Chemists)

8. Coliforms: Negative (Analysis for Hygienic Chemists)

9. Composition

<table>
<thead>
<tr>
<th>Ingredients</th>
<th>Contents</th>
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<tbody>
<tr>
<td>Dextrin</td>
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<td>Citrus Junos Seed Extract</td>
<td>40 %</td>
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<tr>
<td>Total</td>
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PRODUCT STANDARD

PRODUCT NAME

YUZU SEED EXTRACT-LC
(COSMETIC)

This product is extracted from Yuzu (Citrus junos, Rutaceae) seed with aqueous 1,3-butylene glycol.

1. Appearance
   Slightly yellow color liquid with scentless or slight unique smell.

2. Certification Test
   Polyphenols
   Mix this product (0.5 ml) with water (2.0 ml), and Folin-Denis polyphenols reagent (0.2 ml) and saturated Na₂CO₃ solution (0.4 ml) are added. The solution reveals blue color.

3. Purity Test
   (1) Heavy Metals
   Max. 10 ppm (The Second Method)

   (2) Arsenic
   Max. 1 ppm (The Third Method, Apparatus B)

4. Standard Plate Counts
   Max. $1 \times 10^3$ cfu/g (Analysis for Hygienic Chemists)

5. Moulds and Yeasts
   Max. $1 \times 10^2$ cfu/g (Analysis for Hygienic Chemists)

6. Coliforms
   Negative (Analysis for Hygienic Chemists)

7. Composition

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</thead>
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<td>Butylene Glycol</td>
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<td>30 %</td>
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<tr>
<td>Citrus Junos Seed Extract</td>
<td>1 %</td>
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<tr>
<td>Total</td>
<td>100 %</td>
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</tbody>
</table>

ORYZA OIL & FAT CHEMICAL CO., LTD., striving for the development of the new functional food materials to promote your health.

- From product planning to OEM – For any additional information or assistance, please contact:

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