

Cosmetic Ingredient Safety Information

I. Basic Information and Process Summary

Ingredient Composition*	INCI Name/Name			Remarks
	MILK EXTRACT			
Basic Properties of the Ingredient	a. Main Component Characteristics	b. Ingredient Source	c. Production Method	d. Other Characteristics
	Other Mixture	Animal (Indirect Source)	Physical Crushing/Pressing/Separation Only	
Purpose of Use in Cosmetics				
Recommended Usage Amount in Cosmetics	Leave-on Products	1%		
	Rinse-off Products	1%		
Other Usage Restrictions	Formulation Contraindications			
	Other Usage Limitations			
	Warning Phrases			
Physical Properties*	Color	Light White		
	Odor	Characteristic Milk Smell		
	Form	Powder		
Physical and Chemical Properties Description	Solubility	Water-Soluble		
	Other Properties			
Production Process Overview	Centrifugation → Membrane Filtration for Sterilization → Concentration → Packaging → Freezing → Quality Inspection			

Production Process Overview for Plant (Direct Source)			
Latin Name			
Theoretical Raw Material Ratio			
No.	Material Name	Amount	Unit

Production Process Overview for Animal (Direct Source)			
Latin Name		Part	
Theoretical Raw Material Ratio			
No.	Material Name	Amount	Unit

Production Process Overview for Algae and Large Fungi (Direct Source)			
Latin Name		Part	
Theoretical Raw Material Ratio			
No.	Material Name	Amount	Unit

Production Process Overview for Fermentation or Cell/Tissue Culture Using Genetic Engineering Technology						
No.	Gene Donor Organism	Original Gene Information	Gene Modification Information	Vector Construction	Engineering Bacteria or Cell/Tissue Source	Latin Name

Production Process Overview for Other General Fermentation or Cell/Tissue Culture

No.	Engineering Bacteria or Cell/Tissue Source	Latin Name

II. Ingredient Quality and Characteristic Indicators

Single Compound with Defined Structure	
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Single Compound with Defined Structure							
No.	Name	Indicator*	Molecular Formula	CAS Number	Theoretical Value*		Testing Method
					Value	Unit	

Polymer/Mixture							
No.	Name	Indicator*	Molecular Formula	CAS Number	Theoretical Value*		Testing Method
					Value	Unit	

Plant-Based Raw Material (Direct Source)							
No.	Name	Indicator*	Molecular Formula	CAS Number	Theoretical Value*		Testing Method
					Value	Unit	

Peptides					
No.	Name	Indicator*	Value	Unit	Indicator Description

Proteins					
No.	Name	Indicator*	Value	Unit	Indicator Description

Nano Materials							
No.	Name	Indicator*	Molecular Formula	CAS Number	Theoretical Value*		Testing Method
					Value	Unit	

Others							
No.	Name	Indicator*	Molecular Formula	CAS Number	Theoretical Value*		Testing Method
					Value	Unit	
1		Odor	/	/	Characteristic Milk Smell	/	/
2		Color	/	/	Light White	/	Visual Inspection
3		pH Value	/	/	4-8	/	/
4		Particle Size	/	/	30~150	nm	/
5		Particle Concentration	/	/	$\leq 1 \times 10^4$	pcs/ml	/

III. Risk Information and Control Indicators

Heavy Metal Risk					
No.	Quality Control Project/Risk Substance*	CAS Number	Limit Requirement*		Remarks
			Value	Unit	

Microbial Risk					
No.	Quality Control Project/Risk Substance*	CAS Number	Limit Requirement*		Remarks
			Value	Unit	
1	Total Bacterial Count	/	≤100	CFU/g	/
2	Heat-Resistant Coliforms	/	Not Detected	CFU/g	/
3	Staphylococcus Aureus	/	Not Detected	CFU/g	/
4	Pseudomonas Aeruginosa	/	Not Detected	CFU/g	/

Pesticide Residue Risk					
No.	Quality Control Project/Risk Substance *	CAS Number	Limit Requirement *		Remarks
			Value	Unit	

Other Risks					
No.	Quality Control Project/Risk Substance *	CAS Number	Limit Requirement *		Remarks
			Value	Unit	

IV. Evaluation Conclusions by International Authorities

No.	Name	Evaluation Authority	Evaluation Amount or Safety Limit		Restriction Conditions
			Value	Unit	

V. Brief Description of Other Industry Usage Requirements

VI. Other Issues That Need to Be Explained

1. Handling Precautions: Do not ingest.
2. Storage Conditions: Store in a refrigerator at 4°C, avoiding direct sunlight.