



News

Iwase Cosfa Co., Ltd., Japan and Spincontrol Idea Indonesia in collaboration with PT. Kemiko Indonesia held a seminar at PT. Kemiko Indonesia office under the topics “New Attractive Ingredients from Japan” and “Safety and Efficacy Testing of Cosmetic Products in Indonesia” on December 8, 2016. Ingredients covering all personal care product range from Kewpie Corporation were presented followed by presentation on “Safety and Efficacy Testing” from Spincontrol Idea Indonesia.

Did you know?

Microbial contaminants in commercial cosmetic products

Cosmetic products usually contain substrates for the survival and development of a variety of microorganisms since they possess some nutrients that facilitate the growth such as water, polysaccharides, proteins, glycoside peptides and vitamins.

Products with preservatives having low capacity for suppressing multiplication of microorganisms may be contaminated during use, manufacturing and storage. Several studies have shown that the most frequently found microorganisms are Pseudomonas, especially Pseudomonas aeruginosa which in some cases have showed resistance to preservatives. Other microorganisms found are Burkholderia cepacia, Staphylococcus aureus, Klebsiella oxytoca and Enterococcus spp., etc. Therefore, it is important to perform preservative efficacy test complied with standards (EP, USP and ISO11930) in order to know how effective is the preservative system to prevent the growth of contaminated microorganisms.

Events

February 2017

Date Event/Website

20 Jan	Daito Seminar@The Royal Plaza Hotel, New Delhi, India
29 Jan-1 Feb	ISM 2017 (The Future & Heart of Sweets & Snacks) @Cologne, Germany http://www.ism-cologne.com/ISM/index-2.php
6-7	Beautyworld Japan Fukuoka@Fukuoka, Japan http://beautyworld-japan-fukuoka.jp/messefrankfurt.com/fukuoka/en/visitors/welcome.html
6-10	PRODEXPO 2017 (24th International Exhibition for Food, Beverages and Food Raw Materials) @Moscow, Russia http://www.prod-expo.ru/en/
15-18	Anfas Food Product (24th International Trade Exhibition for Food and Beverage)@Antalya, Turkey http://www.anfasfoodproduct.com/
15-18	BIOFACH 2017@Nuremberg, Germany https://www.biofach.de/en/
21-23	Personal Care and Homecare Ingredients@Guangzhou, China http://10times.com/pchi
22-23	The 10th Agri-food Expo 2017 Osaka@Osaka, Japan https://www.agri-foodexpo.com/english/
26-27	Professional Beauty London@London, UK http://professionalbeauty.co.uk/site/Home
26 Feb-2	Mar Gulf Food 2017@Dubai, UAE http://www.gulfood.com/

Regulations

The New European Regulation on Novel Foods (Regulation (EU) 2015/2283)

The new novel food regulation is in force, but will be fully implemented in January 2018. Food in this regulation is food as defined in regulation (EC) 178/2002. Food additives, flavourings, enzymes, extraction solvents and GMO's (Genetically modified organism) are not in the scope. “Novel food” means any food that was not used for human consumption to a significant degree within EU before 15 May 1997. Food classified as novel food will be in one of the listed categories as follows:

- (1) Food produced with a novel method which significantly changes the food's composition or structure.
- (2) Nanomaterials
- (3) Prior use only in/as food supplements.
- (4) Vitamins and minerals (in food supplements, special foods or for enrichment) produced with a new method or are in nano form.
- (5) New or modified molecular structure food
- (6) Food consisting of, isolated from or produced from:
 - Microorganisms, fungi, algae
 - Materials from mineral origin
 - Plants or their parts without history of use
 - Animals or their parts without history of use
 - Cell or tissue cultures

Reference: Novel Food presentation, Dr. Leena Mannonen, Department of food, European Union, Finland.

