



Certain Probiotic Bacteria in Fermented Foods Could Help Reduce Bad Breath

Bad breath often occurs after wake up. A major cause of persistent bad breath is gaseous blends of sulfur and other elements known as volatile sulfuric compounds produced by mouth bacteria. Chewing gum, flossing, brushing and using mouthwash regularly do not always help.

In the new study, researchers from the National Clinical Research Center for Oral Diseases in Chengdu, China pooled the data from seven clinical trials to examine the effects of probiotics on bad breath. The study periods were varied from 2 to 12 weeks, and a total of 278 people was assigned to take supplements of probiotics *Lactobacillus salivarius*, *Lactobacillus reuteri*, *Streptococcus salivarius*, or *Weissella cibaria*. These probiotic bacteria are usually found in fermented foods such as yoghurt, sourdough bread, misoki soup, kimchi, fermented cheese, real sauerkraut, pickled beetroot, kombucha and kefir. All these data indicated that probiotics could help reduce bad breath by inhibiting the breakdown of amino acids and proteins by anaerobic bacteria in the mouth. Therefore, the production of smelly by-products (volatile sulfuric compounds) was inhibited.

A variety of probiotic-rich foods can benefit not only the oral microbiota, but also the gut microbiome which is an important component for overall health and heart health. Thus, consumers should always consume fermented foods because if oral health is not good, it may cause many diseases such as rheumatoid arthritis, diabetes, respiratory illness, gastrointestinal disease and heart disease, etc.

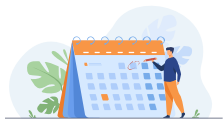




Guidelines for Requesting Permission to Use Food Product Premise in Conjunction with Other Health Product Premises under Supervision of the Thai Food and Drug Administration (FDA)

1. The scopes of determination for licensing of other health product premises under supervision of the Thai FDA are as follows:
 - 1.1 Other health products produced in the same premise of food product must not contain ingredients that are non- food or harmful to the health, nor violate the Notification of the Ministry of Public Health, Re: Prescribed Prohibited Food to Be Produced, Imported or Sold. In case the ingredients used are non-food or not complied with the mentioned Notification of the Ministry of Public Health, they must not be harmful to the health when consumed. Protocol for contamination prevention in the production process must be established.
 - 1.2 The licensee and the operator must be a juristic person or the same person as the licensee and the operator of the shared premises (as the case may be).
 - 1.3 The shared premise must be certified according to the Good Manufacturing Practice (GMP) by the Thai FDA (as the case may be).
 - 1.4 Production premise shall not be shared if it is the premise for the product with tendency to be contaminated with extremely hazardous ingredients, hazardous substance production, non-consumable product production or products for external use, food production for infants, children or high-risk consumer groups such as pregnant women, elders, patients, etc.
2. Criteria and guidelines for granting permission to use food product premise in conjunction with other health product premises under supervision of the Thai FDA are based on a decision-making plan which considers the potential risk of food contamination or making it unsafe for consumption. This is determined from the purpose of using product and the raw materials used. Therefore, it is allowed to use food product premise in conjunction with other health product facilities if the health products can be consumed and use raw materials that are edible and safe for human health as well as being produced in the same format (such as liquid, powder, tablet, capsule). The same area or production plant, production line, tools and equipment can be used together. However, prevention of cross-contamination and mixing between food and other health products must be established. And, the product premise must be certified according to GMP by the Thai FDA.
3. Guidelines for requesting permission to use food product premise in conjunction with other health product premises under supervision of the Thai FDA consist of 2 steps as follows:
 - 3.1 Application for permission and document approval for the use of food product premise in conjunction with other health product premises regulated under supervision of the Thai FDA
 - 3.2 Consideration for permission to use food product premise together with other health product premises under supervision of the Thai FDA.

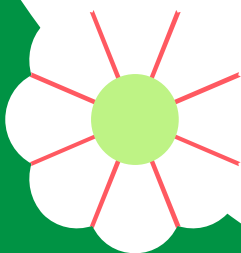




Event/Website



- 30 May** Momentive Seminar-Hair Care, Chemico Philippines, Inc., the Philippines
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- 31 May** Momentive Seminar-Sun Care, Chemico Philippines, Inc., the Philippines
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- 5-9 Jun** Cargill Seminar, Chemico Vietnam Co., Ltd., Vietnam
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- 7-8 Jun** ICI Surabaya 2023, Surabaya, Indonesia
<https://perkosmi.com/ici/>
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- 13 Jun** Nisshin Oillio Seminar, Chemico Asia Pacific (M) Sdn. Bhd., Malaysia
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- 14-15 Jun** Cosmetic Business 2023, Munich, Germany
<https://tradefair.cosmetic-business.com/en>
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- 14-17 Jun** ProPak Asia 2023, Bangkok, Thailand
<https://www.propakasia.com/ppka/2023/en/index.asp>
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- 19 Jun** Chiba Seminar, Chemico Asia Pacific (M) Sdn. Bhd., Malaysia (tentative)
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- 19-21 Jun** Hi & Fi Asia-China 2023, Shanghai, China
<https://www.figlobal.com/china/en/home.html>
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- 21-23 Jun** JFEX Food Expo, Tokyo, Japan
<https://www.jfex.jp/en-gb/about/food.html>
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- 27 Jun** Lubrizol Webinar, Chemico Myanmar Co., Ltd., Myanmar (tentative)
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- 27 Jun** Innospec Seminar, Chemico Inter Corporation Co., Ltd., Bangkok, Thailand
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- 29 Jun** Momentive Seminar, Chemico Inter Corporation Co., Ltd., Bangkok, Thailand
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- 30 Jun** Momentive Webinar, Chemico Myanmar Co., Ltd., Myanmar
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OUR News : Apr 2023

CAHB Webinar, Myanmar



Chemico Myanmar Co., Ltd., organized a webinar entitled "A Journey Through the Skin" on April 4, 2023. During the webinar, we shared about skin structure and skin types to provide basic skin knowledge to customers. Thus, they can get an idea to create skin care formulations related to skin types.

Katakura Seminar, Thailand



Katakura Co-op Agri Corp., Japan, in collaboration with Chemico Inter Corporation Co., Ltd., held a seminar entitled "Bounce and Glow with Jello Skin" on April 19, 2023, at CAHB II Center in Bangkok, Thailand. A dermatologist was invited to educate customers on skin structure and how to get Jello skin. The seminar also highlighted the potent active ingredients boosting Jello skin. Additionally, the efficacy-proof Day and Night formulations with prototypes were distributed to the attendees for testing as well.

Abyss France and Singha Park Chiangrai Seminar, Thailand



Abyss Ingredients, France and Singha Park Chiangrai Co., Ltd., Thailand in collaboration with Chemico Inter Corporation Co., Ltd., Thailand organized a seminar entitled "Cartidyss, The Revolution of Marine Collagen with Singha Park The Matter of Tea" on April 25, 2023 at Chemico Asia Health and Beauty (CAHB) center, Thailand. The seminar provided product information, global market & market trends and formulations as well as tasters. The information is very useful in the development of new products in the field of dietary supplement, beverage, jelly strip, gummy jelly, dipping sauce, chocolate bark, konjac pearl for tea, etc.

