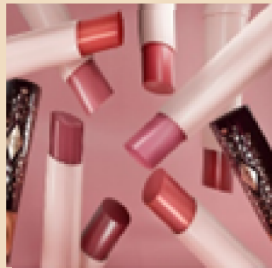




The Boom of Lip Products

According to Circana, lip makeup was a top performer in the prestige beauty category 2023 with the increasing of 31% year-on-year which is double the rate of the overall category. The top selling products included lip serums, tinted lip oils and the products designed to enhance the lip features.



<https://en.zalando.de/charlotte-tilbury-hyaluronic-happikiss-lipstick-passion-kiss-5c34c>

Butter Balms: Moisturizing & Tinted ***

As reported by Spate in February 2024, online searches for lip butter balms grew nearly 70% year-on-year. And, this was associated with the searches for ingredients including shea butter and cocoa butter along with the related claims such as moisture, shine, unscented, conditioning and intensive care. The interesting tinted balm products recently launched on the market include Hourglass Phantom Volumizing Glossy Lip Balm containing cooling menthyl lactate and a conditioning complex of emollients and oils, Charlotte Tilbury's Hyaluronic Happikiss Lipstick Balm with hyaluronic acid, C-peptide and emollients.

Lip Oils: Hydration & Cover ***

Per Spate data, the searches for lip oils recently increased nearly 28% year-on-year. Tinted lip oil products recently launched on the market were, for examples, Fenty Skin's Fenty Treatz Hydrating + Strengthening Lip Oil containing Barbados cherry extract and Milk Makeup Kush Hydrating Sheer Lip Oil with hempseed oil, sunflower oil and coconut oil as well as Japanese camellia seed oil.



<https://www.sephora.com/product/cherry-treatz-conditioning-lip-oil-1506307?skald=2731792>

Plumping Glosses: Filler Alternatives ***

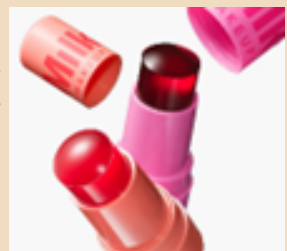
A survey recently conducted by The Benchmarking Company found that 23% of the 4,200 U.S. women felt that their lips were "too thin." Unsurprisingly, lip products with plumping gloss concept is on demand. There are a number of products launched with this concept. The first example is Haus Labs by Lady Gaga PhD Hybrid Lip Glaze Plumping Gloss with prickly pear oil, vegan collagen and a blend of Sederma actives – Maxi-Lip and Volulip for visibly fuller lips via stimulations of collagen and hyaluronic acid syntheses. Another fascinating formulation is IL Cosmetics Vegan Plumping Creamy Matte Lipstick. It is the first matte lip cream with a plumping effect, per the company. The product uses Spice N'Hot technology featuring two lip-volumizing ingredients – one for tingling sensations and another for hot and spicy sensations. It claims to be non-transferable and lasts up to 8 hours.



https://www.instagram.com/makeupin_world/p/C3WGEQ_s-z/

Multifunctional Lip Products on the Rise ***

Multi-use products that can be applied on the lips, cheeks, eyes and more are preferred by moderate makeup users, according to Mintel data. The same group of consumers also looks for products in a format that doesn't need applicators for maximizing convenience such as a stick. One of viral TikTok products is Milk Makeup Cooling Water Jelly Tint with the texture and pigmentation capturing users on social media. The product also contains vegan collagen, aloe and seawater for hydration.



<https://milkmakeup.com/blogs/makeup-best-lip-stain-and-blush>

Next: Neuro Lips ***

The latest innovation entering lip category is "Neuro lips". There is a product launched by Shield+Heal with an interesting concept. It is a botanical lip balm with aromachology scents to improve moods and promote well-being.



<https://www.instagram.com/shieldandheal/>

Standard for Pathogenic Microorganisms in Foods (Part III)



Food Product	Type of Pathogenic	Requirement
17. Foods in Sealed Containers	1. <i>Salmonella</i> spp. 2. <i>Staphylococcus aureus</i> 3. <i>Clostridium botulinum</i> ⁽⁵⁾	not detected in 25 g not detected in 0.1 g, except food product according to note 4 shall not be more than 100 CFU/g not detected in 1 g
18. Fortified Rice with Vitamins	1. <i>Salmonella</i> spp. 2. <i>Staphylococcus aureus</i> 3. <i>Bacillus cereus</i>	not detected in 25 g not more than 100 CFU/g not more than 100 CFU/g
19. Chocolates 20. Honey 21. Jam, Jelly, and Marmalade in Sealed Containers 22. Butter Oil 23. Margarine, Blends, Fat spreads, and Blended fat spreads 24. Ghee 25. Butter	1. <i>Salmonella</i> spp. 2. <i>Staphylococcus aureus</i>	not detected in 25 g not more than 100 CFU/g
26. Some Particular Kinds of Sauces such as Chilly sauce, Tomato sauce, Papaya sauce, Flour sauce or colored flour sauce and Mixed sauces mean product (26.1) Some Particular Kinds of Sauces which are passed through any process that can destroy or inhibit microbial growth by thermal treatment or other equivalent process which kept in sealed containers which are made of metal or other rigid forms materials that can prevent transmission of air into the container and can be kept at room temperature.	1. <i>Salmonella</i> spp. 2. <i>Staphylococcus aureus</i>	not detected in 25 g not detected in 0.1 g
(26.2) Some Particular Kinds of Sauces which are passed through any process that can destroy or inhibit microbial growth by other process other than listed in (26.1)	1. <i>Salmonella</i> spp. 2. <i>Staphylococcus aureus</i> 3. <i>Bacillus cereus</i> 4. <i>Clostridium perfringens</i>	not detected in 25 g not more than 100 CFU/g not more than 1,000 CFU/g not more than 100 CFU/g
27. Food Seasonings derived from the Hydrolysis or Fermentation of Soy Bean Protein	1. <i>Salmonella</i> spp. 2. <i>Staphylococcus aureus</i> 3. <i>Bacillus cereus</i> 4. <i>Clostridium perfringens</i>	not detected in 25 g not more than 100 CFU/g not more than 1,000 CFU/g not more than 1,000 CFU/g
28. Sauces in Sealed Containers (28.1) Sauces in Sealed Containers which are passed through any process that can destroy or inhibit microbial growth by thermal treatment or other equivalent process which kept in sealed container which are made of metal or other rigid forms materials that can prevent transmission of air into the container and can be kept at room temperature.	1. <i>Salmonella</i> spp. 2. <i>Staphylococcus aureus</i>	not detected in 25 g not detected in 0.1 g
(28.2) Other kind of sauces which are passed through any process that can destroy or inhibit microbial growth by other process other than listed in (28.1)	1. <i>Salmonella</i> spp. 2. <i>Staphylococcus aureus</i> 3. <i>Bacillus cereus</i> 4. <i>Clostridium perfringens</i>	not detected in 25 g not more than 100 CFU/g not more than 1,000 CFU/g not more than 1,000 CFU/g
(28.3) Tao Chiew; Fermented soybean which are passed through any process that can destroy or inhibit microbial growth by other process other than listed in (28.1)	1. <i>Salmonella</i> spp. 2. <i>Staphylococcus aureus</i> 3. <i>Bacillus cereus</i> 4. <i>Clostridium perfringens</i>	not detected in 25 g not more than 100 CFU/g not more than 1,000 CFU/g not more than 1,000 CFU/g
(28.4) Various kind of sauces other than listed in (28.1)	1. <i>Salmonella</i> spp. 2. <i>Staphylococcus aureus</i> 3. <i>Bacillus cereus</i> 4. <i>Clostridium perfringens</i>	not detected in 25 g not more than 100 CFU/g not more than 500 CFU/g not more than 1,000 CFU/g

Remark:

- (1) Food products under 9 (9.1) 1) as Aloe vera beverages shall determine only *Salmonella* spp., *Staphylococcus aureus* and *Bacillus cereus*.
- (2) Food products under 9 shall also determine *Listeria monocytogenes* only in Ready-to-drink products which have pH \geq 4.3 and are passed through the heat treatment process by Pasteurization which contained milk and food products under 9 (9.2) particular concentrated beverages which contained milk
- (3) Food products under 9 (9.2) as Cereal beverages shall also determine *Clostridium perfringens*
- (4) For food products other than food products which are passed through any process that cannot destroy or inhibit microbial growth by thermal treatment before or after a packing step in sealed containers which are made of metal or other rigid forms materials that can prevent transmission of air into the container and can be kept at room temperature.
- (5) Food products under 17 shall also determine *Clostridium botulinum* as food products which are passed through any process that can destroy or inhibit microbial growth by thermal treatment before or after a packing step in sealed containers which are made of metal or other rigid forms materials that can prevent transmission of air into the container and can be kept at room temperature, low acidified food (pH higher than 4.6 and water activity higher than 0.85)

EXPLORING TOCOTRIENOLS : THE SUPER NUTRIENT IN PALM OIL

Vitamin E is an essential nutrient known for its antioxidant properties and is readily found in lipid-rich plant products. The Vitamin E family comprises eight natural isoforms, including four tocopherols (alpha, beta, gamma, and delta) and four tocotrienols (also alpha, beta, gamma, and delta).

All tocopherols and tocotrienols are potent antioxidants; however, tocotrienols are believed to possess even greater antioxidant properties than alpha-tocopherol. This enhanced potency is attributed to the unsaturated side chain of tocotrienols, which allows for more efficient penetration into tissues with saturated fatty layers such as the brain and liver. Moreover, studies have reported that tocotrienols also exhibit lipid-lowering, antiatherogenic, blood-pressure-lowering, antidiabetic, neuroprotective, and anti-inflammatory effects. Tocotrienols are absorbed in the same manner as other vitamin E compounds, along with fat, in the small intestine, with bile salts being necessary for absorption. They are then packaged into chylomicrons and transported through the lymphatic system. Among tocotrienol forms, γ -tocotrienol appears to be better absorbed than other forms of tocotrienols.



Traditionally, research in drug and food supplement discovery has given priority to natural products, with lipid-rich plant products and vegetable oils being the primary sources of vitamin E. Tocotrienols are commonly found in palm oil and rice bran, whereas sunflower, peanut, walnut, sesame, and olive oils predominantly contain tocopherols. Palm oil emerges as one of the richest sources of tocotrienols. The oil palm tree, *Elaeis guineensis*, is cultivated on large-scale plantations primarily in tropical regions of Asia, particularly in countries like Malaysia, Indonesia, and Thailand, where palm tree cultivation is widespread.



In addition to containing Vitamin E, palm oil also boasts a significant content of carotenoids, especially alpha and beta-carotene. Research supports the beneficial effects of these carotenoids on various aspects of health, including delaying the onset of age-related macular degeneration and slowing down the aging process.

However, the production of palm oil has raised environmental concerns, prompting efforts to cultivate it more sustainably. Despite these challenges, palm oil retains its value due to its numerous health benefits. It serves as a rich source of tocotrienols, offering a wide array of health advantages for consumers.

References

1. Ahsan, H., Ahad, A., Iqbal, J. et al. Pharmacological potential of tocotrienols: a review. *Nutr Metab (Lond)* 11, 52 (2014).
2. Wong RS, Radhakrishnan AK. Tocotrienol research: past into present. *Nutr Rev.* 2012 Sep;70(9):483-90.



EVENT

JUNE-JULY 2024

4 Jun

Innospec Seminar, Chemico Vietnam Co., Ltd., Hanoi, Vietnam

11 Jun

CAHB and Mini CAHB Seminar (Food), PT. Chemico Surabaya, Surabaya, Indonesia (Tentative)

12 Jun

Cargill Seminar, Chemico Vietnam Co., Ltd., Hanoi, Vietnam

18-19 Jun

Lucas Meyer Seminar, Chemico Inter Corporation Co., Ltd., Bangkok, Thailand

20 Jun

Mini CAHB Seminar (Food), Chemico Vietnam Co., Ltd., Ho Chi Minh City, Vietnam

25 Jun

AGC & Chiba Seminar, Chemico Asia Pacific (M) Sdn. Bhd., Kota Baru Kelantan, Malaysia

26 Jun

CAHB and Mini-CAHB Makeup Seminar: Exploring 2024 Global Makeup Trends and Key Ingredients, Chemico Myanmar Co., Ltd., Myanmar

27 Jun

AGC & Chiba Seminar, Chemico Asia Pacific (M) Sdn. Bhd., Penang, Malaysia

1-2 Jul

Professional Beauty Delhi 2024, Pragati Maidan, New Delhi, India

2 Jul

Rahn Seminar, Chemico Inter Corporation Co., Ltd., Thailand

3-5 Jul

The Wuhan International Beauty, Hairdressing, and Cosmetics Expo in Central China 2024, Wuhan International Convention and Exhibition Center, Wuhan, China

16 Jul

CAHB and Mini-CAHB Makeup Seminar, PT. Kemiko Indonesia, Jakarta, Indonesia

18 Jul

CAHB and Mini-CAHB Makeup Seminar, PT. Kemiko Indonesia, Bandung, Indonesia

24-26 Jul

in-cosmetics Korea 2024, Coex, Seoul, South Korea
<https://www.in-cosmetics.com/korea>

23-25 Jul

Cosmoprof North America Las Vegas

31 Jul

CAHB and Mini CAHB Hair Care Seminar, Chemico Myanmar Co., Ltd., Myanmar



CAHB Seminar, Myanmar

Chemico Myanmar Co., Ltd., in collaboration with Chemico Asia Health and Beauty (CAHB) center, Thailand organized a very first seminar of the 2024 year on May 8th, 2024 at Best Western Green Hill Hotel. The topic was “Skincare Trends 2024.” The seminar presented Skincare trends 2024 and the focused raw materials promoted in Myanmar market. Formulation part was demonstrated by video clips, and the customers had a chance to try prototypes during the seminar.

Innospec Seminar, Thailand

Innospec Inc. in collaboration with Chemico Inter Corporation Co., Ltd., held a 2-day seminar on May 8th and 9th, 2024 under the title “Be Unique with Innospec”. This seminar updated global trends and Innospec’s latest formulation collection of the five generations presented in in-cosmetics Global 2024, Paris. The existing products and the newly launched sulfate-free surfactants were introduced as well. During the seminar, the customers could try market products, Innospec’s latest prototype collection and formulations with innovative textures related to the trends.

Momentive Seminar, Vietnam

SMART SILICONES for Hair Care Solutions – Less is More (May 8th, 2024): The seminar introduced all perfect ingredients for professional hair care solutions for salon. Such ingredients were inspired by minimalism trend, but they could provide the great results. After the theory part, all attendees could experience doing formulations developed by Chemico Vietnam Application team. The seminar hopefully could provide the advanced solutions for smooth and strong hair.

SMART SILICONES for Skin Care & Sun Care Solutions – Comfort, Efficacy & Long-lasting (May 9th, 2024): The seminar updated the latest trends for skin care and sun care as well as introduced the formulations co-developed by Momentive and Chemico Vietnam Application teams. The ingredients functioning as Film former, Spreading / Dispersing aid, SPF booster, Emulsifier, Rheology modifier and Sensory enhancer were introduced. All attendees could experience these advanced ingredients and did the trials for Lip oil and Premium hand cream in the workshop part.

Abyss Ingredients Seminar, Myanmar

Abyss Ingredients, France in collaboration with Chemico Myanmar Co., Ltd., organized the very first seminar of 2024 on May 9th, 2024 at Chemico Myanmar Application center. The topic was “Cartidyss: The Revolution of Marine Collagen & Peptidyss for Stress Management: Stress Less to Better Sleep”. The seminar was about Abyss products: Cartidyss and Peptidyss including product details with clinical and research data. Formulations and prototypes were presented to the customers as well.

