



Add Goodness

MAJIME BIO PREBIOTIC BIO-FERMENTED FRUIT EXTRACTS



ADEKA – WHO WE ARE

ADEKA Corporation is a Japanese chemical company with more than a century of experience in the cosmetics and detergents market, having nowadays more than 12 offices, 4 R&D and 15 production sites worldwide.

ADEKA is a global company with polymer additives business organizations in Japan, Korea, Taiwan, Thailand, Singapore, China, India, USA and Europe. With global R&D centers, responsive sales and logistics organizations and a worldwide distribution network, ADEKA offers a broad portfolio of products to customers worldwide.

ADEKA has been present in the surfactants market in Europe for more than 20 years now. In 1999, ADEKA centralized their European sales activities in a new head office, ADEKA Europe GmbH, in Düsseldorf, Germany.

ADEKA has a dedicated Research & Development group equipped with latest technology and modern facilities for testing and evaluation of additives performances, which help to provide innovative solutions to the market.



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OUR DISTRIBUTORS

As a global chemical manufacturing company, ADEKA has established an effective global distribution network, utilizing qualified distributors and serving all targeted markets around the world. The company is fully dedicated to serving our small customers, and the distribution strategy is structured by geographic region.



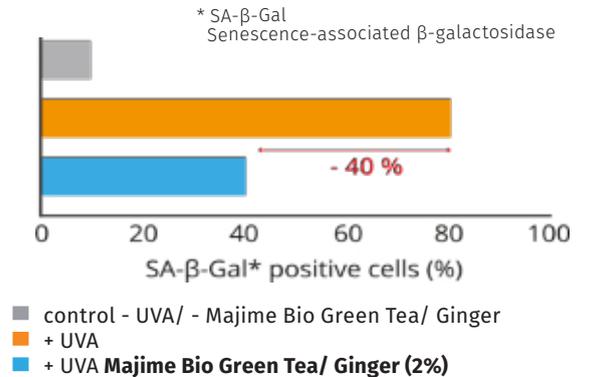
MAJIME BIO GREEN TEA/GINGER INCI: CAMELLIA SINENSIS LEAF EXTRACT ZINGIBER OFFICINALE (GINGER) WATER, LACTOBACILLUS FERMENT

Benefits:

Anti-inflammatory, antimicrobial, antioxidant, contains catechine, soothing

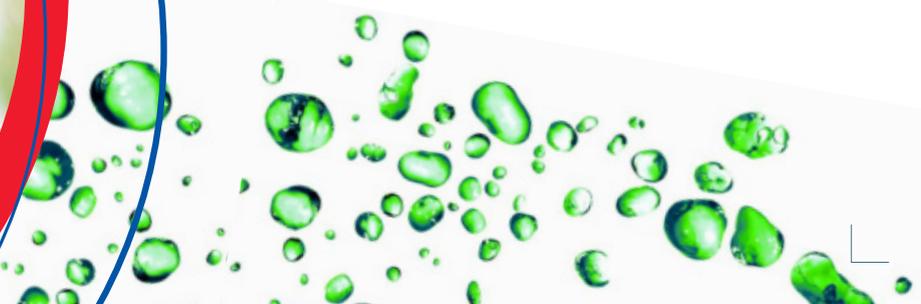
Inhibition of cellular photo-induced aging by Green Tea/ Ginger Ferment

Majime Bio Green Tea/Ginger shows protection against cellular photo-aging by up to 40% in human dermal fibroblasts.



▶ Inhibition of cellular ageing upon UVA irradiation

▶ Claims: anti- ageing



MAJIME BIO

PREBIOTIC BIO-FERMENTED FRUIT EXTRACTS

Majime Bio is a natural ingredient produced by fermentation by lactic acid bacteria (LAB). Traditionally fermented substances, such as our Fruit Ferments, are prebiotic and therefore extremely beneficial to the skin microbiome. The fermentation process give rise to bioactive compounds, amino acids & organic acid, which work synergistically with one another to help the skin become healthier overall. The improvement of the functional properties of our new Majime Bio extracts by LAB fermentation results from several mechanisms: elimination of antinutritional factors, production of skin-effective metabolites (Alpha Hydroxy Acids, AHA), improvement of absorption of bioactive compounds and increase of available micro-nutrients (vitamins, mineral phenolic compounds) leads to an increase in the antioxidant capacity of the ingredients. In addition, ADEKA can produce your customized Majime Bio with a fruit type of your choice.



MAJIME BIO KIWI

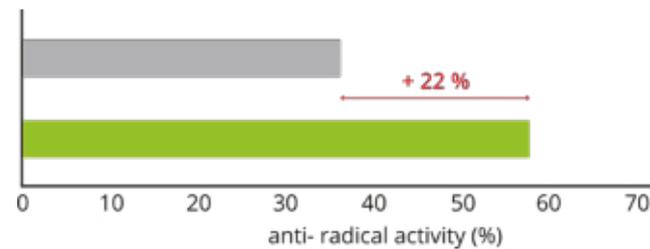
INCI: ACTINIDIA CHINENSIS (KIWI) FRUIT WATER, LACTOBACILLUS FERMENT

Benefits:

Antioxidant, vitamin C+E & polyphenols

Anti-radical activity increase by Kiwi Fruit Ferment

An increase of antioxidant activity by 22% of Majime Bio Kiwi was found through LAB fermentation, compared to unfermented, ordinary kiwi fruit extract.



■ before LAB Fermentation (Kiwi extract only)
■ Majime Bio Kiwi

- ▶ Boosting of radical scavenging activity power
- ▶ Claims: anti-oxidant, anti- ageing

MAJIME BIO COCOS

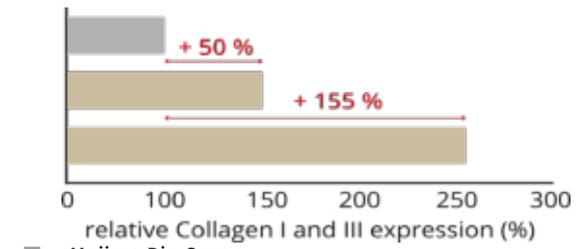
INCI: COCOS NUCIFERA (COCONUT) FRUIT JUICE, LACTOBACILLUS FERMENT

Benefits:

Antioxidant, antimicrobial & moisturizing

Collagen synthesis stimulated by Cocos Ferment

Majime Bio Cocos stimulates Collagen I synthesis by 50% and Collagen III synthesis by 155% compared to untreated control in human dermal fibroblasts.



■ - Majime Bio Cocos
■ Collagen I (+ 2 % Majime Bio Cocos)
■ Collagen III (+ 2 % Majime Bio Cocos)

- ▶ Boosting of Collagen I & III synthesis
- ▶ Claims: dermal matrix remodeling, anti- ageing

BENEFITS OF FRUITS

Fruits and their bioactive compounds are praised for powerful anti-aging & rejuvenating properties making them enormously popular among natural cosmetic producers. Fermentation adds new properties to fruits extracts in a natural way and makes them more friendly to the skin microbiome.



FEATURES

- Organic Fruits
- Green cosmetics
- Clean cosmetics
- Sustainable
- Eco-Friendly & Non-GMO
- Application in Hair & Skin care



MAJIME BIO APPLE/MATCHA

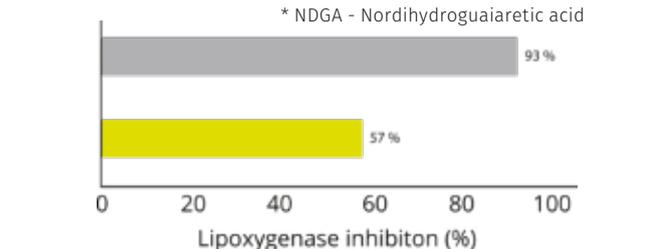
INCI: PYRUS MALUS (APPLE) FRUIT WATER, CAMELLIA SINENSIS LEAF, LACTOBACILLUS FERMENT

Benefits:

Refreshing, regenerating, revitalizing

Inhibition of the pro-inflammatory mediator enzyme Lipoxygenase by Apple/Matcha Ferment

Majime Bio Apple/Matcha inhibits activity of pro-inflammatory lipoxygenase enzyme by up to 30%.



■ activated 15-Lipoxygenase + MDGA* (Synthetic oonhibitor)
■ activated 15-Lipoxygenase + 1 % Majime Bio Apple/ Matcha

- ▶ Inhibition of proinflammatory Lipoxygenase enzyme
- ▶ Claims: anti-inflammatory, soothing

MAJIME BIO CRANBERRY

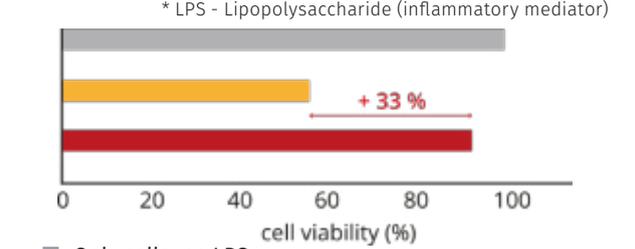
INCI: VACCINIUM MACROCARPON (CRANBERRY) FRUIT JUICE, LACTOBACILLUS FERMENT

Benefits:

Nourishing, soothing, moisturizing

Increased cell viability by Cranberry Ferment

LAB fermented cranberry increases cell viability by 33% in human dermal fibroblasts after LPS-mediated cell death.



■ Only cells, no LPS
■ LPS* (1 µg/ ml)
■ Majime Bio Cranberry (2 %) + LPS (1 µg/ ml)

- ▶ Decreased LPS-mediated cell death
- ▶ Claims: cyto- protection, revitalizing