

Hydrolyzed Vegetable Protein

Product Information

Cas

100209-45-8

Cat

COS-519

EC #

309-353-8

Functions

Antistatic; Hair Conditioning; Skin Conditioning

Description

Protein hydrolyzates, vegetable. Substance obtained by acidic, alkaline, or enzymatic hydrolysis of mixed vegetables composed primarily of amino acids, peptides, and proteins. It may contain impurities consisting chiefly of carbohydrates and lipids along with smaller quantities of miscellaneous organic substances of biological origin

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