

# Stratazyme Pro™

## Gentle & natural pear enzyme exfoliator



### Stratazyme™

INCI: Water (and) Trehalose (and) Pyrus Communis (Pear) Fruit Extract (and) Protease (and) Sodium Benzoate (and) Potassium Sorbate

CAS #: 90082-43-2

EC #: 290-131-1

**Exfoliates without  
irritation**

**Soothing & smoothing**

**Improves skin tone &  
texture**

**Acne-prone & sensitive  
skin friendly**

**Combats  
hyperpigmentation,  
acne scars & dark spots**

**Rejuvenates for  
healthy, glowing skin**

Recommended applications



Skin care



Body care



Fruit Enzymes are different from acids like AHAs and BHAs. They offer gentle exfoliation to skin to deliver a natural, healthy glow. Stratazyme™ creates a soft and smooth canvas of rejuvenated skin.

Fruit enzymes exfoliate skin by digesting the material that binds dead skin cells together. That means they remove only the topmost layer of dead skin cells at the surface. They also actively soothe skin. Enzymes break down the keratin protein in the upper layer of the skin, which bonds dead skin cells together. Without this the dead skin can gently slough off. This results in smoother, softer skin and also helps diminish scars and pigmentation.

The pears used in isolating Stratazyme™ have been gathered from pear canning operations. They are upcycled from the residues of the pear canning operations. Pear fruit enzymes have been isolated using a unique, low temperature recirculating water extraction technique, which allows the enzymes to be isolated in their intact 3-dimensional shape to maintain effectiveness.

Our *in vivo* studies found that 1% Stratazyme™ increased skin exfoliation rates by 76% versus untreated control and 33% versus placebo. 3% Stratazyme™ increased skin exfoliation rates by 93% versus untreated control and 80% versus placebo.

Stratazyme™ is ideal for use on all complexions, including deeper skin tones, and for use on acne-prone and sensitive skin types.

Vantage

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Appearance @ 25°C	Clear to Slightly Hazy, Light Yellow to Amber Liquid
Odor	Characteristic
Specific Gravity @ 25°C	0.99 – 1.02
Refractive Index @ 25°C	1.3400 – 1.3500
pH	5.0 – 6.0
Recommended Use Level	1-3%

## Formulation guidelines

Stratazyme™ pear enzymes are heat sensitive. Formulate at temperatures lower than 45 °C.

The pear enzymes will formulate into the aqueous phase of the formulation.

Stratazyme™ pear enzymes work optimally between pH 5 and 8. The enzymes are water based and preserved with either 1% Phenoxyethanol or 0.5% Sodium Benzoate/0.5% Potassium Sorbate.

Stratazyme™ pear enzymes should be compatible with most ingredients.

Strong surfactants may denature the enzymes and should be avoided.