



Bioyouth™ - Brice

Purple Rice Ferment Filtrate

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PART
01

The Value of Purple Rice



Mojiang's purple rice from the Tropic of Cancer



■ Mojiang

Mojiang, belongs to Puer city, Yunnan Province, is the only HaNi nationality autonomous county in China, and the Tropic of Cancer runs through the city. The unique geographical location and climatic conditions have created rich biological resources and nurtured the famous Mojiang purple rice, Mojiang is known as "the hometown of purple rice in China".

Mojiang purple rice is rich in protein, fat, lysine, folate, anthocyanin and other nutrients, of which anthocyanin content is as high as 130.3mg/kg, as well as calcium, iron, zinc, selenium and other elements needed by the human body, which has the effect of tonifying kidney and activating blood circulation, it has the reputation of "bone rice", "health rice" and "blood rice".



Historical Origin

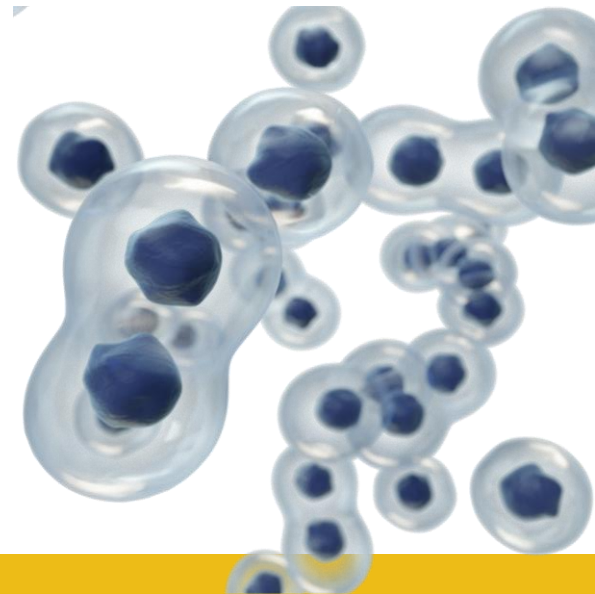
Mojiang is the hometown of twins in the world. According to folklore, the reason for the world's highest birth rate of twins in Mojiang is closely related to the long-term consumption of purple rice.

- According to the introduction of <**Classified materia medica**>: "Mojiang's purple rice has the role of tonifying kidney, activating blood circulation and brightening eyes." According to relevant historical records, the purple valley has been cultivated in Mojiang for thousands of years, and since the Ming Dynasty, the purple rice of Mojiang has become the "tribute rice" of the imperial palace.
- Qing Dynasty <In the garden magazine> and <Shun Tian Fu Zhi>, the Kangxi emperor tasted purple tribute rice, full of praise.
- In Cao Xueqin's famous novel—A Dream of Red Mansions, the "tribute rice" in the imperial palace in the past dynasties refers to the purple rice in Mojiang.



PART
02

Strain Screening & Fermentation technology



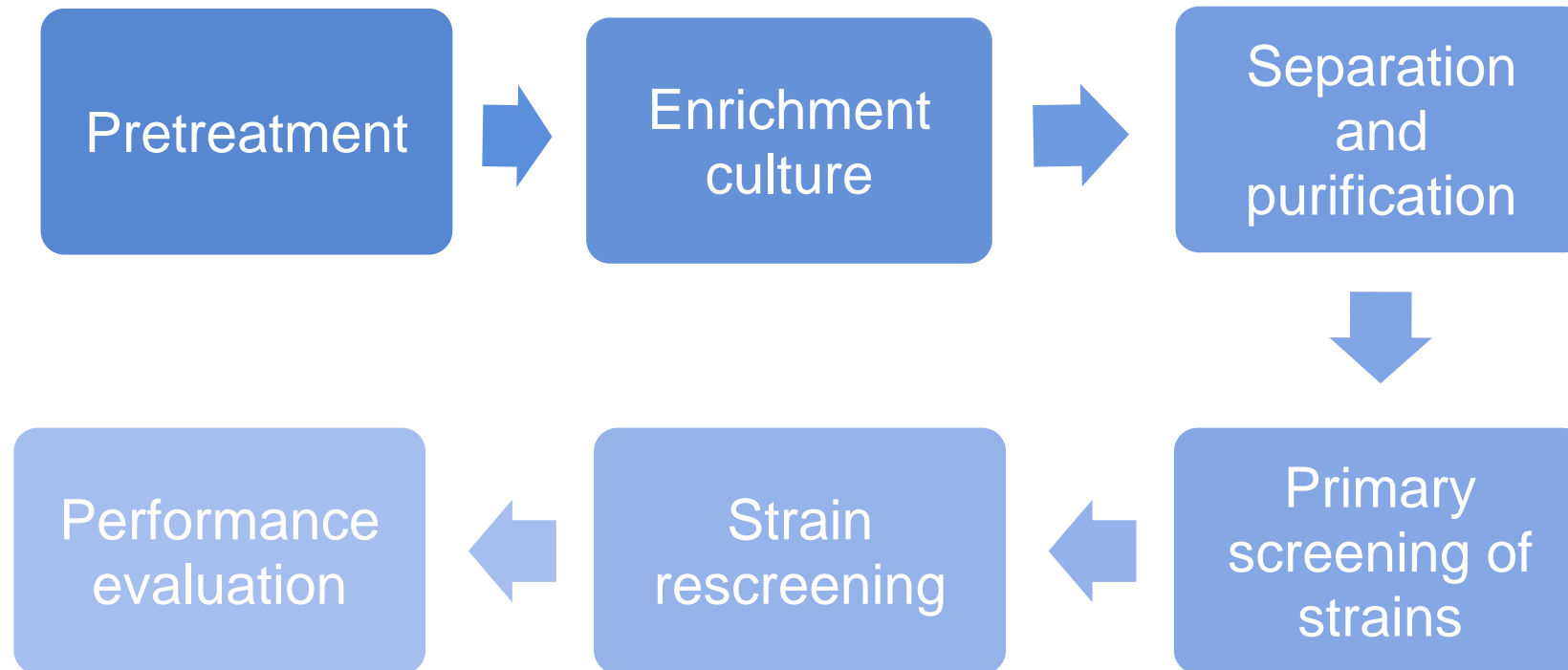
Strain sample collection - grapes

In the southern mountains of Jinan, there is a wine estate, which is covered with vines, because the whole winery is built on the spring of Mount Tai, the well 300 meters deep underground is a veritable spring water, and every grape in the vineyard is growing up by drinking the spring water.



Zhonggong Phoenix Valley grape farm

Separation and purification-- *Saccharomyces cerevisiae*



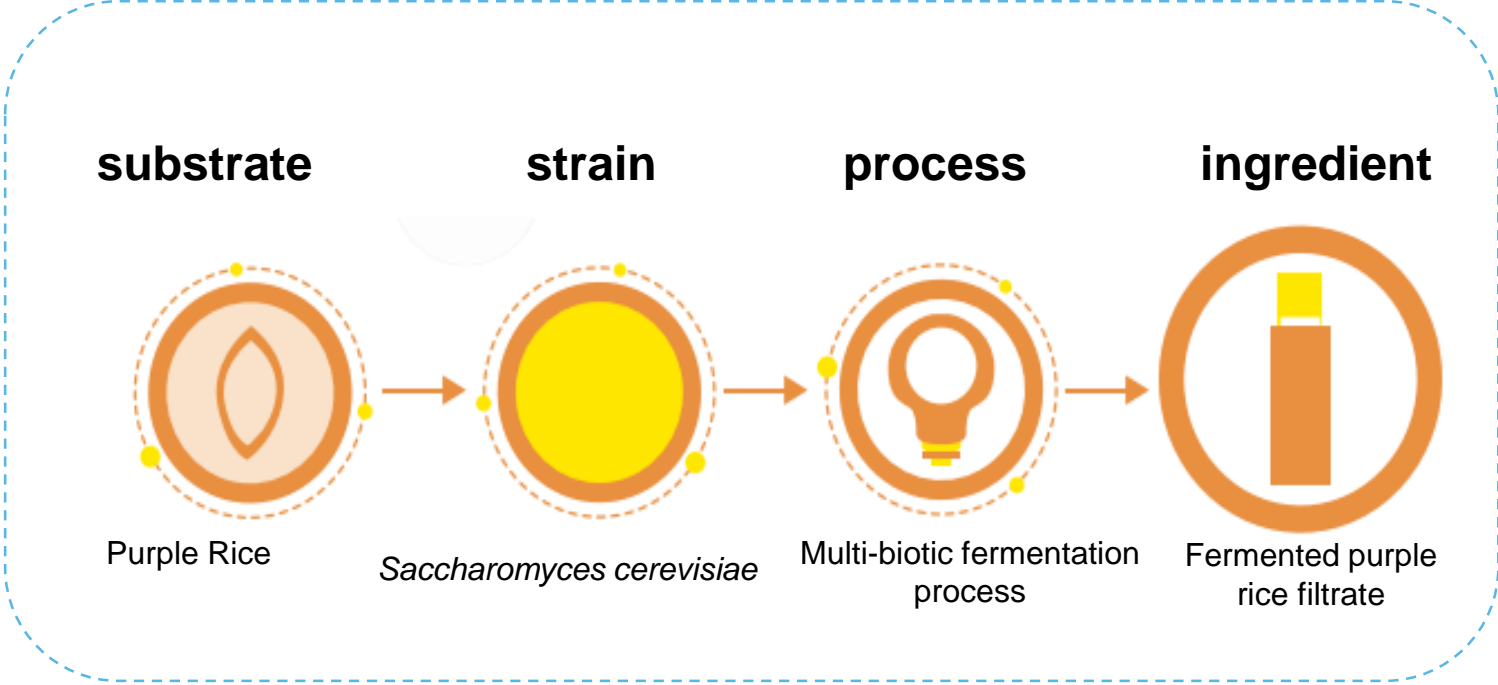
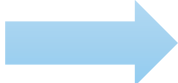
Fermentation technology



Relying on traditional Chinese culture



Purple rice



Efficient fermentation process



After fermentation, the amino acid content is significantly increased

Amino acids	Before fermentation (mg/mL)	After fermentation (mg/mL)
Thr	0	0.00009
Ser	0	0.00007
Glu	0.00032	0.00052
Gly	0	0.00014
Ala	0	0.00041
Cys	0	0.00057
Val	0	0.00032
Met	0.10264	0.0889
Tyr	0	0.00051
Phe	0	0.00032
Lys	0.07923	0.06955
His	0.10488	0.08525

- Purple rice fermentation filtrate contains **14 amino acids**.
- The glutamic acid content before fermentation was **62.5%** higher than that after fermentation.
- Through the scientific fermentation process, **8 kinds of amino acids** can be efficiently enriched/released/transformed

PART
03

Product Efficacy



Bioyouth™ - Brice PFF

Product advantage



1

Raw material: Mojiang purple rice

Compared with ordinary rice, purple rice has high protein content, complete essential amino acids, a variety of trace elements and vitamins, and also contains a lot of anthocyanins. Mojiang purple rice culture is profound, has a long history, high quality.

2

Strain: *Saccharomyces cerevisiae*

It is filtered from the grape skin, easy to culture, strong fermentation ability, can fully precipitate the active ingredients in the purple rice, while it can produce other active ingredients, and can retain the color of the purple rice itself after fermentation.

3

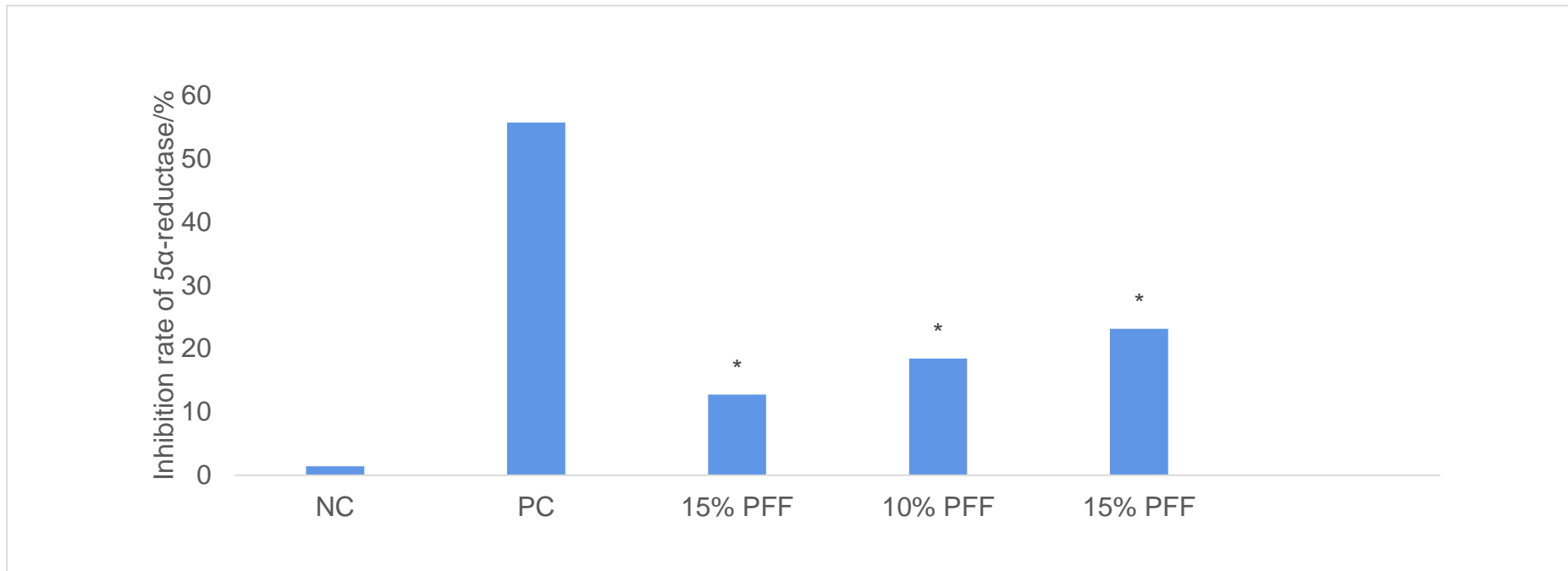
Biological activity

With strong antioxidant capacity, the product is stable under high temperature and light, and there is no sediment and other impurities.

Significant oil-control efficacy

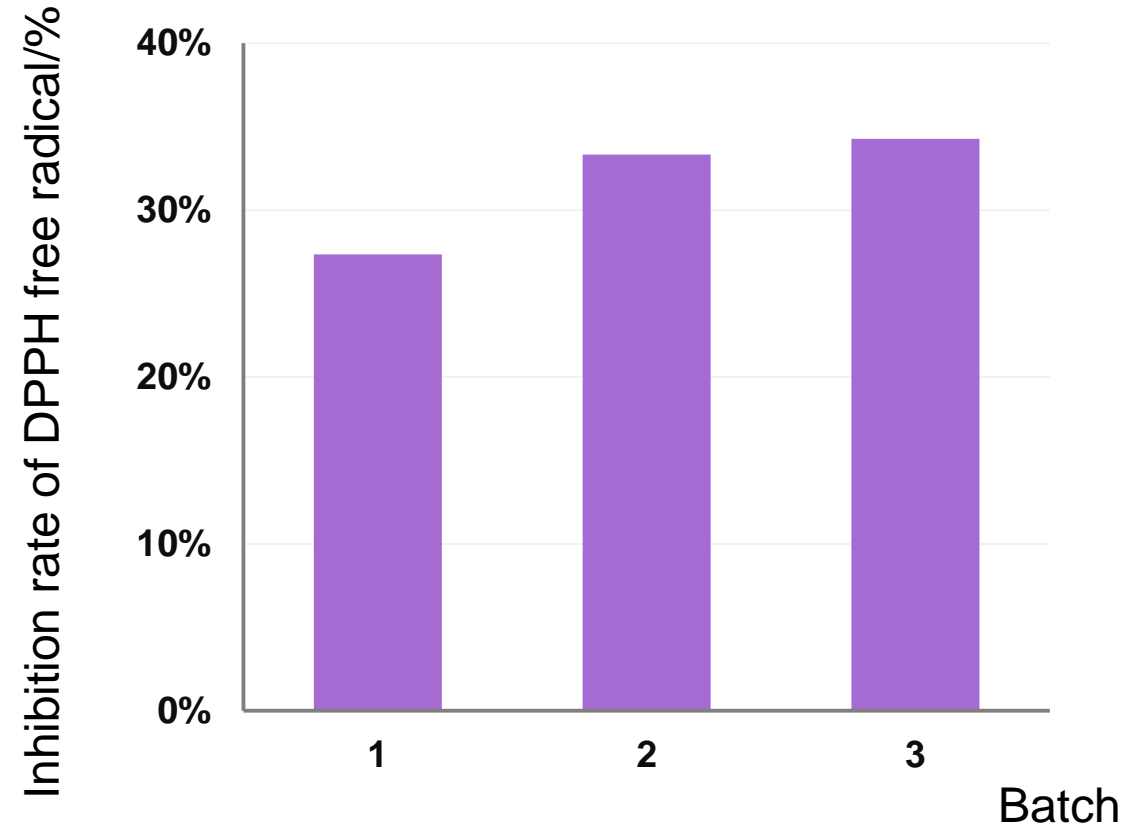


Test principle: 5α -reductase, a membrane protease dependent on reduced Coenzyme II (NADPH), is an important male hormone metabolizing enzyme in the skin, can irreversibly convert Testosterone (T) to Dihydrotestosterone (DHT), DHT is the most active male hormone, which can induce excessive oil production in the sebaceous glands. Reducing DHT level by inhibiting 5α -reductase activity can effectively relieve the excessive secretion of oil by sebaceous glands.



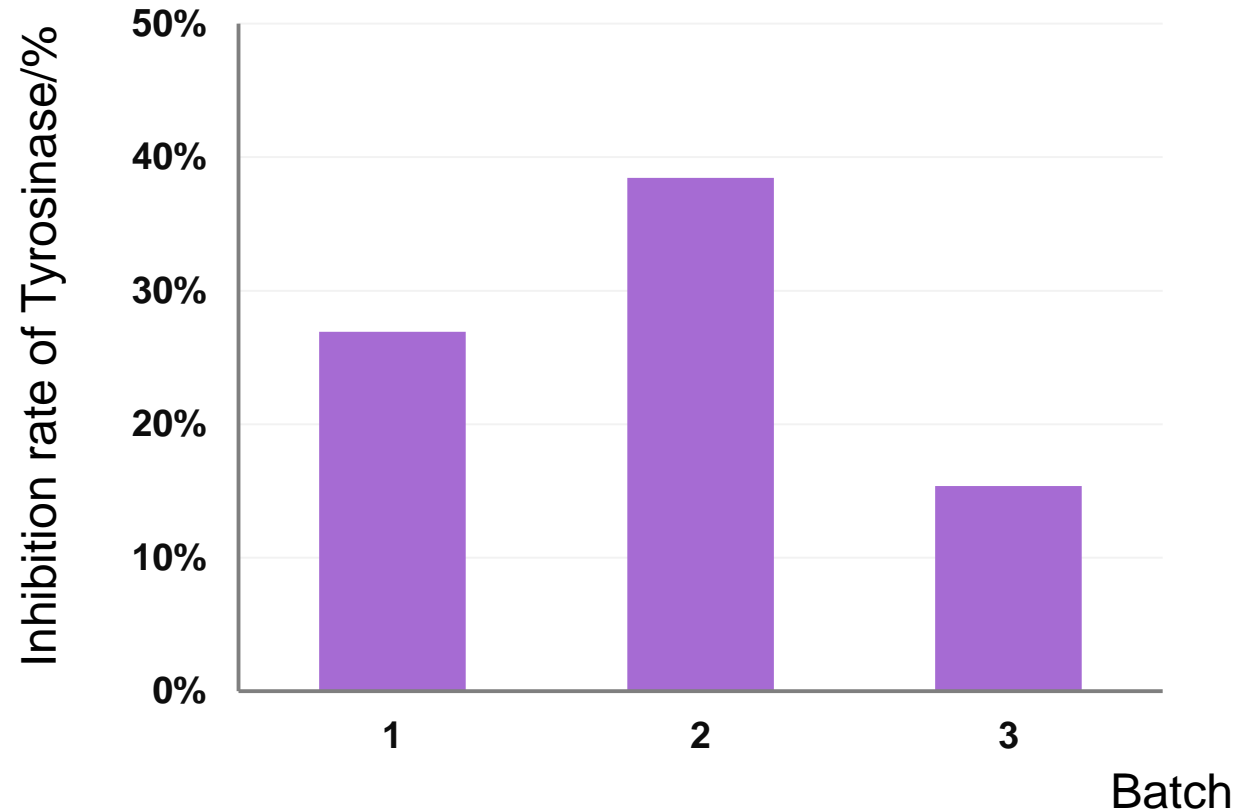
Compared with negative control, the inhibition rates of 5α -reductase of 5%, 10% and 15% purple rice fermentation filtrate were 12.736%, 18.396% and 23.113%, respectively, indicating that purple rice had significant oil control effect.

DPPH free radical scavenging ability



The free radical scavenging rates of the three batches of purple rice fermentation filtrate were 27.34%, 33.33% and 34.27%, respectively, indicating that the purple rice fermentation filtrate had certain antioxidant activity.

Whitening ability



The tyrosinase inhibition rates of the three batches of purple rice fermentation filtrate were 26.92%, 38.46% and 15.38%, respectively, indicating that the samples had weak whitening activity.

PART
04

Product Information

Product Information



INCI Name:

SACCHAROMYCES/RICE FERMENT FILTRATE, PENTYLENE
GLYCOL, METHYLPROPANEDIOL, ETHYLHEXYLGLYCERIN

Applications:

Used in all kinds of skin care products such as facial mask, essence,
cream, lotion, etc.



THANKS
