

Carnosine

Description

Carnosine is a naturally occurring dipeptide composed of the amino acids L-histidine and beta-alanine. In humans, carnosine plays a role in various physiological processes due to its antioxidant and protective properties. The substance is now used for medical and cosmetic purposes. Carnosine occurs naturally in our bodies but decline with age. Topical application in cosmetics helps rejuvenate senescent cells, increase cell division and prolong cell lifespan "longevity".

Carnosine is a potent multi-functional ingredient in cosmetics, offering cellular longevity, antioxidant defence, anti-glycation activity and skin-rejuvenating effect. Its high efficacy at low concentrations and excellent skin tolerance makes it a valuable component in modern anti-aging and skin health formulations.

Efficacy

- anti-glycation
- anti-aging
- anti-oxidation
- cell longevity support
- skin brightening
- improves elasticity

Appearance

off-white or white powder

INCI

Carnosine

Registration

CAS-No.....305-84-0

EC-No.....206-169-9

Raw material approved by ECOCERT GREENLIFE,
conform to the COSMOS Standard.

Preservatives / Stabilizers

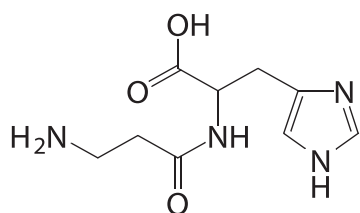
none



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Characteristics

melting point.....267.3 °C
boiling point.....> 500 °C
loss on drying.....<= 1 %
pH-value.....7.5 – 8.5
assay (HPLC).....>= 99 – 101 %



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molecular weight.....226.23 g/mol
molecular formula.....C₉H₁₄N₄O₃
synonym.....β-Alanyl-L-histidine

Application

daily cosmetic products
gels and ampoules
creams and lotions
face masks
eye treatments

Application concentration

for daily use.....0.1 - 1 %
for special use.....1 - 2 %

Incorporation

Carnosine should be solved under stirring in the water phase.

It has extremely high thermal stability and is resistance for 20 minutes up to 120 °C. The pH should be 5 - 7.

Toxicology

non hazardous in normal use concentration

Storage & Shelf life

Carnosine should be stored in original sealed containers in a dry, well-ventilated and light protected place at temperatures between 10 – 25 °C.

In closed original containers the shelf life is 24 months.