

Introduction to Modern Cosmetic Preservation

DIRECTED BY

Steve Herman — President, Diffusion LLC



Course Topics Include:

- Preservative Mechanisms
- Traditional and novel preservatives
- Blends and boosters

about the course

Preservatives are an essential component of consumer products, and basic knowledge of preservative technology is important for marketers and formulators.

It is necessary to understand the nature of microorganisms and the mechanisms that disrupt their growth. Many traditional preservatives are formaldehyde donors. Parabens, which are excellent products, are the victims of bad publicity. Several non-traditional products are available, and the use of glycols and activity boosters is useful. Essential oils can also have preservative activity.

This 90-minute accredited training will address these topics and a variety of new approaches that lower the barrier to successful preservation, such as reduced water activity, hurdle technology, HACCP and cGMPs..

who should attend

This online training will benefit professionals in the following industries: Cosmetics, Household Products, Industrial & Institutional Products and Pharmaceuticals.

Likely potential job functions of attendees would be: chemists, formulators, managers, marketers, and retailers.

Professionals in departments such as research & development, marketing, management, regulatory, and purchasing will find the course especially valuable.

learning objectives

Upon completion of this course, you will be able to:

- Describe the mechanism of how traditional preservatives work
- Discuss an overview of the requirements for a good preservative
- Explore the criticism of many preservatives as irritants, formaldehyde donors, or bad publicity in the case of parabens
- Give basic examples of new preservatives, the use of glycols, essential oils, and novel synergistic mixtures
- Describe the basics of new concepts such as water activity, hurdle technology and some fundamentals of HACCP and cGMPs

course outline

Review of Learning Objectives

Module 1

- Microorganisms
- Preservative mechanism
- Requirements of a good preservative

Module 2

- Traditional preservatives
- New ingredients
- Glycols and boosters

Module 3

- Essential Oils
- Blends
- Water activity, hurdle technology, HACCP, cGMPs

Question and Answer Session

Assessment Opportunity

course instructor

Steve Herman, currently serves as Scientific Advisor to Sino Lion USA. He was an Adjunct Professor in the Fairleigh Dickinson University Cosmetic Science Program from 1993 to 2018, teaching the Cosmetic Formulation Lab and Perfumery. Beginning in 2019 he teaches a distance learning Fragrance Science course for the University of Cincinnati. Steve was a columnist for GCI Magazine for 17 years and has written a book, *Fragrance Applications: A Survival Guide*, and several book chapters. His Society of Cosmetic Chemist activities include service as Chairman of the NY Chapter in 1992 and 2013, election to Fellow status in 2002, and instructor in the Continuing Education Program

Accreditations



International Accreditors for Continuing Education and Training (IACET)

Cobblestone has been approved as a CEU Accreditor by IACET and awards CEUs for participation in qualified courses. Cobblestone has demonstrated that it complies with the ANSI/IACET Standards and is authorized to offer IACET CEUs for its programs. CEUs will be awarded for participation in Cobblestone's courses at the rate of .1 CEU per contact hour upon successful completion of the entire course and 70% accuracy in the required Learners' Assessment. A minimum score of 80% is required for all courses within a Cobblestone Certification Program. This course offers a total of 1.5 contact hours, or .2 CEUs. For further information, visit www.iacet.org