

ENCAPSULATION AS A METHOD OF STABILIZING UNSTABLE COMPONENTS IN COSMETIC PRODUCTS

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The paper considers a method for stabilizing components in a cosmetic product, which helps to maximize the preservation of quality indicators, product appearance, and beneficial active ingredients that are easily degraded by environmental factors.

Encapsulation of active ingredients is an innovative technology that allows to put in details into additional factors of components. This technology is used in perfumery and cosmetics, food and pharmaceutical stores, in the in particular in the cosmetics industry, where it changes approaches to skin care and the creation of makeup formulas. Encapsulation ensures stability, effectiveness and controlled release of active substances during and after application. It not only protects sensitive ingredients from the environment, but also increases the effectiveness and longevity of cosmetic products. Due to this technology, products are created that are more efficient and convenient to use [1, 2].

The essence of the encapsulated cosmetic component is that every microcapsule contains an active substance, which is released into the main phase when the microcapsules are broken by mechanical action or elevated temperature applied to the cosmetic formula. Cosmetic product can be a lipstick, blush, face powder, foundation, eye shadow or another cosmetic product. The inclusion of innovative technology in cosmetic formulas provides many advantages:

- Product stability and greater efficiency;
- Improved compatibility and ease of use;
- Extended shelf life, innovation and product differentiation;

We believe that the described technology should be gradually introduced into production as a way to create more stable and effective cosmetics, and that the technology of encapsulation of components can be the beginning of the creation of more diverse and interesting cosmetics that have a longer-lasting effect and result during use.

References:

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