

# Formulation and Evaluation of Anti-Aging Cream using Grapes Seed Extract Oil

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**Abstract:** Skin aging can be described as irregular pigmentation, increased wrinkling, loss of elasticity, dryness and roughness. Grapes seed oil extraction with antioxidant activity that is not yet included in a topical formulation. Studies have reported that grape seeds exhibit a broad spectrum of pharmacological properties against oxidative stress. Their potential health benefits include protection against oxidative damage, and anti-diabetic, anti-cholesterol, and anti-platelet functions. Aim of this study was to evaluate the antioxidant and antiaging activity of a cream formulation containing a grapes seed oil extraction

**Keywords:** grape seeds, grapes, proanthocyanidins, flavonoids, catechins

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