

KIMICA ALGIN Alginate Beads



Easy to Make
Enhance Your Gastronomy
Stability to Heat

Variation of Alginate Jellies



Gold Leaf



Soya Milk



Tomato Juice



Corn Soup



Drop one by one



Alginate Jelly

Recipe

Ingredients	Amount
Sodium Alginate	2g
Juice	200mL
1% Calcium Chloride solution	As requested

[Procedure]

- 1, Add Sodium Alginate into stirring Juice.
(or add Sodium Alginate into stirring water. Add ingredients and homogenized)
- 2, Drop the alginate solution dropwise into the Calcium chloride solution to produce small Alginate beads.

*Rinse alginate beads with water to have better taste.

Marine Biopolymers Alginate

Alginate is a natural polysaccharide at levels of 30 to 60% in certain species of brown algae (on a dry weight basis). Alginate is considered to have dietary fiber properties. Alginic acid accumulates in brown seaweeds and forms a structural component of the cell walls. This accumulation of alginate also gives flexibility to seaweed and allows the seaweed to withstand tidal forces. Alginic acid was first isolated and named by a Scottish scientist, Dr. E.C.C. Stanford, in 1883. Since then, alginic acid and its derivatives have been utilized as a hydrocolloid in a variety of applications such as food additives, pharmaceuticals, cosmetics and textile printing.

KIMICA Alginate – a highly valued, sustainable material.



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