

KIMICA ALGIN M406

Bakery Fillings

(Apple Pie)



Boosts Yield Enhances Heat Resistance Improves Taste and Texture

The stability to heat prevents syneresis at baking process.

You can have juicy fillings also flaky pie crusts.

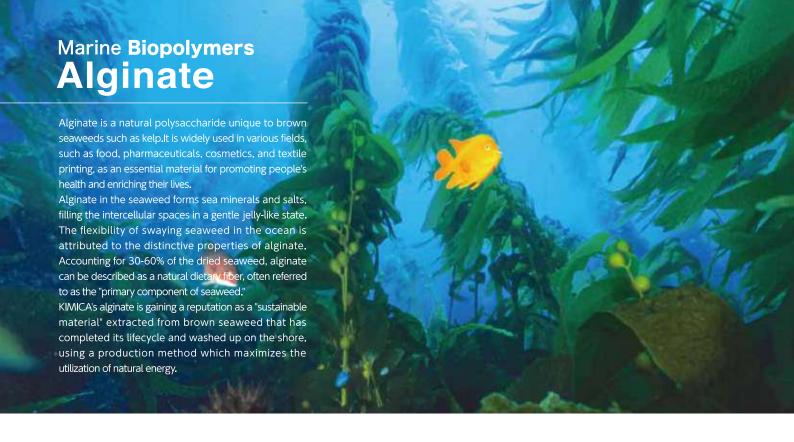


Recipe

Ingredients	Amount
Apple(chopped small) ······	·· 500g
Sugar·····	···· 45g
Butter ·····	··· 25g
KIMICA ALGIN M406 ·····	··· 2.5g
Water ·····	·· 250g

[Procedure]

- 1, Boil sugar and butter until caramel in color.
- 2, Add apples, cook until tender then remove from heat.
- 3, Dissolve M406 into water using a suitable mixer.
- 4, Add to apples, mix quickly, then refrigerate.



KIMICA Alginate - a highly valued, sustainable material.



Nominated for the Earthshot Prize



JAPAN SDGs Award



Good Life
Award
Minister of the
Enviroiment Award





Green
Purchasing
Award
Minister of the
Enviroiment Awar







Food Safety, Security &
Envroimental
Contribution
Award





Sustainable Selection ★★★





Courageous Management Award











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