

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)	500 g
Sugar	45 g
Butter	25 g
KIMICA ALGIN M406	2.5 g
Water	250 g

[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.

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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