

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.....	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.

Marine Biopolymers Alginate

Alginate is a natural polysaccharide unique to brown seaweeds such as kelp. It is widely used in various fields, such as food, pharmaceuticals, cosmetics, and textile printing, as an essential material for promoting people's health and enriching their lives.

Alginate in the seaweed forms sea minerals and salts, filling the intercellular spaces in a gentle jelly-like state. The flexibility of swaying seaweed in the ocean is attributed to the distinctive properties of alginate. Accounting for 30-60% of the dried seaweed, alginate can be described as a natural dietary fiber, often referred to as the "primary component of seaweed."

KIMICA's alginate is gaining a reputation as a "sustainable material" extracted from brown seaweed that has completed its lifecycle and washed up on the shore, using a production method which maximizes the utilization of natural energy.

KIMICA Alginate – a highly valued, sustainable material.



KIMICA Corporation www.kimica-algin.com

2-1-1 Yaesu, Chuo-ku, Tokyo 104-0028 Japan Tel. +81-3-3548-1941 E-mail tokyo-office@kimica.jp



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