

KIMILOID BAKERY



KIMILOID(Propylene Glycol Alginate) is an ingredient of choice in the bread industry. KIMILOID offers fantastic performance in Bakery.

Reduce Cost / Increase Volume

Improve water retention of the dough, resulting in increased volume and cost reduction.

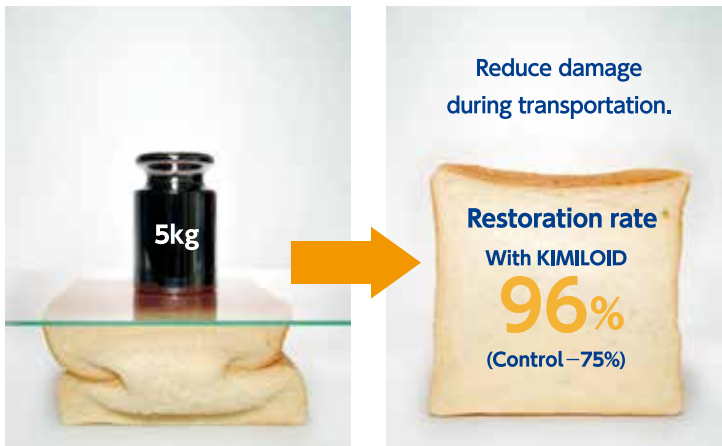
Soften Texture

Give fine and uniform bubbles in the crumb, resulting in a soft and fluffy texture.

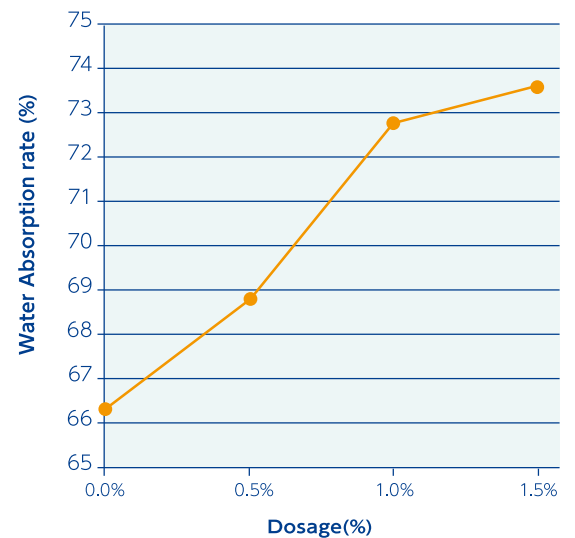
Keep Shape

Produce strong reshape ability.

Shape Recovery



Water Absorption



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.



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