

KIMICA ALGIN M406

BAKERY FILLING CREAM



Enhance Product Value

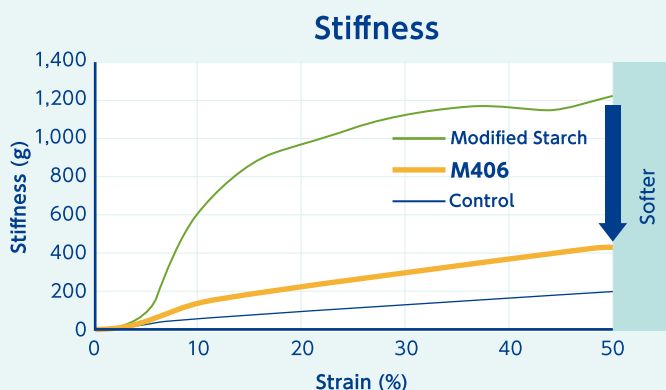
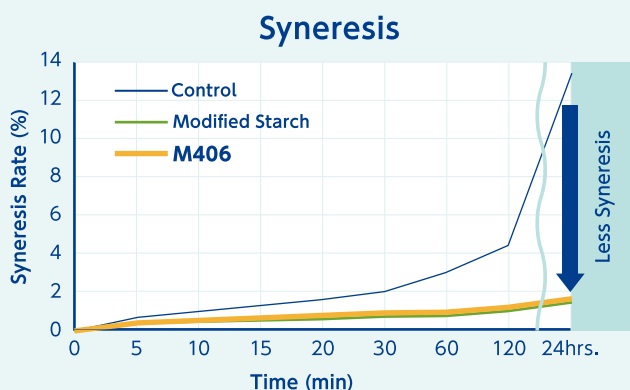
Improve Taste and Texture

Increase Yield

KIMICA ALGIN M406 is a polysaccharide-based thickening and stabilizing agent formulated from natural seaweed-derived "alginate." Bakery Filling Cream used in bread and confectionery fillings can suffer from undesirable syneresis, affecting the appearance and texture of the food. Typically, this issue is addressed by using amounts of modified starch, but this can make the cream overly firm. KIMICA ALGIN M406 effectively prevents syneresis from bakery filling cream with a minimal dosage, and after absorbing water, it transforms into a non-viscous, loose gel. This maintains the taste, texture, and visual appeal of the bakery filling.

Comparison

Compare Syneresis, Stiffness, Taste and Texture for 3 different Bakery Filling Cream: 0.2% of KIMICA ALGIN M406, 3% of Modified Starch and Control



Taste and Texture

M406: Glossy surface and a rich, smooth mouthfeel

Modified Starch: Dull, lumpy texture with a loss of shine and a sticky mouthfeel

Control: Glossy appearance and the texture feels wet due to syneresis.

How to use

Mix the powdered ingredients with M406 (powder) in advance or add M406 powder to the adjusted bakery filling cream. When adding M406 powder to the adjusted cream, it's recommended to pre-mix sugar and M406 in powder form to ensure even dispersion.

Recommended Dosage 0.1~0.5% of total amount

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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