

KIMICA ALGIN M429S

FOOD BINDING AGENT



Low Cost

Wide Applications

Reduction in Food Loss

KIMICA ALGIN M429S exhibits strong binding properties with various materials

Meat



Binds fatty meats and some marinated meats



Seafood



Binds not only meats but also salmon, shrimp, and more



Vegetable



Binds vegetables as well as different ingredients



Cost Reduction



Cost comparison per 1 Kg of meat

Costs less than other ingredients

<Dosage> Enzyme
Preparation:1.0%

50% M429S:1.2%



Allergen **Free**



Alginate is a natural material derived from seaweed, ensuring no food allergy concerns. It is also free from GMOs and BSE, making it safe to use.

Strong Binding Properties



M429S, with its main component alginate, forms a gel that firmly binds food materials. The alginate gel is heat-resistant, so the binding effect remains even when the bound materials are heated.

Excellent Workability



M429S provides excellent binding effects whether sprinkled as a powder directly onto food ingredients or dissolved in water and mixed.

HOW TO USE

Ingredient: Meat (1 Kg)



Mix with Powder



Add 12g of M429S powder

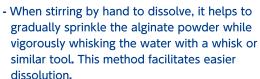
Mix with Solution



Add 200g of M429S solution*1

(*1) How to make M429S Solution

- a) Add 12 g of M429S Powder to 188 g water
- b) Blend with a multi-blender or a mixer
- Blend for about 30 seconds to 1 minute, or until large lumps are gone.



(*2) The binding time varies depending on the type of food, size, quantity, and other factors. Adjust the optimal binding time based on observed results.



Mix thoroughly until uniform. (1-2 min.) Crush any lumps if present.



Pack tightly into molds, then refrigerate for 4 hours to overnight*2 before freezing.

Using the same method, M429S can also bind seafood, vegetables, and other ingredients.

Recommended Dosage:

Mix powder with ingredients: Use 1.2% of the ingredient's weight for binding Mix solution with ingredients: Adjust with a 6% aqueous solution



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