

KIMILOID

FROZEN PUFF PASTRIES



Rough-puff pastry does not typically rise or have distinct layer after being frozen. Quick-puff pastry with added KIMILOID(Propylene Glycol Alginate) yields excellent results even after being frozen. The pastry rises well when baked with clearly defined layers and has a crisp, flaky texture.

Separate Each Layer Evenly

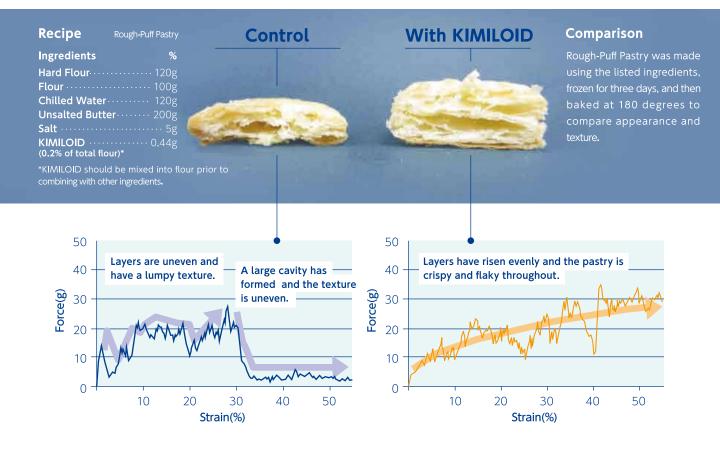
Each layer is evenly separated and clearly defined, resulting in a consistent crisp and flaky texture throughout the pastry.

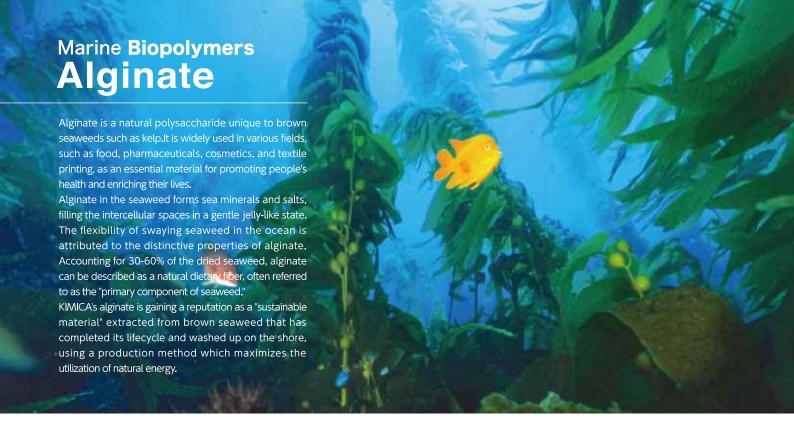
Enhance Rise

Adding KIMILOID gives the dough a firmer texture which produces pastries with enhanced rise.

Improve Workability

KIMILOID makes dough more elastic and easier to roll and work.





KIMICA Alginate – a highly valued, sustainable material.



Nominated for the Earthshot Prize



JAPAN SDGs Award



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Good Life Award Minister of the nviroiment Award



Green
Purchasing
Award
Minister of the
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Food Safety, Security &
Envroimental
Contribution
Award





Sustainable Selection ★★★





Courageous Management Award











America Inc.



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2024.09