

KIMILOID

GLUTEN-FREE BREAD



Keep Shape and Improve Mouth Feel



Less Caving

Allergen Free

Smooth Structure

Good Mouth Feel

Recipe

(% against rice powder)

Rice Powder	100.0%
Baking Powder	3.3%
Sugar	6.7%
Salt	0.8%
Vegetable Oil	8.3%
Dry Yeast	1.7%
Water	91.7%
◆KIMILOID (Propylene Glycol Alginate)	0.7%
◆HPMC	0.1%

Control



Shape of the bread may not be maintained during storage.

HPMC



Shape of the bread may not be maintained during storage. Mouth feel remains the same.

HPMC+KIMILOID



Better shape and appearance of the crosscut section with improved mouth feel.

Marine Biopolymers Alginate

Alginate is a natural polysaccharide at levels of 30 to 60% in certain species of brown algae (on a dry weight basis). Alginate is considered to have dietary fiber properties. Alginic acid accumulates in brown seaweeds and forms a structural component of the cell walls. This accumulation of alginate also gives flexibility to seaweed and allows the seaweed to withstand tidal forces. Alginic acid was first isolated and named by a Scottish scientist, Dr. E.C.C. Stanford, in 1883. Since then, alginic acid and its derivatives have been utilized as a hydrocolloid in a variety of applications such as food additives, pharmaceuticals, cosmetics and textile printing.

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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