

KIMICA ALGIN ICE CREAM



Texture Improver

KIMICA ALGIN M702

Gives a melt-in-your-mouth and light texture (a frozen dairy dessert with milk-solids content of 3% or greater).

KIMICA ALGIN M502

Provides a rich, smooth and pleasant texture (a frozen dairy dessert with milk-solids content of 10% or greater).

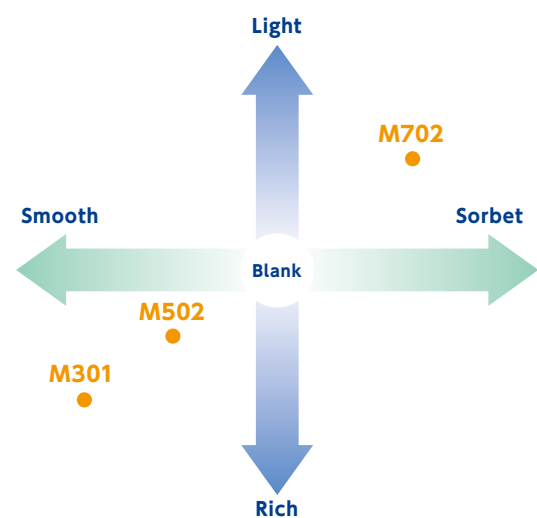
KIMICA ALGIN M301

Creates a very rich and smooth texture (a frozen dairy dessert with milk-solids content of 15% or greater).

Recipe

Ingredients	Amount(%)
Milk	61.10%
Whipping Cream	19.50%
Skim Milk Powder	4.05%
Sugar	15.10%
KIMICA ALGIN	0.25%
TOTAL	100.00%

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.



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