

# KIMICA ALGIN ICE CREAM





# 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).

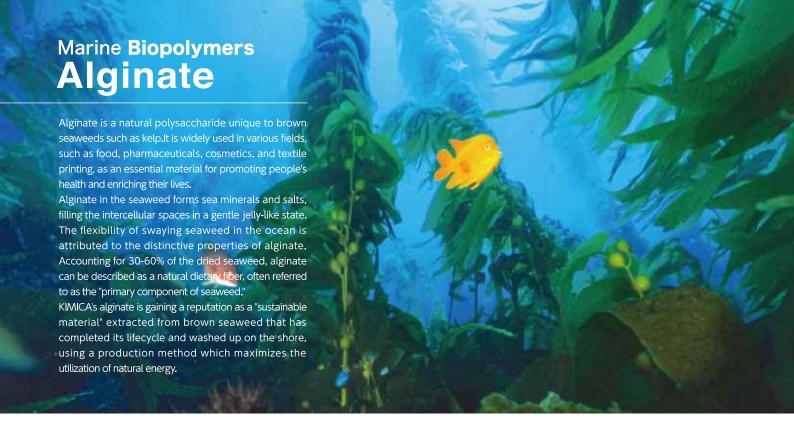
#### Recipe

Ingredients	Amount(%)
Milk·····	61.10%
Whipping Cream ······	19.50%
Skim Milk Powder · · · · · · ·	····· 4 <b>.</b> 05%
Sugar ·····	15.10%
KIMICA ALGIN	······ 0 <b>.</b> 25%
TOTAL	100.00%









### 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
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Food Safety, Security &
Envroimental
Contribution
Award





Sustainable Selection ★★★





Courageous Management Award











America Inc.



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