

KIMICA ALGIN M407

# INSTANT JELLY

-Gelling agent for Instant Jelly-



## Fast and Easy Preparation Heating is not Required

### Recipe

Ingredients	Amount
KIMICA ALGIN M407 .....	10g
Water※ .....	150mL

#### [Procedure]

- 1, Add water to a suitable mixer.
- 2, Slowly add KIMICA ALGIN M407 and continue mixing.
- 3, Pour into containers and allow to set to a firm gel.

※Alginate has characteristics to form a gel with minerals like calcium due to ion exchange. Mixing with high calcium dairy products or with hard water could inhibit gel formation.

# Marine Biopolymers Alginate

Alginate is a natural polysaccharide unique to brown seaweeds such as kelp. It is widely used in various fields, such as food, pharmaceuticals, cosmetics, and textile printing, as an essential material for promoting people's health and enriching their lives.

Alginate in the seaweed forms sea minerals and salts, filling the intercellular spaces in a gentle jelly-like state. The flexibility of swaying seaweed in the ocean is attributed to the distinctive properties of alginate. Accounting for 30-60% of the dried seaweed, alginate can be described as a natural dietary fiber, often referred to as the "primary component of seaweed."

KIMICA's alginate is gaining a reputation as a "sustainable material" extracted from brown seaweed that has completed its lifecycle and washed up on the shore, using a production method which maximizes the utilization of natural energy.

## KIMICA Alginate – a highly valued, sustainable material.



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