

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 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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