

## KIMILOID

# LACTIC ACID BEVERAGE

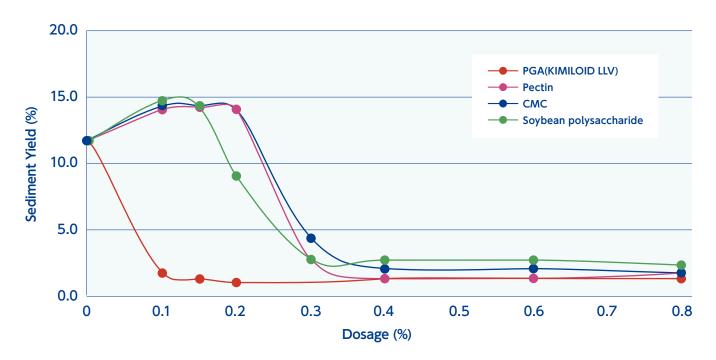


### KIMILOID (Propylene Glycol Alginate)

KIMILOID is used as a dispersion stabilizer; it surrounds lactoprotein producing repulsion of the protein particles. The alginate structure helps the dispersion of lactoprotein and thus prevents protein particles precipitation.

# Lactoprotein Stabilization Comparison

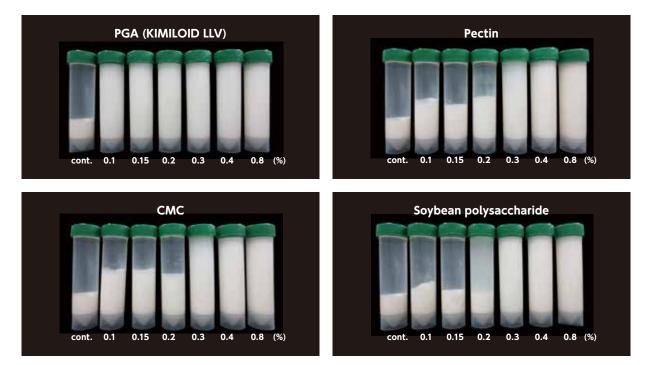
Sediment quality determined for each stabilizer, PGA (KIMILOID), Pectin, CMC and Soybean polysaccharide) added to Acid Milk Beverage (3% MSNF) after homogenization in a centrifuge separator.



# **Acid Milk Beverage Stability Comparison**

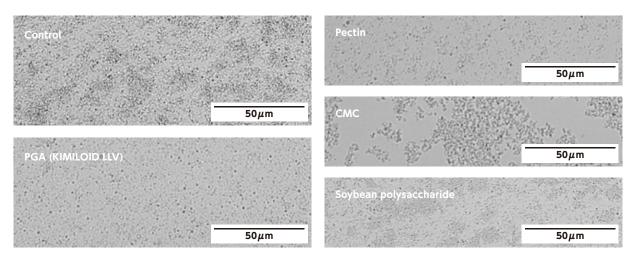
#### **Comparison 1**

50ml of each homogenized ingredient (in self supporting centrifuge tubes) after 2 weeks at room temperature (stabilizer dosage from 0.1 to 0.8%).



### **Comparison 2**

Micrographs of the comparison of lactoprotein dispersion at 0.15% stabilizer dosage.







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