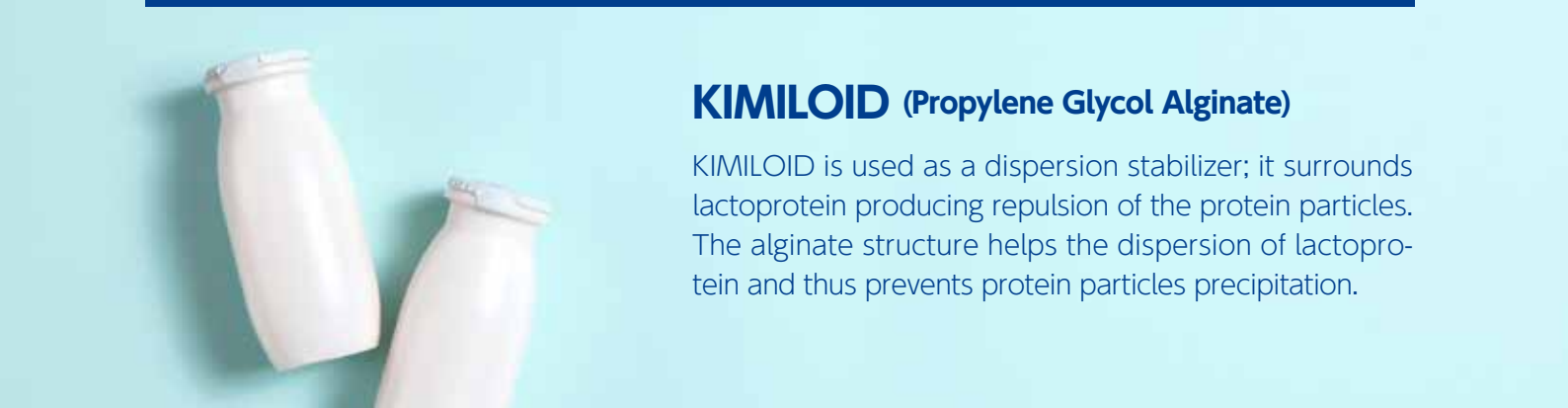


KIMILOID

LACTIC ACID BEVERAGE

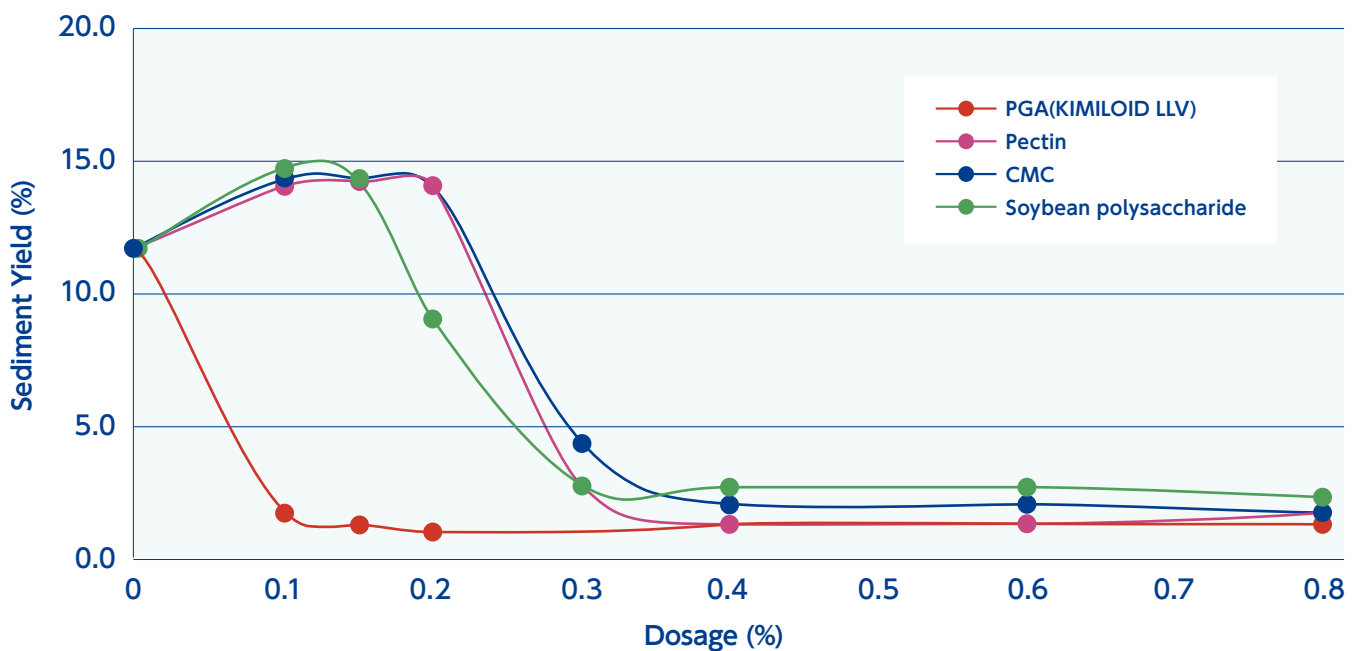


KIMILOID (Propylene Glycol Alginate)

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

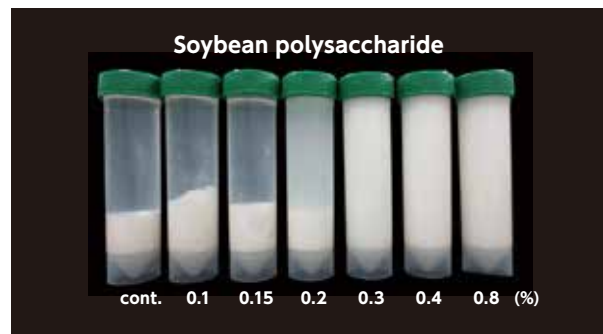
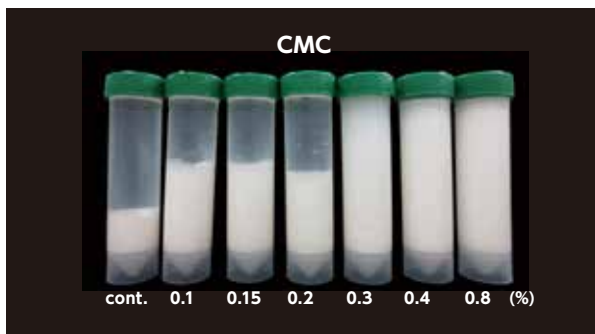
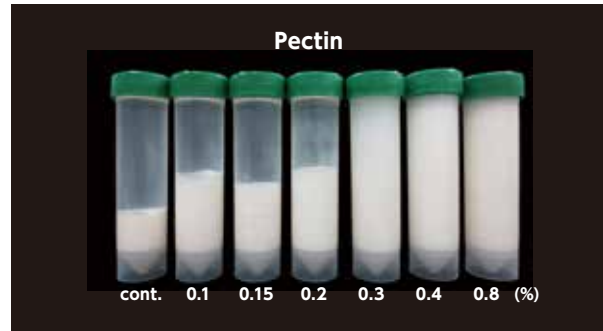
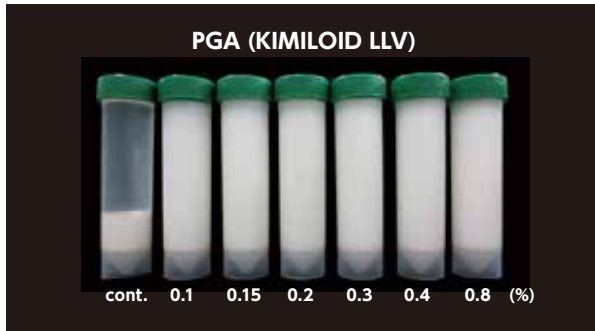
Sediment quality determined for each stabilizer, PGA (KIMILOID), Pectin, CMC and Soybean polysaccharide) added to Acid Milk Beverage (3% MSNF) after homogenization in a centrifuge separator.



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.

