

KIMICA ALGIN M708 MERINGUE



Improved quality using KIMICA ALGIN

Prevents Syneresis
Improves Stability

Creamy Foam
Velvety Smooth Texture



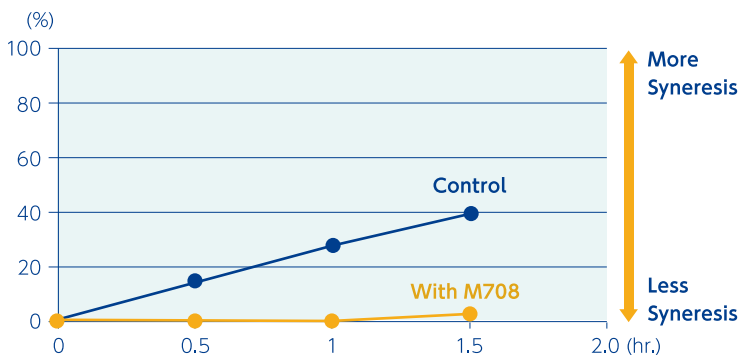
Recipe

Ingredient	%
Egg Whites	90.5%
Sugar	9.1%
Citric acid	0.3%
KIMICA ALGIN M708	0.1%

[Procedure]

1. Mix Sugar, Citric Acid and KIMICA ALGIN M708 thoroughly.
2. Add dry ingredients to the egg white while stirring at low speed.
3. Whip the mixture at low speed until it starts to foam.
4. Increase speed until stiff peaks form.

Rate of syneresis



Physical Properties Comparison

	Specific gravity	Strength(g/cm ²)
Control	0.15	15.9
With M708	0.11	21.4

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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