

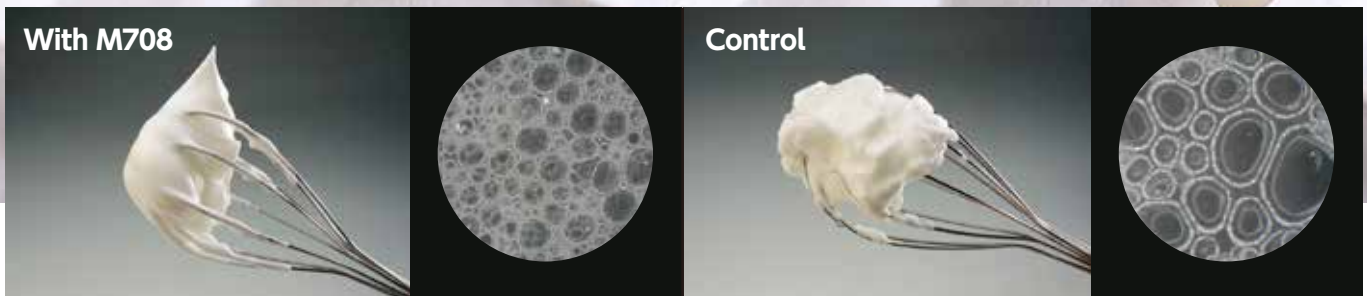
KIMICA ALGIN M708 MERINGUE



Improved quality using KIMICA ALGIN

Prevents Syneresis
Improves Stability

Creamy Foam
Velvety Smooth Texture



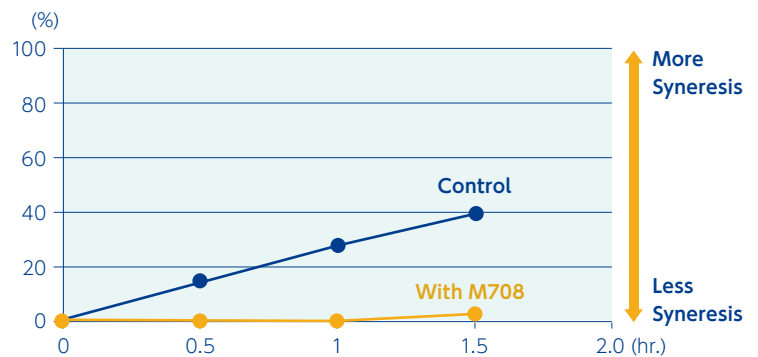
Recipe

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

[Procedure]

- Mix Sugar, Citric Acid and KIMICA ALGIN M708 thoroughly.
- Add dry ingredients to the egg white while stirring at low speed.
- Whip the mixture at low speed until it starts to foam.
- 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 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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