KIMICA ALGIN M602

RICE NOODLES

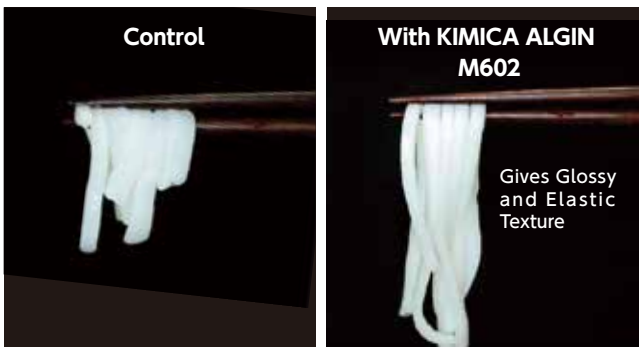
Prevents Starch Elution from Boiled Noodles

Prevents Texture Deterioration

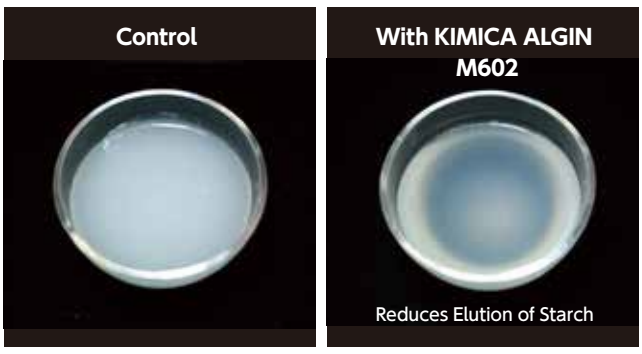
Improves Texture

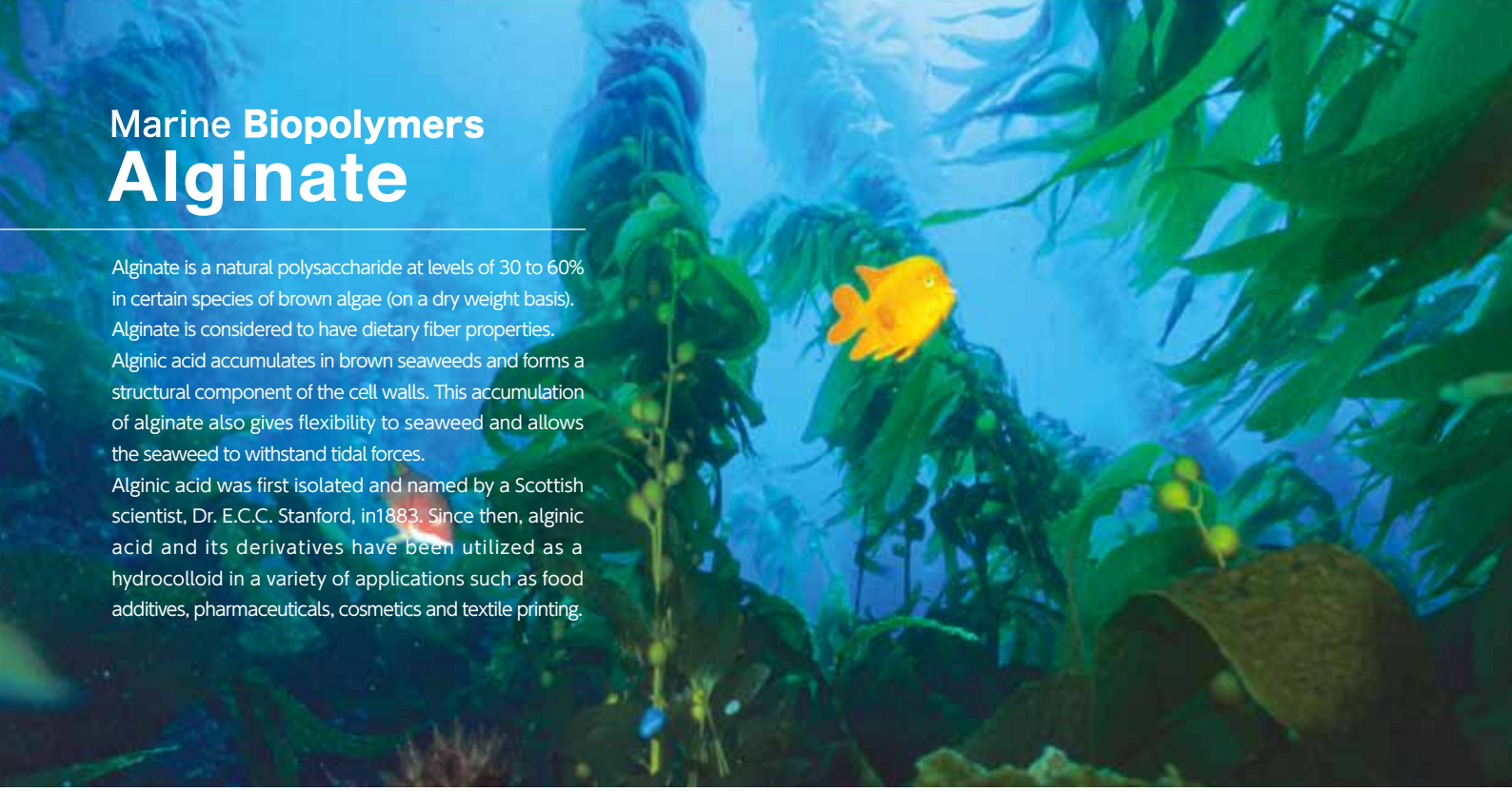
Prevents Softening of Boiled Noodles

Comparison of Boiled Noodles



Comparison of Haze





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, in1883. 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.

- Nominated for the Earthshot Prize
- JAPAN SDGs Award
- Good Life Award — Minister of the Enviroiment Award
- Green Purchasing Award — Minister of the Enviroiment Award
- Food Safety,Security& Envroimental Contribution Award
- Sustainable Selection ★★★
- Courageous Management Award

KIMICA Marine **Biopolymers** Alginate
KIMICA INTERNATIONAL

KIMICA corporation | KIMITEX Corporation | Osaka Algin | KIMICA America Inc. | Alchi Alginatos Chile S.A. | KIMICA Europe GmbH | Qingdao KIMICA Bright Moon Marine Sci-Tech Co., Ltd.

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2023.07