

KIMICA ALGIN M602 RICE NOODLES



Prevents Starch Elution from Boiled Noodles

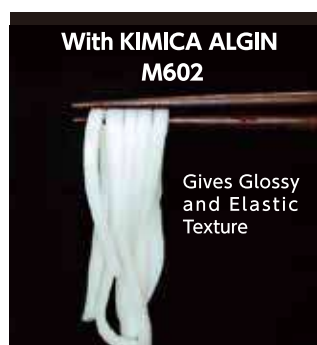
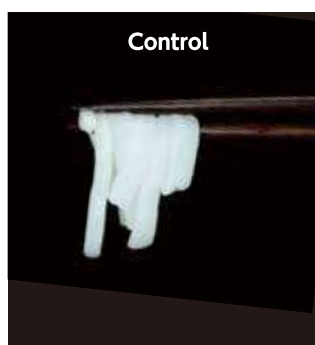
Prevents Texture Deterioration

Improves Texture

Prevents Softening of Boiled Noodles



Comparison of Boiled Noodles



Comparison of Haze



Marine Biopolymers Alginate

Alginate is a natural polysaccharide 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.



Nominated
for the
Earthshot Prize



JAPAN
SDGs
Award



Good Life
Award
Minister of the
Environment Award



Green
Purchasing
Award
Minister of the
Environment Award



The Most Valuable
Company in Japan
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Food Safety, Security &
Environmental
Contribution
Award



Sustainable
Selection
★★★



Courageous
Management
Award



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