

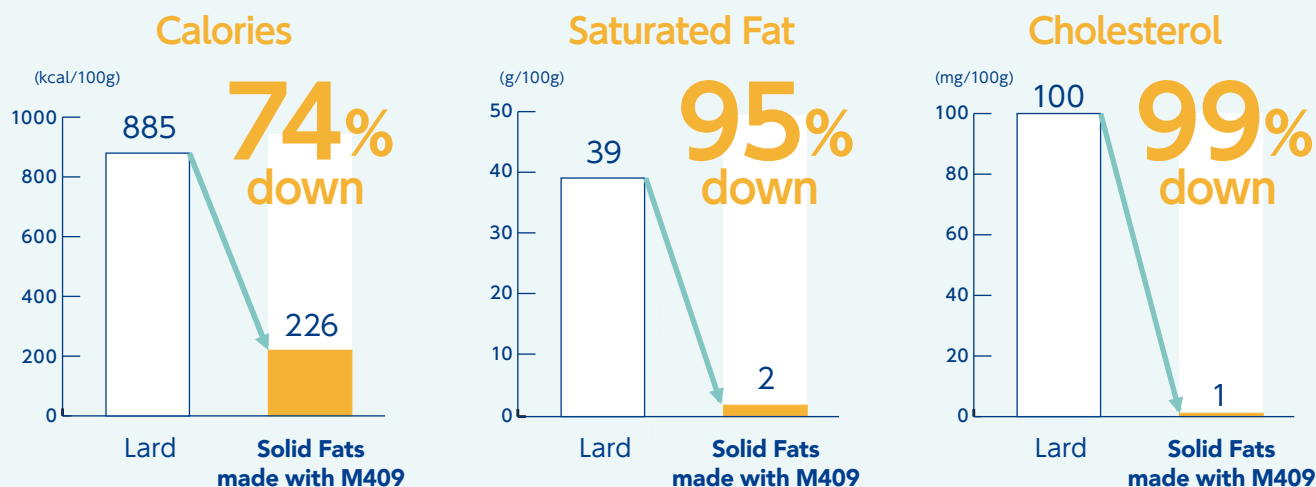
**KIMICA ALGIN M409**

# Solid Vegetable Fat



## Reduction of Calories, Cholesterol and Saturated Fat

**\*Saturated Fat:** Animal Fat can contain high levels of Saturated Fat which can give rise to increased cholesterol concentrations in the blood and could result in obesity, arteriosclerosis or heart disease.



## Recipe

Ingredients	Amount
Water	75%
Vegetable Oil	25%
KIMICA ALGIN M409	5.0~7.0% (against above *1=100%)

\*1

- [Procedure]**
1. Mix vegetable oil and KIMICA ALGIN M409 in a mixing vessel.
  2. Slowly add the water and homogenize.
  3. Deposit and allow to set for 3 hours.

# 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.



**KIMICA Corporation** [www.kimica-algin.com](http://www.kimica-algin.com)

2-1-1 Yaesu, Chuo-ku, Tokyo 104-0028 Japan Tel. +81-3-3548-1941 E-mail [tokyo-office@kimica.jp](mailto:tokyo-office@kimica.jp)



2023.07