

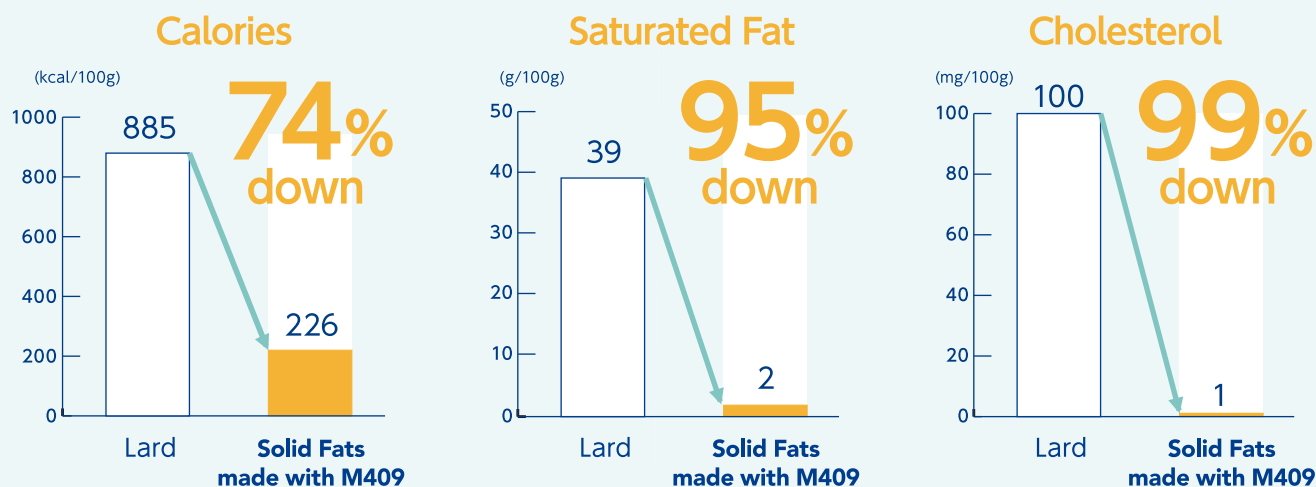
KIMICA ALGIN M409

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% } *1
Vegetable Oil	25% }
KIMICA ALGIN M409	5.0~7.0% (against above *1=100%)

[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 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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