

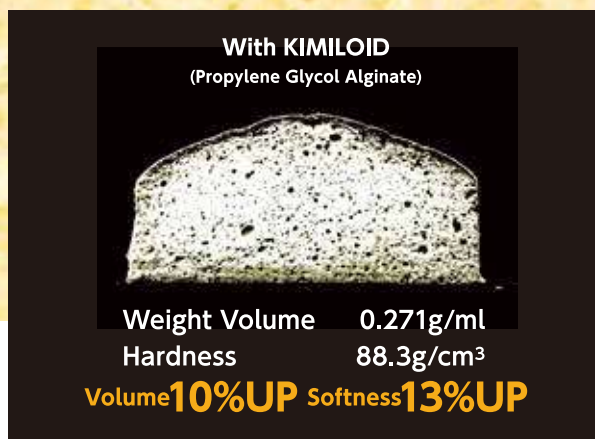
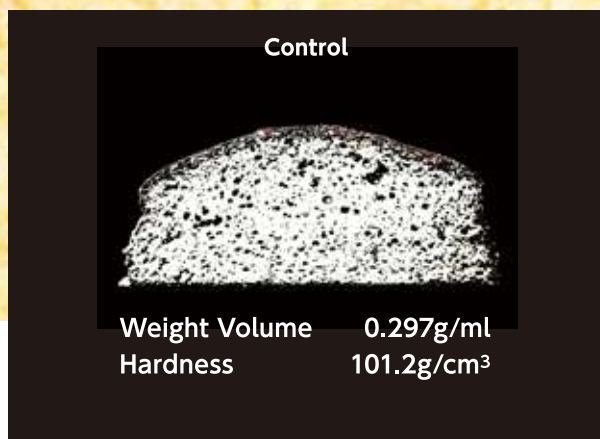
KIMILOID

SPONGE CAKES



Produce Light and Fluffy Texture
Boost Sponge Volume

※Make Air Bubbles in the Sponge Cake into Homogeneous and Fine.



Recipe

Ingredients	Amount
Soft Flour	90g
Sugar	90g
Eggs	3pcs
Salt-Free Butter	20g
KIMILOID	0.45g
Vanilla Flavouring	to taste

*Premix KIMILOID with Soft Flour



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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