

KIMICA ALGIN M806

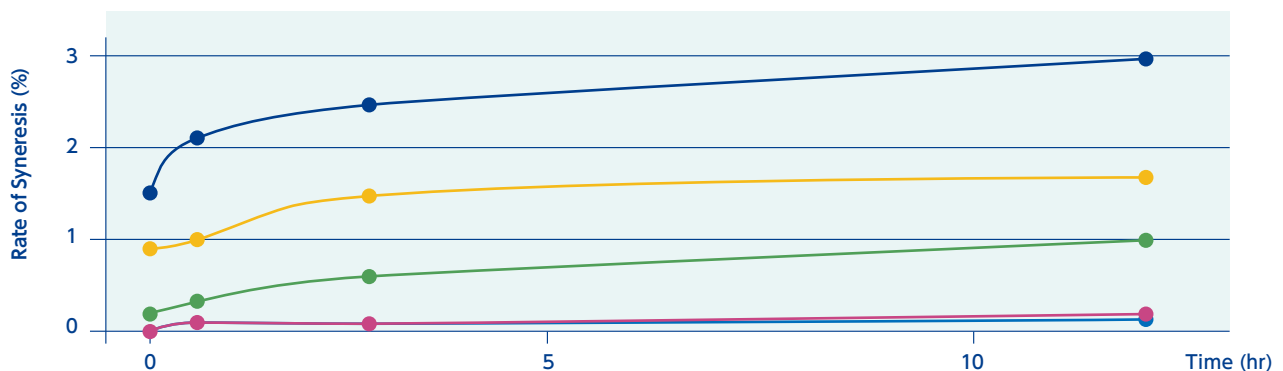
WHIPPED CREAM



Boosts Shape Retention
Prevents Syneresis
Improves Mouth Feel

Syneresis Time Profile

● Control ● Guar Gum ● Carrageenan ● Xanthan Gum ● KIMICA ALGIN M806



Comparison with other Thickeners

	Shape Retention	Mouth Feel	Rate of Syneresis
KIMICA ALGIN M806	Excellent	Excellent	Excellent
Xanthan Gum	Excellent	Poor	Excellent
Guar Gum	Excellent	Good	Good
Carrageenan	Excellent	Excellent	Good
Control	Poor	Excellent	Poor

*Premix 0.2g of each thickener with 1.5g of sugar. Add it into 50ml of dairy cream.

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.



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