

KIMICA ALGIN M429S

Improve quality with alginate!

PLANT BASED MEAT



Meat alternative made from vegetable protein

-Burger patty, Hamburg, Meatballs

Meat made from vegetable protein does not bind by kneading alone. Alginate is the perfect solution to bind meat. Meat bound with alginate does not collapse during cooking thereby enhancing workability.



**Enhanced
Shape
Retainability/
Workability**

Gels at room temperature to enhance shape retainability/workability of the meat before cooking



**Prevention
of Syneresis**

Holds water to prevent syneresis



Easy to cook

Firm gels produced by mixing ingredients with alginate



What is alginate...?

Alginate is a material extracted from natural seaweeds and is widely used as a thickening/ stabilizing agent and as a gelling agent.

With the heat resistant property of alginate gels, food bound with alginate does not collapse when cooked producing enhanced shape retainability.

How to cook a burger patty with KIMICA ALGIN M429S

1 Disperse M429S in oil



Add M429S to vegetable oil, stir and disperse.

2 Mix 1 with water



Add the vegetable oil/alginate mix (1) to the water in a mixer and stir for 20 min.

3 Add granular soy protein and the other ingredients



Add granular soy protein and the other ingredients, blend well.

4 Mold



Mold into the required shape.

5 Bake



Cooked.

Ingredients

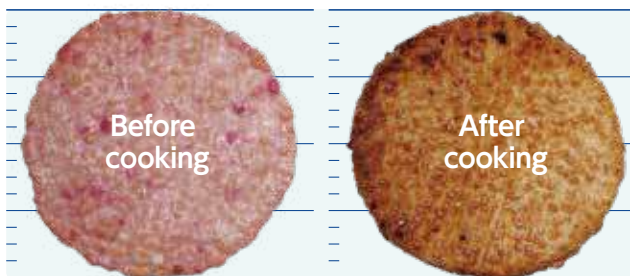
Amount

KIMICA ALGIN M429S	2~3%
Granular soy protein (Soaked)	50%
Vegetable oil	8%
Water	16%
Other ingredients	23~24%

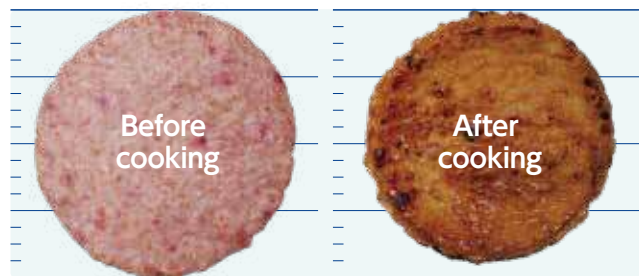
(E.g. : Soy sauce, Sugar, Grated ginger, Red wine, Tomato Puree)

KIMICA ALGIN M429S prevents the patty from shrinking during cooking

With M429S



Control



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