KIMICA ALGIN M403

FONDANT

Reduces Drying Time **Prevents Cracking** **Less Melting**

Fondant is a sugar paste used to coat confectionery and bread. Before the fondant dries completely, its surface remains sticky, which can hinder subsequent processing steps. Additionally, once dried, fondant may dissolve due to air or moisture transfer within the product. Adding KIMICA ALGIN M403 to fondant shortens the surface solidification time and prevents melting caused by moisture transfer. Moreover, it results in a fondant that is less prone to cracking and has a beautiful, glossy finish.

Recipe

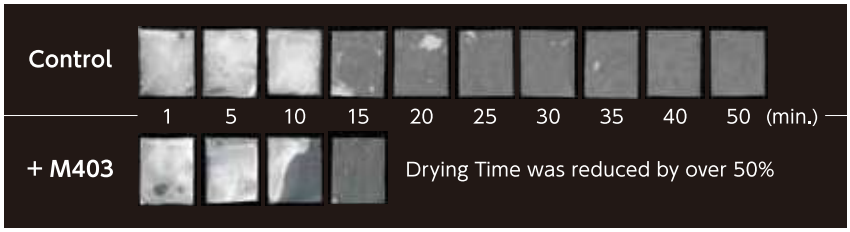
【 Ingredients 】	【 Dosage(%) 】
Powdered Sugar	78.0
Glucose Syrup	6.5
Water	15.5
KIMICA ALGIN M403	0.1

1. Add the glucose syrup and water to a pot. Once it boils, let it cool slightly
2. Mix M403 with about 10% of the powdered sugar, add to the solution and dissolve well by stirring with a whisk for about 2 minutes
3. Add the remaining sugar and mix quickly for about 3 minutes

Comparison

1. Dry Time

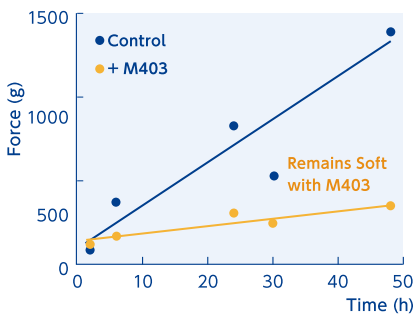
The melted fondant was spread to a thickness of 1-2 mm on a tray and allowed to dry at room temperature. The time was measured for the fondant to reach a point where it no longer adhered to a piece of parchment paper placed on its surface.



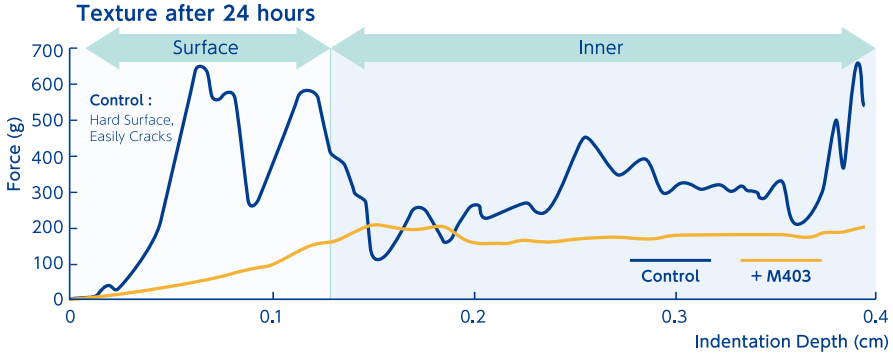
2. Firmness

The hardness of dried fondant after extended storage at room temperature was measured

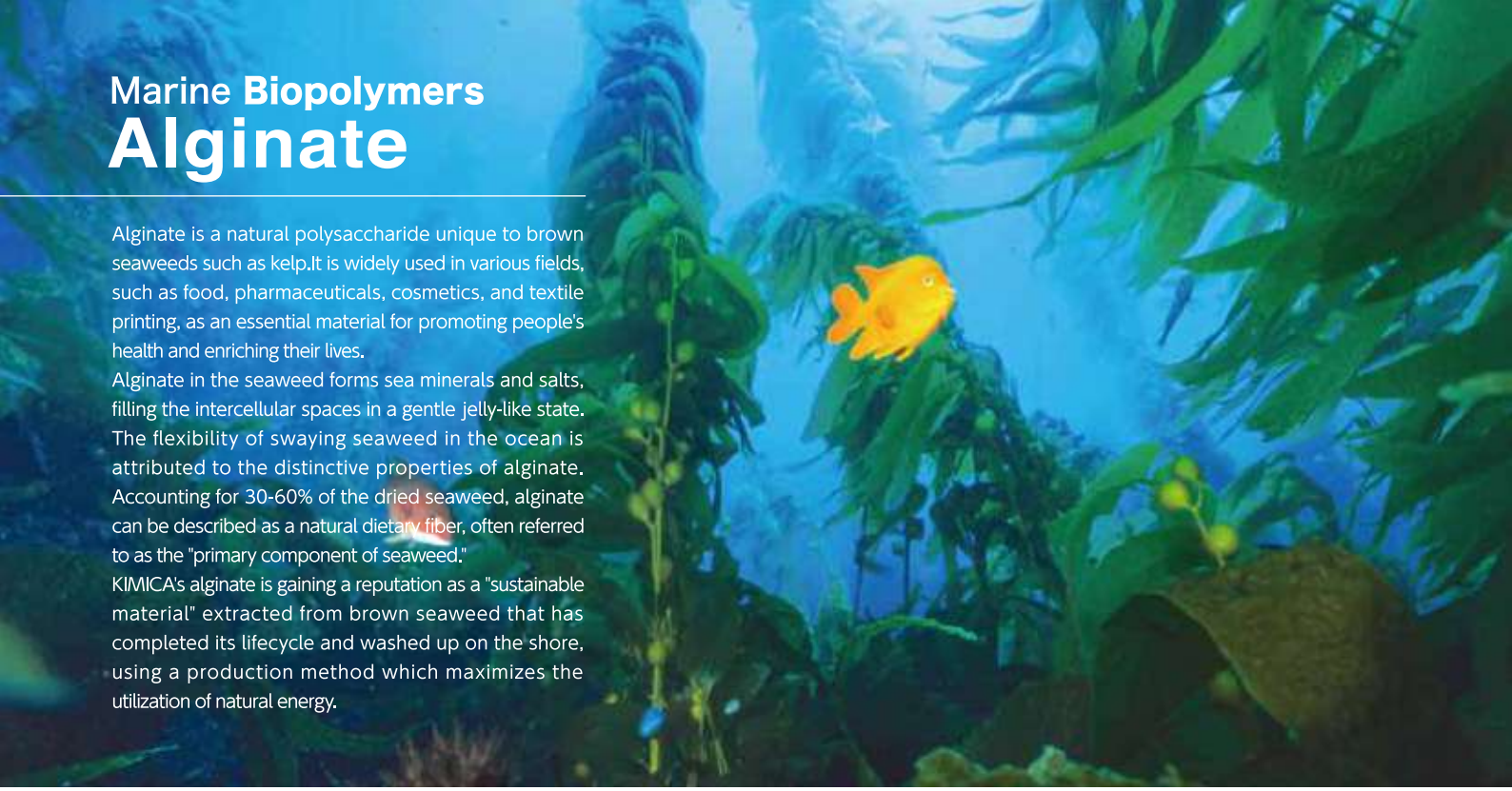
Change in Hardness



Texture after 24 hours



Recommended Dosage 0.1～0.5%



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.

- Nominated for the Earthshot Prize
- JAPAN SDGs Award
- Good Life Award — Minister of the Enviroiment Award
- Green Purchasing Award — Minister of the Enviroiment Award
- The Most Valuable Company in Japan Award
- Food Safety,Security& Envroimental Contribution Award
- Sustainable Selection ★★★
- Courageous Management Award

KIMICA Marine **Biopolymers** Alginate
KIMICA INTERNATIONAL

KIMICA Corporation
KIMITEX Corporation
Osaka Algin
KIMICA America Inc.
Alchi Alginatos Chile S.A.
KIMICA Europe GmbH
Qingdao KIMICA Bright Moon Marine Sci-Tech Co., Ltd.

KIMICA Corporation 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

2024.09