



KIMICA ALGIN

Bakery Fillings (Apple Pie)

(KIMICA ALGIN M406)

Quality Improvement with KIMICA (Alginate Formulation)



Boost yield

Enhance heat-resistance

Improve taste and texture

Recipe

	Ingredients	Amount
A	Apple(chopped small)	500g
B	Sugar	45g
	Butter	25g
C	KIMICA ALGIN M406	2.5g
	Water	250g

- 1, Boil "B" until caramel color.
 - 2, Add "A" and cook until tender.
 - 3, Remove from the heat.
 - 4, Add "C" * and mix quickly, then refrigerate.
- *Stir and dissolve well when you prepare.