



M a r i n e B i o p o l y m e r s

KIMILOID

Beverages

Quality Improvement with KIMILOID (Propylene Glycol Alginate)

- Make the body Fuller and Richer
- Improve the Pulp Stability dramatically



Standard Product

KIMILOID - Emulsion Stabilizer

	Viscosity (1% solution at 20°C)
LLV	10 ~ 30 mPa·s
■ NLS-K	30 ~ 60 mPa·s
LV	60 ~ 100 mPa·s
MV	100 ~ 150 mPa·s
HV	150 ~ 250 mPa·s
■ LVC	70 ~ 170 mPa·s
HVC	200 ~ 600 mPa·s

KIMILOID - Beer Foam Stabilizer

	Viscosity (2% solution at 25°C)
BF	50 ~ 200 mPa·s

■ Recommended Grade

KIMILOID is so effective as little as 0.1%.

