



KIMILOID HV

Natural Fiber extracted from Seaweeds.

BREAD

(Propylene Glycol Alginate)

Sustainable Resources.

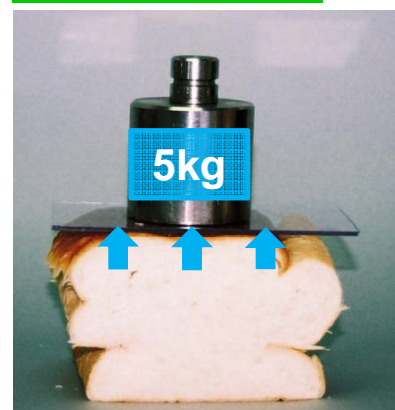
Cost Reduction

Improve Water Retention of the dough, resulting in *Volume-up*.
Reduce content of Salt, Sugar and Fat per gram.

Maintain High-Product-Value

Gives Fluffy Texture.
Improve Crumb Reshape Ability.

Resiliency



**Strong Reshape Ability.
No damage from Transportation.**

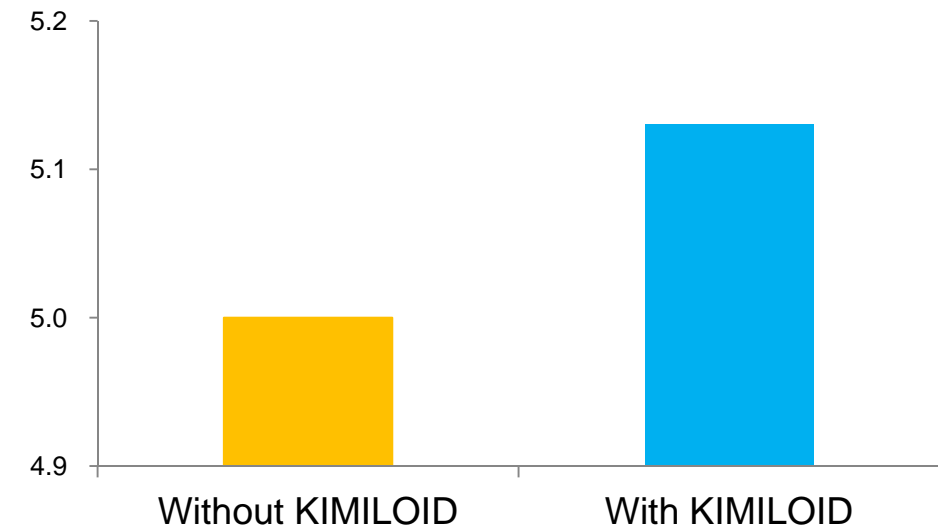
-Restoration rate-

With KIMILOID **96%**

Without KIMILOID **75%**

Volume Up

(cm³/g)



Difference of Texture

Fluffiness

