



## KIMICA ALGIN

# MERINGUE

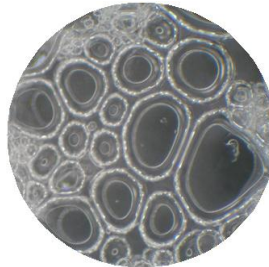
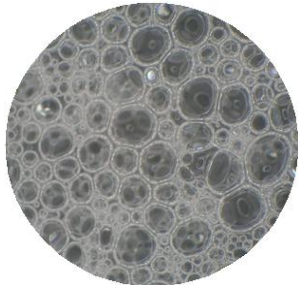
(KIMICA ALGIN M708)

Quality Improvement with KIMICA ALGIN ( Alginate Formulation )

With M708



Without M708



Comparing

	Specific gravity	Strength(g/cm <sup>2</sup> )
Without M708	0.15	15.9
With M708	0.11	21.4

- More Creamy Foam
- Velvety Smooth Texture
- Improved Stability

Example

Ingredient	(%)
egg whites	90.5%
sugar	9.1%
citric acid	0.3%
<b>KIMICA ALGIN M708 *</b>	<b>0.1%</b>

1. Mix Sugar, Citric Acid and KIMICA ALGIN M708 thoroughly.
2. Put "1." into egg white stirring at low speed .
3. Whip the mixture at low speed until it starts to foam.
4. Then switch the speed from low to high to stiff peakes foam.

Ratio of syneresis

