



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

KIMILOID

SPONGE CAKE

(KIMILOID AB)



- Give Fluffy and Mild Texture
Turn air bubbles in the Sponge Cake into Homogeneity and Fine.
- Boost Sponge Volume

Without KIMILOID



Weight Volume	0.297g/ml
Hardness	101.2g/cm ³

With KIMILOID



Weight Volume	0.271g/ml
Hardness	88.3g/cm ³

Softness 13% UP
Volume 10% UP

Recipe

Ingredients	
Soft Flour	90grs
Sugar	90grs
Egg	3 pieces
Salt-free Butter	20grs
KIMILOID AB	0.45grs
Vanilla Flavinging	moderate amount

*At first premix KIMILOID and Soft Flour