

**DESCRIPTION:**

Konjac Gum (Konjac Glucomannan) is extracted from the root of konjac, a perennial plant of the genus Amorphophallus Araceae whose main ingredient is glucomannan(KGM). It has the strongest viscosity among the plant-based water-soluble gelling agent.

Konjac Gum 25000 has the viscosity of 25,000 min m.Pas.

**ORIGIN:**

China

**FUNCTIONAL USES:**

Gelling agent, thickener, emulsifier, stabilizer

**SENSORY CHARACTERISTICS:**

It is odorless, white or light yellow fine powder

**CHEMICAL AND PHYSICAL CHARACTERISTICS:**

Viscosity (1%):	$\geq 25,000$ m.Pas
Glucomannan Content:	$\geq 80$ %
Transparency:	$\geq 80$ %
Particle Size:	95% pass 120 mesh
Moisture:	$\leq 10$ %
Ash:	$\leq 3.0$ %
pH (1%):	5.0- 7.0
SO <sub>2</sub> :	$\leq 0.9$ %
Lead (Pb):	$\leq 0.8$ ppm
Arsenic (As):	$\leq 3$ ppm

Remark: Viscosity test method:1% solution,30°C dissolved,NDJ-1 type viscometer,4# spindle,12r/min.

Special specifications products(low sulfur,high transparency.etc.)can be produced according to customer demand.

**MICROBIOLOGICAL CHARACTERISTICS:**

Total Plate Count:	$\leq 2,000$ cfu/g
Yeast and Mould:	$\leq 100$ cfu/g
E. Coli:	Absent in 5 g
Salmonella:	Absent in 10 g





### **APPLICATIONS:**

Konjac Gum is used in the food and beverage industry as a thickening, stabilizing, gelling and bonding agent. Konjac Gum can be added to jellies, jam, vegetable juice, ice cream and other cold drinks, solid drink, seasoning powder and soup powder. Also, Konjac Gum can be used in products formulated to battle hypertension, obesity, diabetes, and constipation.

### **GMO DECLARATION:**

Konjac gum does not contain genetically modified organisms and is not produced using raw materials of a genetically modified origin. At no stage during production does the product come into contact with genetically modified organisms.

### **STORAGE CONDITIONS:**

Store away from heat and moisture, preferably at a cool and dry place. The product, when stored in these conditions and in its original unopened packaging, will maintain its initial properties for 24 months.

### **PACKAGING:**

The product is packed in 25Kg kraft bags with a PE bag inner.

