TECHNICAL DATA SHEET
KONJAC GUM

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.

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:	As per need (18,000~ 36,000 m.Pas)
Glucomannan Content:	$\geqslant$ 80 %
Transparency:	$\geqslant$ 70 %
Particle Size:	95% pass 120 mesh
Moisture:	$\leqslant$ 10 %
Ash:	$\leqslant$ 3.0 %
pH (1%):	5.0- 7.0
SO_2:	$\leqslant$ 0.9 %
Lead (Pb):	$\leqslant$ 0.9 mg/kg
Arsenic (As):	$\leqslant$ 3 mg/kg

MICROBIOLOGICAL CHARACTERISTICS:

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

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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 usingraw materials of a genetically modified origin. At no stage during production does the productcomes 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.