



Konjac Gum

Konjac Gum is a functional food additive widely used in many industries. As a professional China Konjac Gum supplier, Jiangsu Zipin Biotech has been supplying konjac gum for many years. With its good adhesiveness water absorption, and water retention, konjac gum is widely used in dairy and gelly as jelling and thickening agent, and also gelling and keeping moisture for meat products.

Product Introduction

Konjac Gum

Konjac gum is water-soluble hydrocolloid obtained from the extraction of konjac flour, which mainly grows in Southwestern and Midwestern regions of China. Konjac Gum is white or light yellow fine powder extracted from Konjac. It is 100% NON GMO and doesn't contain any allergen ingredients. Konjac contains low calorie, low protein and high dietary fiber, which is an ideal diet food. Konjac Gum is dispersible in water and can form a highly viscous solution with a pH of 4-7. Konjac Gum has the strongest viscosity among the plant-based water-soluble gelling agent. Fine particle size, fast solubility, high expand capability of 100 times of its weight, stable and nearly odorless. With high gelation and water absorption, Konjac can be used in processed meat, dairy, jelly and also bakery products.

Konjac Gum Specification

Appearance	Odorless, white or light yellow fine powder
Particle Size	95% pass 120 mesh
Viscosity (1%, 25°C, mPa.s)	As per need (25000~ 36000)
Konjac Glucomannan (KGM)	≥ 90%
pH (1%)	5.0- 7.0
Moisture (%)	≤ 10
SO ₂ (g/kg)	≤ 0.2
Ash (%)	≤ 3.0
Protein (% , Kjeldahl method)	≤ 3
Starch (%)	≤ 3
Lead (Pb)	≤ 2 mg/kg
Arsenic (As)	≤ 3 mg/kg
Ether-soluble material (%)	≤ 0.1
Yeast & Mould (cfu/ g)	≤ 50
Total Plate Count (cuf/ g)	≤ 1000
Salmonella spp./ 10g	Negative
E.Coli/ 5g	Negative

Konjac Gum Applications

Konjac gum is mainly used to produce jelly, meat products, ice cream, dairy products and other high-end food, dairy products, etc..



Konjac Gum Details

Packing:

25kg/ bag

Storage:

Keep under cool and dry condition, away from sunlight directly and avoid exposure to the air. Once opened, product should be used immediately or resealed.

Shelf-life:

24 months from manufacturing date in the original unopened package