	<b>PRODUCT SPECIFICATION</b>	Rev. No.	03-201807
	<b>Konjac Gum</b>	Page	1/3


## Food grade Konjac Gum Specification

Konjac Gum is a white to cream-colored free flowing powder that is water soluble. It is a low calorie, low protein, high dietary fiber and has a dozen amino acids and trace elements.

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.

Konjac Gum in the active ingredient glucomannan (KGM).


<b>E No.</b>	E425
<b>CAS No.</b>	37220-17-0
<b>Einecs No.</b>	253-404-6
<b>Specification</b>	Glucomannan(%)80/90/95,Viscosity(mpa.s) 25000~36000
<b>Packaging</b>	25kg
<b>Place of origin</b>	China
<b>Certificate</b>	Haccp, Kosher, Hala,ISO
<b>Payment terms:</b>	T/T or L/C
<b>Port of dispatch</b>	Shanghai, Tianjin, Qindao
<b>Applications</b>	Food grade Konjac Gum can be used as a thickener and stabilizer can be added to jelly, jam, vegetable juice, ice cream and other cold drinks, solid drink, seasoning powder and soup powder.

	<b>PRODUCT SPECIFICATION</b>	Rev. No.	03-201807
	<b>Konjac Gum</b>	Page	2/3

<b>Konjac Gum</b>	
Item	Specification
Appearance	White or cream-color and free flowing powder
Mesh Size	40-200
Glucomannan(%)	80/90/95
Viscosity(mpa.s)	25000~36000
Ash	<3%
Transparence(0.5% LIQUOR)	40%
PH Value(1% Liquid)	6.0-8.0
Sulfur dioxide	0.5g/kg MAX
Moisture	10%
Insolubles	<6%
PH 1% solution in water	7.0
<b>Heavy metal</b>	
Arsenic content (ppm)	≤2.0 ppm
Lead content(ppm)	≤0.5 ppm
<b>Microbiology</b>	
Total Plate Count (cfu/g)	≤3000
Yeast & Moulds(cfu/g)	≤100
E. coli	Absent
Salmonella	Absent

We're Food grade Konjac gum **Manufacturers, Suppliers and Wholesalers** in China.

Based on our 15 years in food additives & ingredients market, we have a knowledge of China market and manufacturers. We can help our abroad customers save time selecting good manufacturers and update the current market in China.

	<b>PRODUCT SPECIFICATION</b>	Rev. No.	03-201807
	<b>Konjac Gum</b>	Page	3/3

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