



# Konjac Foods

## Konjac Glucomannan (KGM)

Glucomannan has the highest molecular weight and strongest viscosity among any dietary fiber known to science. (Molecular weight between 200,000-2,000,000 Daltons)

Glucomannan can absorb up to 200 times its weight in water. Konjac Glucomannan can create a highly viscous gel from 12,000 to 50,000 cps. Konjac Glucomannan has unique function to form a thermo reversible or a thermo-non-reversible gel.

### Konjac Foods

Konjac foods are made of glucomannan derived from the tuber (root) of konjac plant, which originated in China and Japan. Konjac foods has been used for more than 2,000 years in China and Japan as part of a healthy diet. konjac foods can be made into many different styles and shapes, thread, ball, patch, hollow, cakes, noodles, slices, chips, tofu.

Konjac Glucomannan is a natural vegetable gums, be affirmed as GRAS for use as food ingredient since 1997. It is generally used in the food industry as a gelling agent, thickener, film former, emulsifier, stabilizer and soluble fiber source.

Konjac gum has applications in many areas of the food industry including: Bakery Products, Beverages, Breading and Batters, Candies & Confections, Condiments, Dairy Products, Formed Foods, Salad Dressings, Soups & Gravies, Snack Foods, Frozen & Refrigerated Entrees, and many other food products.

Glucomannan is a water-soluble dietary fiber that is derived from konjac root (A morphophallus konjac). The fresh konjac tube contains an average of 13% dry matter, 64% of the dry matter is glucomannan: 30% is starch.

Konjac Glucomannan is nature's most viscous soluble fiber, with the highest water holding capacity, and largest molecular weight among any dietary fiber.