

10-2 Konjac Gum

I. Chemical Information

- **Chemical Name:** Konjac Gum (Glucomannan)
- **Category:** Hydrophilic Colloid
- **CAS Number:** 37220-17-0
- **Molecular Formula:** $C_6H_{10}O_5$



II. Packaging

- **Packaging:** 25 kg net weight kraft paper bag, 20 tons/20GP without pallets, 15 tons/20GP with pallets
- **Minimum Order Quantity:** 500 kg

III. Quality Standards

- Kosher
- Halal
- ISO

IV. Specifications

Item	BPKJ3	BPKJ5	BPKJ7	BPKJ9	BPKJ11	BPKJ13
Mesh Size (≥ 120 (90% passing))	≥ 120 (90% passing)	≥ 120 (90% passing)	≥ 120 (90% passing)	≥ 120 (90% passing)	≥ 120 (90% passing)	≥ 120 (90% passing)
Glucomannan (% dry basis)	≥ 70	≥ 75	≥ 80	≥ 85	≥ 85	≥ 90
Viscosity (mpa.s)	≥ 15000	≥ 22000	≥ 25000	≥ 30000	≥ 32000	≥ 36000
Moisture (%)	≤ 12.0	≤ 11.0	≤ 10.0	≤ 10.0	≤ 10.0	≤ 10.0
Ash (%)	≤ 4.5	≤ 4.5	≤ 3.0	≤ 3.0	≤ 3.0	≤ 3.0
Lead (Pb) (mg/kg)	≤ 0.8	≤ 0.8	≤ 0.8	≤ 0.8	≤ 0.8	≤ 0.8
Arsenic (As) (mg/kg)	≤ 3.0	≤ 3.0	≤ 3.0	≤ 3.0	≤ 3.0	≤ 3.0

Sulfur Dioxide (SO ₂) (mg/kg)	≤900	≤900	≤900	≤900	≤900	≤900
pH	5-7	5-7	5-7	5-7	5-7	5-7
Total Plate Count	≤5000	≤5000	≤5000	≤5000	≤5000	≤5000
Mold and Yeast	≤100	≤100	≤100	≤100	≤100	≤100

V. Applications

- Konjac Gum is extensively used in processed meat products, dairy products, candies, jelly, and puddings to enhance food texture, taste, and gelling properties.

VI. Storage

- Store in a cool, dry place away from direct sunlight and high temperature and humidity.
- Shelf life: 24 months from the date of production.