



Botanic Planet

Your Supplier for Essential Oils & Botanicals Canada Inc.

PRODUCT DATA

Konjac Glucomannan

Item #: GL750/KJ-28

CAS No: [37220-17-0]

Expiry Date December 2024

Description:

A white and odorless powder, quick dissolving, high viscosity and transparency.

Applications:

Glucomannan is used as a gelling agent, thickener, emulsifier, stabiliser and a high source of soluble fibre. It can be used to replace other gums such as Xanthan, Locust bean, Guar, Carrageenan, Pectin or when it is used together having a synergistic effect creating better gel stability than the previous formulations. It recreates thick rich textures without adding calories, fat or carbohydrates while provided all of the soluble fibre that is so difficult to achieve on a restricted diet.

Specifications:

| | |
|---|--------|
| Mesh | ≥120 |
| Dry Glucomannan Content (%) | ≥90 |
| Viscosity (mpa.s) | ≥25000 |
| <i>1% aqueous solution at 25 °C.</i> | |
| <i>Model NDJ-1viscometer, spindle 4#, 12 rpm.</i> | |
| <i>Dissolved after an hour.</i> | |

| | |
|-------------------------|-------|
| Moisture (%) | ≤12 |
| Ash (%) | ≤3 |
| Pb (mg/kg) | ≤0.8 |
| As (mg/kg) | ≤2.0 |
| SO ₂ (mg/kg) | ≤300 |
| pH | 5-7 |
| Total Plate Count | ≤5000 |
| Mould &Yeast | ≤100 |