

DATASHEET

from 26.10.2016

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KONJAC GLUCOMANNAN CA

Definition

Characteristics: Konjac is a natural, pure, versatile hydrocolloid, extracted from the crude Konjac root (*Amorphophallus konjac*)

Appearance: white powder, odourless

Legal Registration: E 425 (ii)

Application: As gelling agent, thickener, stabilizing agent, emulsifying agent, it is widely applied in pharmacy, food processing and other industries, it can be used in processing instant food, jelly, ice cream, cosmetics and dairy food, etc.

Specification

Definition: a natural, purified, versatile hydrocolloid extracted from the crude Konjac root (*Amorphophallus konjac*)

Appearance: white to yellow powder, nearly odourless

Solubility: soluble in water

Particle size: 120 - 200 mesh

Viscosity: $\geq 36,000$ cps

pH: 5 - 7

KGM: ≥ 95.0 %

Loss on drying: ≤ 8.0 %

Total ash: ≤ 2.0 %

Ether-soluble matter: ≤ 0.5 %

50 % alcohol-soluble matter: ≤ 2.0 %

Protein (N x 5.7): ≤ 1.5 %

Starch: ≤ 1.0 %

SO₂: ≤ 4.0 ppm

Chloride: ≤ 0.02 %

Heavy metals

Arsenic: ≤ 2.0 mg/ kg

Lead: ≤ 1.0 mg/ kg

Microbiology

E.Coli: absent in 5 g

Salmonella spp.: absent in 12.5 g

With respect to the above mentioned parameters, the quality of the tested sample material meets the requirements of EC-Directives for E425(ii).

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