

H & A (Canada) Inc.

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Product Data

Glucomannan (Konjac Flour)

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:

Heavy Metals	< 10 ppm
Pb	≤ 0.8 ppm
As	< 3.0 ppm
pH	5 – 7
Total plate count	≤ 10000 cfu/g
Mould & yeast	≤ 300 cfu/g
E.Coli	Negative
Salmonella	Negative
Particle size	60 – 100 mesh
Viscosity	≥ 12000 mPas
Loss on Drying	≤ 9 %
Glucomannan	≥ 90 % (dry basis)
Residue on Ignition	≤ 6

Packaging: Packed in 25 kg bags or cartons.

Shelf life: 2 years if stored at a cool, dry place away from heat.

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