

KONJAC GLUCOMANNAN

FEATURES

Glucomannan is a natural polysaccharide obtained from *Amorphophallus konjac*.

✓ **Origin** : China (endemic)

✓ *Amorphophallus konjac*

✓ **Certification** : Organic



Glucomannan fiber is cold-soluble and viscous. It is used mainly in dietary supplements for its **satiating properties** and in foods for its **texturizing properties**.

Particle size : 40 to 120 mesh



HIGHLIGHTS

NUTRITIONAL PROFILE

- High glucomannan content : **88% to 95% on dry matter***
- Plant dietary fiber soluble, which acts as a natural appetite suppressant.
- Glucomannan : **2 kcal/g**
- Nutritional claims can be used^{**} : **Source of fiber / High fiber**
- Is labelled as an ingredient when used for its nutritional benefits

SENSORIAL PROPERTIES

Texture : Powder

Color / Taste : Beige light / Neutral

Odor : Rather neutral (light volatile fish note)

TECHNOLOGICAL PROPERTIES

- Highly viscous

- High water retention capacity: can absorb **15 to 20 times its weight in water**
- **Thickening, binding, texturizing agent**
- Efficient at low dosage
- Labelling : as an additive (E425) when used for its technological properties
- Organic production : **No sulphite treatment**

* conventional version also available : up to 95% on dry matter

** according to Regulation (EC) N° 1924/2006

BENEFITS

FOR WHO / WHAT

✓ **Consumer wishing to start diet**

✓ **To help a lazy intestinal transit**

✓ **To reduce and control calory intake**

✓ **To improve the nutritionel profile of many types of foods**

APPLICATIONS



**DIETARY
SUPPLEMENTS**



**SAUCES
CREAMS
FILLING**



**MEAT
TUMBLING &
INJECTION**



**DESSERTS &
JELLIED FOOD**



**ASIAN NOODLES
(SHIRATAKI)**



**BAKERY
APPLICATIONS
& CEREAL BARS**

HEALTH BENEFITS



WEIGHT CONTROL

The only ingredient with a «weight loss» claim



EFFECT ON SATIETY



MAINTAINS CHOLESTEROL LEVELS