



Konjac is a perennial herbaceous plant in the Araceae family. It is a healthy food with low heat energy, low protein and high dietary fiber. The main ingredient is glucomannan (KGM). Konjac has been on the Chinese dietary for more than 2000 years and still is today. It's been widely used in food production and processing industries such as vegetarian and meat substitutes, noodles, jelly desserts, and meat products today for its hydrocolloids traits.

KONJAC GUM



Meat products

Konjac gum has a strong affinity with water. It can increase the water holding capacity of meat. And it can also increase the viscosity of the system. Konjac reacts with protein, improve the adhesion between muscle protein and meat, and form a strong three-dimensional space structure -- gel. Water will not be lost in large quantities in the process of heating, sterilization, shearing and so on.

Products:
 FoodGum™ 36
 FoodGum™ 36L
 FoodGum™ 30



Jelly Desserts

When konjac powder is heated with carrageenan, it can form a thermo-reversible gel with high transparency. Konjac gum enhances the gel strength, improves the texture and structure of carrageenan, has better water retention and lower water separation.

Products:
 FoodGum™ 36S
 FoodGum™ 30S
 FoodGum™ 30



Health products and nutritional supplements

Konjac is a kind of natural dietary fiber with low calorie and low fat. It can help people to keep slim, regulate intestinal health, and lower blood glucose and fat, improve the role of human immunity. Konjac gum is mainly used in meal powder, capsule, tablet, chewing candy, beverage and various food.

Products:
FoodGum™ 20SS
FoodGum™ 30S
FoodGum™ 30



konjac noodles and other vegetarian food

Konjac can form a thermal irreversible gel under high temperature and alkaline conditions. It is low in fat and calorie and rich in dietary fiber. It has a unique taste, strong chewability and a feeling of satiation. It can be made into, vegetarian abalone, konjac noodles ,rice and other bionic food.

Products:
FoodGum™ 2040
FoodGum™ 30SS



Baking and pastry products

Konjac has high viscosity, strong water absorption, cohesiveness and water retention. It improves the texture and structure of baking. The taste is soft and elastic, and the noodles do not slur the soup.

Products:
FoodGum™ 25S
FoodGum™ 25

Innovation Drives Food Future