

版本号:YZ-23-1206



扫码了解我们
Scan code and follow us



湖北一致魔芋生物科技股份有限公司
HUBEI YIZHIKONJAC BIOTECHNOLOGY CO.,LTD

公司总部:0717-5308168

魔芋原配料销售中心:0717-6850363

魔芋食品销售中心:0717-6222699

魔芋美妆销售中心:0717-6854999

网址:<http://eskonjac.net>

地址:湖北省长阳经济开发区长阳大道438号

Headquarter : +86 (0) 717 5308 168

Konjac Ingredients Sales Center: +86 (0) 717 6856 200

Konjac Foods Sales Center: +86 (0) 717 6222 699

Konjac Cosmetics Sales Center: +86 (0) 717 6854 999

Website: <http://eskonjac.net>

Address: No.438 Changyang Road, Economic Development Zone,
Changyang 443502, Hubei Province, China

股票代码(STOCK CODE):839273

发展魔芋产业 促进西部开发

习仲勋
二〇〇〇年五月二十日

“发展魔芋产业 促进西部开发”

—— 习仲勋

二〇〇〇年五月二十日

企业文化 ▶▶

CORPORATE CULTURE

企业愿景: 唯天然, 为健康

企业使命: 中国魔芋, 世界一致

企业定位: 全球魔芋产业领创者

企业发展战略: 以高品质、高技术为核心, 持续满足用户对健康生活标准不断增长的需求

核心价值观: 重诚信, 用心做, 快行动, 看结果

经营理念: 一致魔芋, 一致共赢

服务理念: 以用户为中心, 为客户创造价值

Yizhi's Mission: Only From Nature, All for health.

Yizhi's Goal: Chinese Konjac, Global Yizhi.

Yizhi's Position: Global Konjac Industry Leader.

Development Strategy: Satisfy customers' increasing demand on healthy living with our high quality and high technology based service.

Yizhi's Values: Respect Honesty, Work Diligently, Act fast, Focus on Results.

Yizhi Operation Principle: Yizhi Konjac, Yizhi Win-Win.

Service Concept: Create values for customers with customer-focused service.

企业简介

COMPANY PROFILE



湖北一致魔芋生物科技股份有限公司是一家专业从事魔芋精深加工以及魔芋相关产品的研发、生产和销售的生物科技企业，致力于为全球用户提供安全、天然、定制的魔芋亲水胶体应用解决方案和优质膳食纤维产品。

公司自成立以来，聚焦于魔芋亲水胶体在美味健康食品、环保美妆材料等方面的深度研究开发应用，引领魔芋产业从传统小众食品成长为多元化高端消费品，现拥有魔芋亲水胶体、魔芋食品、魔芋美妆三大产品类别，六十六个产品系列。

2023年2月21日，公司在北交所A股成功发行上市，成为中国魔芋第一股。

2023年5月，公司被中国品牌建设促进会品牌评价发布工作委员会审定，自主创新品牌的品牌强度为769，品牌价值为5.38亿元。

一致魔芋始终围绕“以高品质、高技术为核心，持续满足用户对健康生活标准不断增长的需求”的发展战略，秉承“重诚信、用心做、快行动、看结果”的核心价值观，让不同国家、不同地区的用户可持续性地分享中国魔芋的健康产品。

Hubei Yizhi Konjac Biotechnology Co., Ltd. is a biotechnology company specializing in the deep processing of konjac and the research, production, and sale of related products. The company is dedicated to providing global users with safe, natural, and customized solutions for konjac hydrophilic colloid applications and high-quality dietary fiber products. Since its establishment, the company has focused on the in-depth research and development applications of konjac hydrophilic colloid in delicious and healthy foods, environmentally friendly beauty materials, and more. It has led the konjac industry to evolve from traditional niche foods to a diversified range of high-end consumer products. Currently, the company has three major product categories: konjac hydrophilic colloid, konjac food, and konjac beauty, comprising sixty-six product series.

On February 21, 2023, the company successfully issued and listed on the A-share market of the North Stock Exchange, becoming the first publicly traded konjac company in China.

In May 2023, the company was approved by the China Brand Construction Promotion Association Brand Evaluation and Release Work Committee. The brand strength of its independently innovative brand was assessed at 769, with a brand value of 538 million yuan.

Upholding the development strategy of "focusing on high quality and technology, continuously meeting the growing demands of users for a healthy lifestyle," Yizhi Konjac adheres to the core values of "placing importance on integrity, working with dedication, acting promptly, and focusing on results." The company aims to enable users from different countries and regions to sustainably enjoy the health benefits of Chinese konjac products.



发展历程

DEVELOPMENT PROFILE





魔芋介绍
KONJAC INTRODUCTION

魔芋又名蒟蒻 (jǔ ruò)，是一种生长在海拔200米—2500米的山间多年生草本植物，是天南星科魔芋属的总称，栽培学上属于薯芋类作物。

魔芋喜阴怕热、喜湿怕渍，适温为20°C~30°C，25°C为最适温度，适宜相对湿度为80%~90%。魔芋在我国有着2000多年的栽培和食用历史。中国魔芋产区主要分布在云、贵、川、陕西南部和湖北西部、四川盆地周围山区，占全球魔芋产量的60%。

魔芋含葡甘聚糖、淀粉、蛋白质、神经酰胺、多种维生素和钾、磷、硒等微量元素，有经济价值的成分是葡甘聚糖。魔芋是自然界中可以大量提取可溶性膳食纤维的植物，经提纯后膳食纤维的纯度可达85%以上。

魔芋粉主要成分是葡甘聚糖 (KGM)，其化学结构是由分子比约15:23的D-葡萄糖和D-甘露糖残基通过β-1, 4糖苷键聚合为主链的高分子杂多糖，分子量为20万~200万道尔顿。

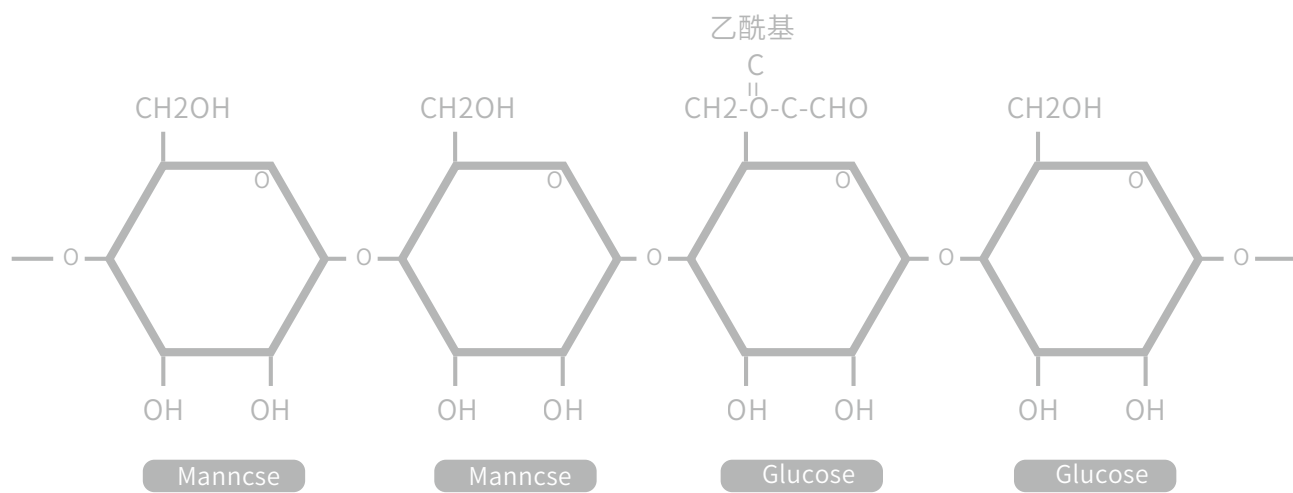
Konjac, also known as (jǔ ruò). It is a perennial herb growing at an altitude of 200 to 2500 meters in the mountains, and it is the general name of the genus Konjac in the Araceae family. Cultivatively, it belongs to the potato taro family.

Konjac likes shade other than heat, likes humidity other than dry. The suitable temperature is 20°C to 30°C, 25°C is the optimum temperature, and the suitable relative humidity is 80%~90%.

Konjac has a history of cultivation and consumption more than 2,000 years in China. The Konjac mainly distributed in Yunnan, Guizhou, Sichuan, southwest Shaanxi and western Hubei, and the mountains around the Sichuan Basin, accounting for 60% of the global Konjac production. Konjac contains glucomannan, starch, protein, ceramide, a variety of vitamins and potassium, phosphorus, selenium and other trace elements, the effective contain is glucomannan.

Konjac is a plant that can extract a lot of soluble dietary fiber in nature. The purity of dietary fiber can reach more than 85% after purification.

The main compound of konjac powder is glucomannan (KGM), whose chemical structure is composed of D-glucose and D-mannose residues with a molecular ratio of about 15:23 through β-1, 4-glycoside bond polymerization into the main chain of heteropolysaccharide polymer with a molecular weight of 200,000 ~ 2 million Dalton.



白魔芋



花魔芋



珠芽魔芋



魔芋基地

KONJAC BASE



第七大营养素

THE 7TH NUTRITIONAL ELEMENT

人体日常所需的七大营养素:蛋白质、脂肪、糖类、维生素、矿物质、水和膳食纤维。

可溶性膳食纤维是可溶解于水,并能被大肠中微生物酵解的一类纤维,在《中国食物成分表》中,魔芋的膳食纤维含量是所有食物中最高的。世界FAO推荐每日人均膳食纤维摄入的标准为27克,美国FDA推荐每日人均膳食纤维摄入的标准为20克-35克(成人),欧洲SCF推荐每日人均膳食纤维摄入的标准为30克,我国营养学会推荐每日人均膳食纤维摄入的标准为25克-35克。而当前中国居民平均每日人均膳食纤维摄入量仅为推荐的一半,膳食纤维已成为营养素摄入的最大短板。

魔芋具有较高的医学价值,我国古代医学典籍《本草纲目》记载:魔芋“主治痈肿风毒,摩敷肿上。捣碎,以灰汁煮成饼,五味调食,主消渴。”

The seven major nutrients that the human body needs daily: protein, fat, sugar, vitamins, minerals, water and dietary fiber.

Soluble dietary fiber is a type of fiber that can be dissolved in water and can be fermented by microorganisms in the large intestine. In the "Chinese Food Composition Table", the konjac dietary fiber is the highest among all foods. The World FAO recommends a daily per capita dietary fiber intake of 27 grams, the US FDA recommends a daily per capita dietary fiber intake of 20 to 35 grams (adults), and the European SCF recommends a daily per capita dietary fiber intake The Chinese Nutrition Society recommends a daily per capita dietary fiber intake of 25-35 grams. At present, the average daily dietary fiber intake of Chinese residents is only half of the recommended amount, and dietary fiber has become the biggest shortcoming of nutrient intake.

Konjac has high medical value. The ancient Chinese medical classic "Compendium of Materia Medica" records: Konjac "cures mainly carbuncle, swollen wind poison, rubs on the swollen, smashes, boils into cakes with ash juice, seasons food with five flavors, and quenches thirst."



The seven major nutrients that the human body needs daily

魔芋的健康作用

HEALTH FUNCTION OF KONJAC

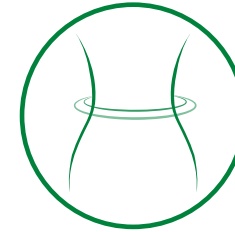
魔芋中含有丰富的葡甘聚糖(KGM),是一种可溶性膳食纤维,具有水溶、持水增稠、稳定、悬浮、胶凝、粘接、成膜等多种独特的理化性质,且不被人体小肠吸收,有强烈饱腹感,能减少和延缓葡萄糖的吸收,是糖尿病的良好辅助食物,也是肥胖和缓慢减肥人群的热宠。同时能吸收水、保水,并通过酵解增加粪便体积和松软度,利于通便,防止便秘,被世界卫生组织确定为十大保健食品之一。

Konjac is rich in glucomannan (KGM), which is a kind of soluble dietary fiber. It has many unique physical and chemical properties, such as water solubility, water holding thickening, stability, suspension, gelling, bonding, film forming, etc. It is not absorbed by the small intestine of human body and has a strong sense of satiety. It can reduce and delay the absorption of glucose, which is a good auxiliary food for diabetes. It is also a hot favorite among the obese and those who slowly lose weight. At the same time, it can absorb and retain water, and increase the volume and fluffiness of feces through colysis, which is conducive to defecation and prevent constipation. It has been identified as one of the top ten health food by the World Health Organization.



膳食纤维的健康功能研究

STUDY ON THE HEALTH FUNCTION OF DIETARY FIBER

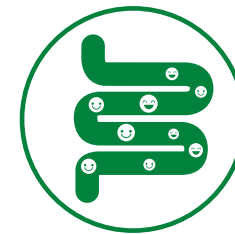


体重管理

WEIGHT MANAGEMENT

遇水膨胀后体积变大,在胃肠道中会发挥其填充剂的容积作用,使人体产生饱腹感,可减肥瘦身。

After water expansion volume becomes larger, in the gastrointestinal tract will play its filler volume role, so that the human body produces a sense of satiety, can lose weight and slim down.

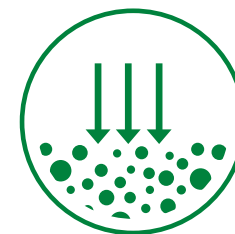


调节肠道健康

REGULATING INTESTINAL HEALTH

水溶性膳食纤维能被大肠益生菌所发酵降解,产生乙酸、丙酸和丁酸等短链脂肪酸,使大肠PH降低,调节肠道菌群,诱导产生大量的好氧益生菌,抑制厌氧腐败菌。膳食纤维能增加粪便的含水量及体积,促进粪便的排泄。分子表面带有的活性基团,可吸附肠道内的有毒物质及重金属。

Water-soluble dietary fiber can be fermented and degraded by E. coli probiotics to produce short chain fatty acids such as acetic acid, propionic acid and butyric acid, which can reduce the PH of E. coli, regulate intestinal flora, induce the production of a large number of aerobic probiotics and inhibit anaerobic putrid bacteria. Dietary fiber can increase the water content and volume of feces, promote feces excretion. The active groups on the molecular surface can adsorb toxic substances and heavy metals in the intestine.



降脂降糖

LOWERING FAT AND SUGAR

在胃肠道内能延缓碳水化合物的吸收,降低餐后血糖;促进胆固醇转化为胆酸,减少胆酸通过肝再循环,降低血清胆固醇的水平。

In the gastrointestinal tract can delay the absorption of carbohydrates, reduce postprandial blood sugar; Promotes the conversion of cholesterol into cholic acid, reduces the recirculation of cholic acid through the liver, and lowers serum cholesterol levels.



提高人体免疫力

IMPROVE HUMAN IMMUNITY

葡甘聚糖(KGM)具有免疫原性,覆盖在肠壁表面识别并粘附病原微生物,使病原微生物增殖缓慢并失去活性,再通过肠道蠕动排出体外,提高免疫力。

Glucomannan (KGM) is immunogenic, covering the surface of the intestinal wall to recognize and adhere to pathogenic microorganisms, so that pathogenic microorganisms proliferate slowly and lose activity, and then excreted through intestinal peristalsis to improve immunity.

魔芋粉特性

FEATURES OF KONJAC



应用优势

APPLICATION ADVANTAGES

- 1 清洁标签 CLEANING LABEL**
 魔芋粉是普通食品, 具有清洁标签属性
 Konjac powder is a common food with clean label attributes
- 2 黏度高 HIGH VISCOSITY**
 魔芋胶的黏度最高可达40000毫帕斯卡·秒(MPA.S), 吸水倍数可达40-100倍
 Konjac gum has a viscosity of up to 40,000 millipascals · second (mPa.s) and water absorption of up to 40-100 times
- 3 水合性 HYDRATION**
 魔芋粉具有极好的水合性, 即使在冰水中性能也不会明显降低
 Konjac powder has excellent hydration and does not degrade significantly even in ice water
- 4 非离子型胶体 NON-IONIC COLLOID**
 魔芋粉属于非离子型胶体, 盐分对其行为影响较小
 Konjac powder belongs to the non-ionic colloid category, and its behavior is minimally affected by salt and pH.
- 5 凝胶性 GELLING PROPERTIES**
 魔芋粉可形成独特的韧性热不可逆凝胶, 魔芋粉也可与卡拉胶、黄原胶等形成热可逆凝胶
 Konjac powder can form a unique tough, thermally irreversible gel. It can also form thermally reversible gels with carrageenan, xanthan gum, and other substances.
- 6 膳食纤维特性 DIETARY FIBER CHARACTERISTICS**
 从魔芋中提取的葡甘聚糖, 是自然界中最优质可溶性膳食纤维, 是一种典型的高纤、低脂、低热量的食物
 The glucomannan extracted from konjac is the highest-quality soluble dietary fiber in nature. It is a typical high-fiber, low-fat, low-calorie food.

行业的应用

INDUSTRY APPLICATIONS



食品行业 FOOD INDUSTRY

作为食品原料增稠、保水保油、改善口感
 As a food additive Thickening, water and oil retention, improve taste



纺织行业 TEXTILE INDUSTRY

印染糊料后处理的柔软剂
 After printing the paste Treated softener



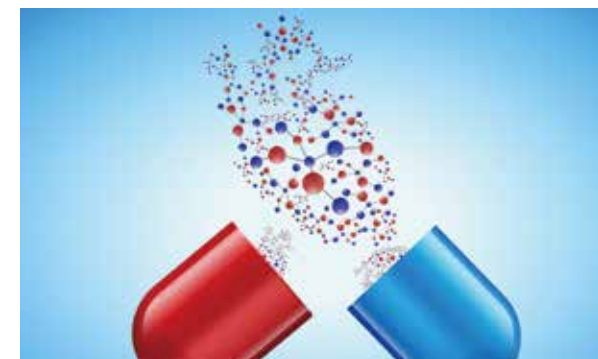
石油行业 OIL INDUSTRY

钻井泥浆处理剂压力液注入剂
 Drilling mud treatment agent pressure fluid injection agent



农业行业 AGRICULTURAL INDUSTRY

减缓果蔬呼吸作用确保果蔬新鲜
 Slow down fruit and vegetable respiration to ensure fresh fruit and vegetables



生物工程行业 BIOENGINEERING INDUSTRY

电泳分离的胶质胶囊外衣
 Gel capsule coat separated by electrophoresis



其它行业 OTHER INDUSTRIES

造纸、印刷胶液、橡胶、陶瓷、摄影胶片的粘着添加剂
 Adhesive additives for paper making, printing glue, rubber, ceramic and photographic film

产能优势

CAPACITY ADVANTAGE

魔芋原配料

KONJAC GUM FOOD INGREDIENT

年产 7000吨魔芋亲水胶体
Annual output of 7,000 tons of hydrocolloids



魔芋健康食品

KONJAC FUNCTIONAL FOOD

年产 10000吨魔芋素食
5000吨魔芋晶球
Annual output of 10,000 tons of konjac snack food,
5,000 tons of konjac pearl ball

魔芋美妆产品

KONJAC COSMETICS PRODUCTS

年产 1000 万片魔芋绵
500万个魔芋皂
Annual output of 1,000,000 pcs of konjac sponge,
5,000,000 tons of konjac pearl ball

技术优势

TECHNICAL ADVANTAGES

自主技术研究室 Independent Technology Research Office

魔芋粉体研究室
Konjac powder research laboratory
负责魔芋粉的生产技术、应用技术指导，复配粉产品开发、应用解决方案、应用技术指导相关工作。
Responsible for the production technology and application technology guidance of konjac gum, compound powder product development, and related work of application solutions project, application technology guidance.

美妆产品研究室
Cosmetics product research laboratory
负责魔芋棉产品的生产技术指导，负责美妆产品产品开发相关工作。
Responsible for the production technical guidance of konjac sponge products, and responsible for the development of cosmetic products.

魔芋食品研究室
Konjac food product research laboratory
负责魔芋豆腐、魔芋丝结、魔芋仿生食品、魔芋晶球等魔芋食品的开发、改进、生产技术指导等工作。
Responsible for the development, improvement and technical guidance for the konjac tofu, konjac noodle, Konjac bionic vegetarian food and konjac pearl ball.

三个省级技术中心 Three Provincial Technology Centers

湖北省食品胶体工程技术中心
Food Colloid Engineering Technology Center of Hubei Province

湖北省认定企业技术中心
Certified Enterprise Technology Center of Hubei Province

湖北省魔芋葡甘聚糖工程技术中心
Glucomannan Engineering Technology Center of Hubei Province

联合技术工程单位 United Technologies Engineering Unit

上海交通大学
Shanghai Jiao Tong University

华中农业大学
Huazhong Agricultural University

武汉理工大学
Wuhan University of Technology

武汉轻工大学
Wuhan Polytechnic University

湖北工业大学
Hubei University of Technology

三峡大学
China Three Gorges University

宜昌市农业科学院
Yichang Academy of Agricultural Sciences

湖北省农业科学院
Hubei Academy of Agricultural Sciences

恩施州农业科学院
Enshi Academy of Agricultural Sciences

宜昌市生物技术公共服务中心
Yichang Biotechnology Public Service Center

行业地位

INDUSTRY POSITION



标准制定

STANDARD SETTING

国家农业部《魔芋粉》标准的主要起草单位之一
湖北省《食品安全地方标准 魔芋膳食纤维》的制定者

One of the main drafting units of the "Konjac Powder" standard of the Chinese Ministry of Agriculture
Formulator of "Local Food Safety Standard Konjac Dietary Fiber" in Hubei Province

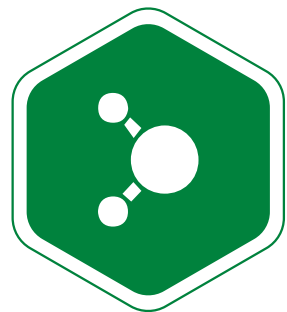


行业协会

INDUSTRY ASSOCIATION

中国魔芋协会副会长单位
湖北魔芋协会会长单位

Vice President Unit of China Konjac Association
President Unit of Hubei Konjac Association



技术中心

TECHNOLOGY CENTER

湖北省食品胶体工程技术研究中心
湖北省葡甘聚糖工程研究中心
湖北省认定企业技术中心

Food Colloid Engineering Technology Center of Hubei Province
Glucomannan Engineering Technology Center of Hubei Province
Certified Enterprise Technology Center of Hubei Province



企业荣誉

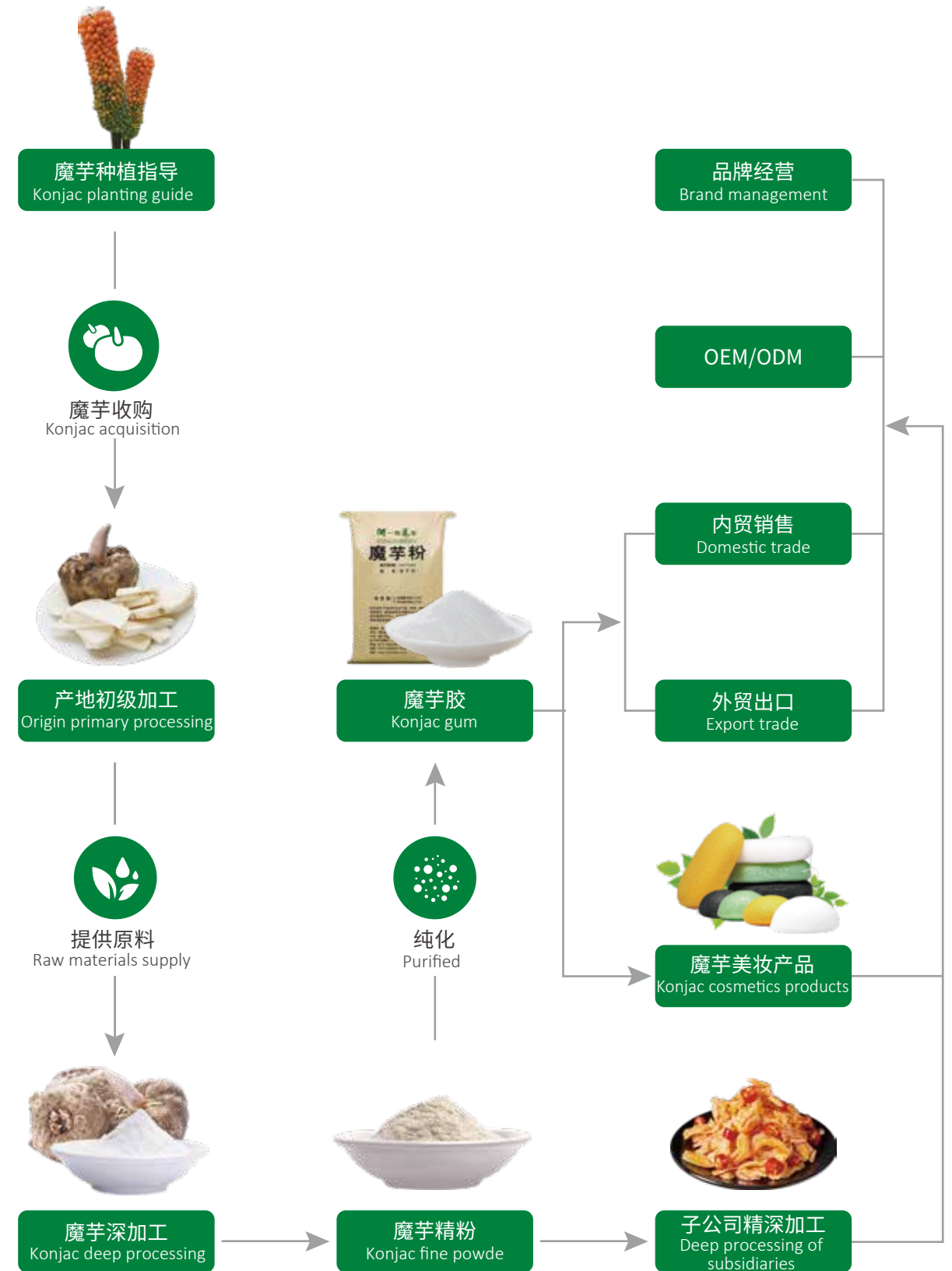
ENTERPRISE HONOR

国家高新技术企业
全国专精特新“小巨人”企业
农业产业化国家重点龙头企业

National High-Tech Enterprise
National Specialized and New "Little Giant" Enterprise
National key leading enterprises in agricultural industrialization

魔芋全产业链企业

KONJAC WHOLE INDUSTRY CHAIN ENTERPRISE



产品分类

PRODUCT CLASSIFICATION

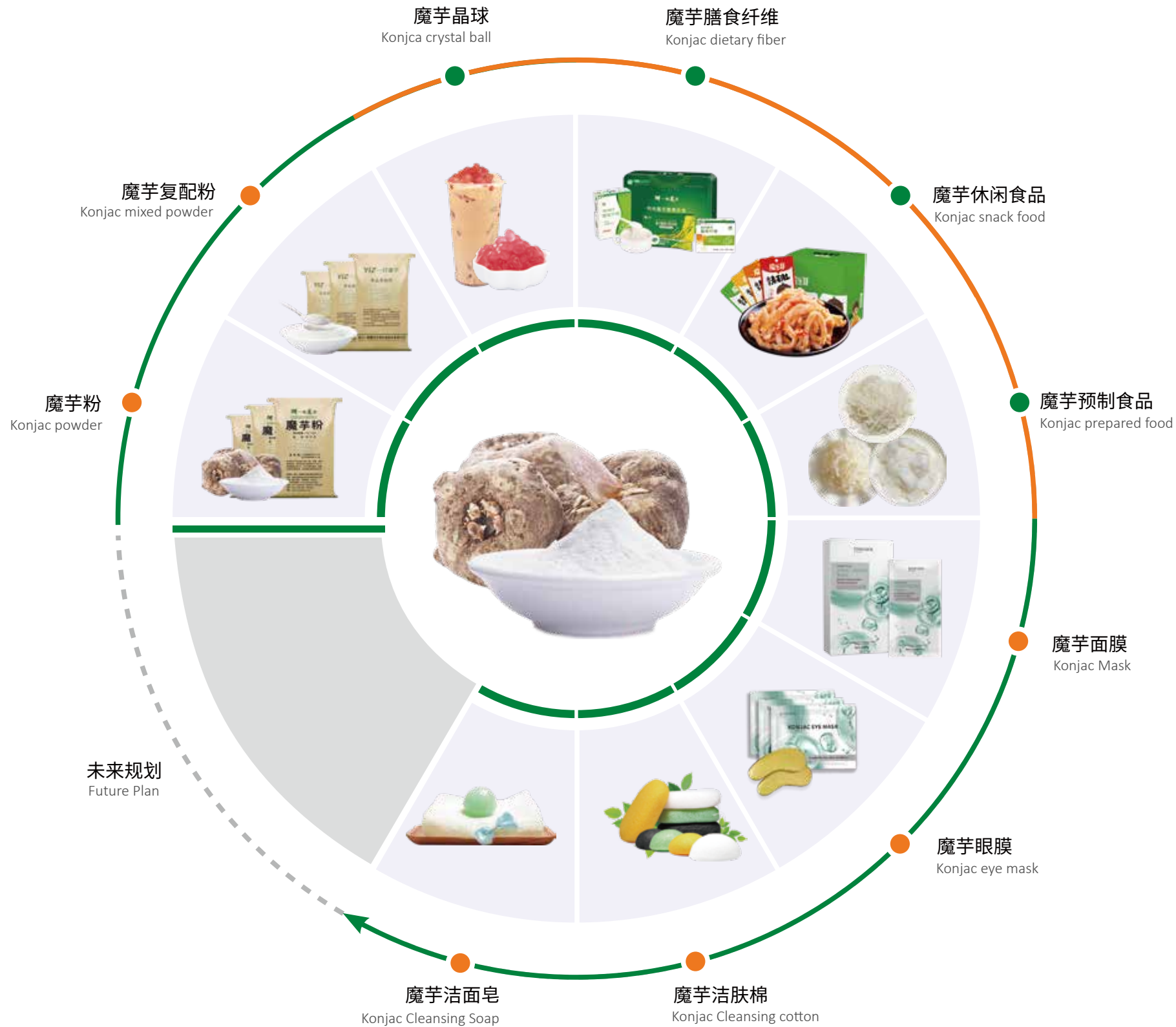
Part 1

魔芋原配料

KONJAC RAW INGREDIENTS

产品已远销至四十多个国家和地区，出口销售额占公司总销售47%的比例。

Products have been exported to more than 40 countries and regions, export sales account for 47% of the company's total sales.



Part 2

魔芋健康食品

KONJAC HEALTH FOOD

技术领先,智能生产,品质稳定,供应链完善,且具备出口资质。

健康食品有线上电商平台、线下区域经销商、旅游商超、OEM、ODM等完善的销售渠道。

同时魔芋茶饮辅料系列:魔芋晶球、魔芋西米、蒟蒻QQ球、冰粉粉、冻冻粉、鸡蛋布丁、双皮奶等受到了各个年龄层消费者的欢迎。

Advanced technology, intelligent production, stable quality, complete supply chain, and with export qualification.

Healthy food online e-commerce platform, offline regional distributors, travel supermarket, OEM,ODM and other perfect sales channels.

Meanwhile, Konjac tea accessories series: Konjac crystal ball, Konjac sago, Konjac QQ ball, ice powder, frozen powder, pudding, milk custard and so on are popular among consumers of all ages.

Part 3

魔芋美妆产品

KONJAC COSMETICS PRODUCTS

多年来与纪梵希、欧莱雅等国内外相关机构合作,专注精粹魔芋植物成分在肌肤护理方面的应用,获得多项专利。

通过了FDA、MSDS、ISO22716、GMPC多项认证,并发展自有品牌“ESMOSEN”。

Over the years, it has cooperated with Givenchy, L'Oreal and other relevant institutions at home and abroad, focusing on the application of essence Konjac plant ingredients in skin care, and has obtained a number of patents. Passed FDA, MSDS, ISO22716, GMPC certification, and developed our own brand "ESMOSEN".

魔芋原配料

KONJAC RAW INGREDIENTS

魔芋胶是一种食品级的原料,由D-甘露糖与D-葡萄糖连接而成的多糖。利用它能形成热不可逆的凝胶,不仅可以制作多种食品,而且还有多种健康功能,在各个领域都能发挥出其优势。

Konjac gum is a food grade raw material, a polysaccharide formed by linking D-mannose with D-glucose. It can form a heat-irreversible gel, which can not only make a variety of food, but also has many functions. It can play its advantages in various fields.



魔芋粉
KONJAC POWDER

复配增稠剂
COMPOUND THICKENER

应用领域

APPLICATION AREA

肉制品 MEAT PRODUCT

特性: 凝胶性、保水性
效果: 降低成本、替代脂肪、保持水分、改善质构
应用案例: 烤肠、火腿肠、肉丸等
用量: 0.1%-0.5%

Properties: gelatinous, water retention
Effect: Reduce costs, replace fat, maintain moisture, improve texture
Application cases: grilled sausages, ham sausages, meatballs, etc.
Dosage: 0.1%-0.5%



动物营养 ANIMAL NUTRITION

特性: 保水性、增稠性、粘结性、膳食纤维
效果: 体重管理、调节肠道功能、改善质构
应用案例: 猫粮、狗粮、猫罐头等
用量: 0.1%-0.5%

Properties: Water retention, thickening, adhesion, dietary fiber
Effect: weight management, regulation of intestinal function, improves texture
Application cases: Cat food, dog food, canned cats, etc.
Dosage: 0.1%-0.5%



素食 VEGETARIAN DIET

特性: 热不可逆性、膳食纤维性
效果: 低脂肪、低卡、富含魔芋膳食纤维、饱腹感、口感Q弹
应用案例: 素鲍鱼、魔芋豆腐、魔芋粉丝等
用量: 2%-5%

Properties: thermal irreversibility, dietary fiber
Effect: Low fat, low calorie, rich in konjac dietary fiber, satiety, taste elasticity
Application cases: vegetarian abalone, konjac tofu, konjac vermicelli, etc.
Dosage: 2%-5%



化妆品 COSMETICS PRODUCTS

特性: 增稠性、凝胶性、成膜性
效果: 按摩、保水、修护、润滑
应用案例: 魔芋洗脸扑、魔芋皂、蒟蒻冰晶面膜等
用量: 0.05%-3%

Properties: Thickening, gelatinous, film-forming
Effect: Massage, water retention, repair, lubrication
Application cases: Konjac face sponge, konjac soap, Konjac crystal mask, etc.
Dosage: 0.05%-3%



凝胶甜食 JELLY SWEET

特性: 热可逆性、凝胶性、保水性
效果: 提高凝胶强度、质地结构得到改善、保水
应用案例: 果冻、凝胶软糖、冰淇淋等
用量: 0.05%-0.4%

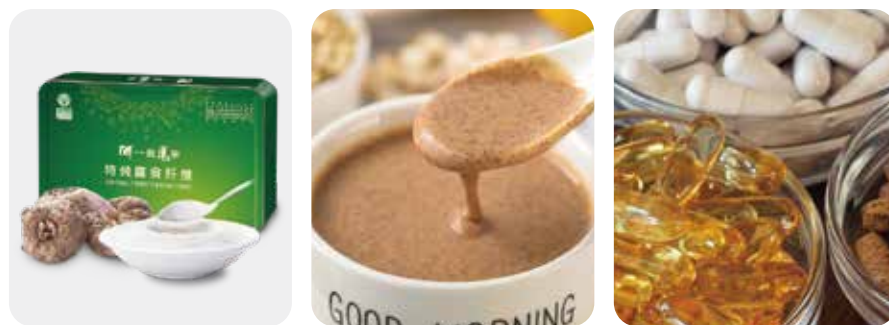
Properties: thermal reversibility, water retention
Effect: Improved gel strength, improved texture structure, water retention
Application cases: jellies, gel gum, ice cream, etc.
Dosage: 0.05%-0.4%



健康品和营养补充剂 NUTRIENTS AND SUPPLEMENTS

特性: 膳食纤维
效果: 饱腹感、低卡、低脂肪
应用案例: 胶囊、片剂、代餐粉、咀嚼糖果、饮料及各种食物
用量: 1%-100%

Properties: dietary fiber
Effect: Satiety, low calorie, low fat
Application cases: capsules, tablets, meal replacement powders, chewable confectionery, beverages and various foods
Dosage: 1%-100%



烘焙及面制品 FLOUR PRODUCTS

特性: 粘结性、保水性
效果: 改善质地结构、改善质量、保水
应用案例: 面包、面条、奶油等
用量: 0.05%-0.3%

Properties: Adhesion, water retention
Effect: Improved texture structure, improved quality, water retention
Application examples: bread, noodles, cream, etc.
Dosage: 0.05%-0.3%



医药及生物材料 PHARMACEUTICALS AND BIOMATERIALS

特性: 成膜性、凝胶性、吸水性、植物源性
效果: 调节胃肠道功能、提高免疫力、生物材料
应用案例: 胶囊、高分子材料等
用量: 0.1%-3%

Properties: film-forming, gelatinous, absorbent, plant-based
Effects: Regulates gastrointestinal function, improves immunity, biomaterial
Application cases: capsules, polymer materials, etc.
Dosage: 0.1%-3%



魔芋健康食品

KONJAC HEALTH FOOD



魔芋预制食品

KONJAC PREPARED FOOD

魔芋粉丝、魔芋凉皮、魔芋面条、魔芋羊肚、火锅毛肚等，均采用非油炸高温熟化工艺，免煮即食，魔芋预制食品0脂低卡、不添加防腐剂、富含膳食纤维、口感Q弹劲道，可炖煮、烹炒、煎炸、凉拌、下火锅等多方式烹饪。

Konjac vermicelli, konjac cold noodle, konjac noodles, konjac tripe, hot pot tripe, etc., all adopt non-frying high-temperature ripening process, can eat without cooking, Konjac prepared food are fat free and low calorie, no preservatives, rich in dietary fiber, taste elasticity, can be stewed, cooked, fried, cold mixed, hot pot and other ways of cooking.

魔芋休闲食品

KONJAC SNACK FOOD

公司秉承打造“专业健康素食”的理念，特推出符合现代人健康需求的魔乐哥休闲食品系列。产品采用天然魔芋精制而成，具有低卡饱腹、高膳食纤维的特点，产品入口鲜香爽脆，回味悠长，配置烧烤、麻辣、酸辣、香辣等多种口味，满足不同消费群体的口感需求。

Adhering to the concept of creating a "professional healthy vegetarian food", the company specially launched a series of 'morecoo' snack foods that meet the health needs of modern people. The product is made of natural konjac, with the characteristics of low calorie while high satiety and high dietary fiber, the product is fresh and crisp in the mouth, with a long aftertaste, and is equipped with barbecue, piquant, sour and spicy, spicy and other flavors to meet the taste needs of different consumer groups.



魔芋茶饮辅料系列

KONJAC TEA DRINK ACCESSORIES SERIES

魔芋晶球、蒟蒻QQ球、魔芋西米、水晶冻粉、鸡蛋布丁等属于茶饮添加类辅料，可丰富茶饮饮品口感，部分产品可耐121°C高温、口感Q弹，可添加到奶茶、咖啡、餐饮、饮料、乳制品、果冻、甜品中食用。

Konjac crystal ball, konjac pearl, konjac sago, crystal jelly powder, egg pudding, etc. are belong to tea additives, which can enrich the taste of tea drinks, some products can withstand 121 °C high temperature, containing dietary fiber, taste elasticity, can be added to milk tea, coffee, catering, beverages, dairy products, jellies, desserts to eat.

魔芋膳食纤维

KONJAC DIETARY FIBER

魔芋膳食纤维优选北纬30°、海拔1000米以上的高山魔芋精制而成，有效成分魔芋葡甘聚糖含量高达80%以上，产品0脂肪、饱腹感强、粉质细腻，能够吸附多余油脂的同时增加饱腹感，可搭配牛奶、蜂蜜、果汁、靓汤等一起食用，丰富汤汁的口感和浓稠度。

Konjac dietary fiber is preferably refined from alpine konjac at 30 ° north latitude and above 1000 meters above sea level, the content of active ingredients of konjac glucomannan is as high as 80%, the product are fat free, strong satiety, powder is delicate and can absorb excess oil while increasing satiety, can be eaten with milk, honey, juice, soup, etc., rich in the taste and consistency of the soup.



魔芋美妆产品

KONJAC COSMETICS PRODUCTS



魔芋面膜

KONJAC MASK

魔芋面膜, 又称蒟蒻冰晶面膜, 温润亲肤, 柔软透气, 触感舒适自然, 能有效抑制皮肤水分流失, 修护肌肤, 改善肌肤干纹细纹等现象, 让肌肤始终水润焕发。

Specially extracted from the glucomannan ingredients in alpine high-quality konjac, made of deep-sea fish collagen and Linlan moisturizer, the formula is moderate and skin-friendly, soft and breathable, comfortable and natural to the touch, can effectively inhibit skin moisture loss, repair the skin, improve the phenomenon of dry lines and fine lines, etc., so that the skin is always radiant and radiant.



魔芋眼膜

KONJAC EYE MASK

魔芋眼膜, 又称蒟蒻冰晶眼膜, 补水保湿, 活化眼部肌肤, 能有效对抗眼部衰老, 减少眼周细纹, 淡化浮肿和黑眼圈, 使眼部肌肤光彩自然。

Specially extracted from the glucomannan ingredients in Alpine high-quality konjac, which is made of gold leaf, niacinamide + ceramide, the formula hydrates and moisturizes, activates the eye skin, can effectively fight eye aging, reduce fine lines around the eyes, lighten puffiness and dark circles, and make the eye skin radiant and natural.



魔芋皂

KONJAC SOAP

魔芋皂, 又称蒟蒻凝胶皂, 富含温和性氨基酸、保湿效果葡甘露聚糖、修复功能神经酰胺, 添加积雪草、马齿苋、金缕梅、芦荟等植物成分, 手工精制而成, 外观玲珑剔透、触感爽滑Q弹。

The main ingredients of konjac soap are derived from natural konjac plant extraction, rich in mild amino acids, moisturizing effect glucomannan, repair function ceramide, add centella asiatica, purslane, witch hazel, aloe vera and other plant ingredients, hand-refined, the appearance is exquisite, smooth elastic.



魔芋洁肤棉

KONJAC CLEANSING SPONGE

魔芋洁肤棉是由植物魔芋纤维制作而成的一款洁面海绵, 富含丰富的保湿剂葡甘露聚糖, 深层洁净肌肤的同时可以有效补水保湿, pH值呈中性, 温和护肤, 可搭配洗面奶、沐浴露等洗护产品使用, 皮肤敏感者, 孕妇均可使用。

Konjac cleansing sponge is a cleansing sponge made of 100% pure natural plant konjac fiber, rich in konjac glucomannan, deeply cleansing the skin while effectively hydrating and moisturizing, pH is neutral, gentle skin care, can be used with facial cleanser, shower gel and other toiletries, sensitive skin, pregnant women can use.



发展战略

DEVELOPMENT STRATEGY

以高品质、高技术为核心，持续满足用户对健康生活标准不断增长的需求。

With high quality and high technology as the core, we continue to meet the growing demand of users for healthy living standards.



以用户为中心 为客户创造价值

让不同国家、不同地区的用户可持续性地分享中国魔芋的健康产品。

Customer-centric, create value for customers, and enable users in different countries and regions to share Chinese konjac health products sustainably

