



Konjac Gum

Konjac glucomannan is a sugar made from the root of a herbaceous, cormous perennial *Amorphophallus konjac* belonging to the Araceae family. Glucomannan, a soluble dietary fiber, is the main ingredient of konjac that is low in calories and proteins and high in dietary fiber, and contains a variety of essential amino acids and trace elements.

BLG produces glucomannan powder using konjac tubers from Yunnan, China and Indonesia, where BLG has established harvest and post-harvest handling bases. Supported by cutting-edge processing technology, strict quality management, and a wealth of experience in the field, BLG can provide satisfactory solutions to meat, dessert, and vegetarian product manufacture and fulfill customers' needs for glucomannan powder.

Product Series

BLM series, KGJ series, HWG series, Vegetarian seasoning powder

Product features

- ✓ Achieves gelling with carrageenan
- ✓ Good water retention
- ✓ Forms a thermoirreversible gel using alkaline
- ✓ Thickening

Product applications

Konjac glucomannan powder is an irreplaceable edible gum with superior gelling, thickening, stabilizing, and texturizing properties. Konjac glucomannan powder finds use in sausages, jellies, puddings, bionic meat products, ice cream, flour products, instant food, pastries and cakes, canned food, beverages, edible films, and soluble fiber, as well as cosmetic products.



Healthy Vegetarian Food

Recommended products: BLS2001

- Forms a thermoirreversible gel using sodium carbonate or calcium hydroxide
- Ideal ingredient for vegan meat food for its brittle texture after freezing



Meal Replacement Powder

Recommended products: KGJ1004

- Low-calorie, low-fat, zero cholesterol, zero purine, and reduced calories intake
- Cool water-soluble and high-satiety, with an increased water-absorption expansion rate
- Improve intestinal health with premium dietary fiber



Rice/Flour Products

Recommended products: BLP-N01

- Gives a ropey, elastic, and smooth texture
- Improves cooking and soaking resistance and reduces breakage
- Increases dietary fiber content

Product application solutions

| Product name | Recommended products | Key Parameter | Recommended dosage | Applications |
|--------------|----------------------|--|--------------------|---|
| Konjac Gum | KGJ1001 | Viscosity \geq 36000 mPa.s | 0.1%-0.5% | Jelly, pudding, jelly ball, premix powder |
| Konjac Gum | BLM1001 | Viscosity \geq 36000 mPa.s | 0.1%-0.3% | Meat products |
| Konjac Gum | BLS1012 | Viscosity \geq 25000 mPa.s | 2.0%-4.0% | Vegan food |
| Konjac Gum | BLP5009 | Viscosity \geq 8000 mPa.s | 2.0%-5.0% | Vegan food |
| Konjac Gum | KGJ1004 | Viscosity \geq 12000 mPa.s | 0.5%-1.0% | Meal replacement powder |
| Konjac Gum | BLP-N01 | Viscosity \geq 10000 mPa.s | 0.1%-0.5% | Rice/Flour products |
| Konjac Gum | BLM1008 | Viscosity \geq 500 mPa.s | 0.3%-0.5% | Mask, eye mask, jelly, pudding |
| Konjac Gum | KHG8008 | Viscosity \geq 3000 mPa.s Transparency \geq 85% | 0.3%-0.5% | Transparent jelly, personal care products |