

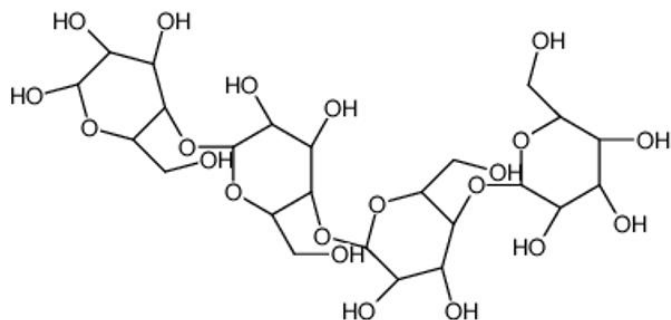


Unilong Industry Co., Ltd

Add: No.2000 Shunhua Rd, High-Tech Zone , Jinan City, Shandong Province, China
Contact: +86-18653132120

Product name: Konjac glucomannan

CAS: 37220-17-0



Item	Standard
Density	1.471 g/cm ³
Mesh Size	80~120
Glucomannan(%)	85~90
Viscosity(mpa.s)	25000~36000
Ash	<3%
As	<2ppm
Pb	<0.5ppm
Total Plate Count	<500cfu/g
Yeast Mold	<50cfu/g



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Application:

Konjac glucomannan has super water absorption (can absorb water and expand 40-100 times), thickening, film forming, emulsification, gel, lipid-lowering, gastrointestinal cleaning and other properties. Widely used in food, printing and dyeing, chemical industry, oil drilling and other industries. It is known as "Oriental magic powder". Konjac powder is a new type of dietary fiber, is a kind of polymer fiber natural green food, containing 15 kinds of amino acids necessary for the human body and anti-tumor mannan, the effect of weight loss is particularly obvious, it can increase satiety.

Package:

Usually packed in 25kg/drum, and also can be do customized package.

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