

Konjac Gum

Jelly

Meat products

Flour products

Beverages



Konjac Gum-FoodGum™

Konjac Gum is a water-soluble polysaccharide extracted from the tubers of the konjac plant. It exhibits functional properties such as thickening, stabilizing, gelling, water retention, and film-forming., making it widely used in the food industry.

Introduction:

Konjac Gum, its excellent water-holding capacity and adhesiveness enhance water retention in meat products, form high-transparency gels in jelly desserts, and act as a thickener and stabilizer in beverages and dairy products, preventing sedimentation and improving texture and stability.

Recommended Models:

Jelly

FoodGum™ 36
FoodGum™ 30
FoodGum™ 28

Beverages

FoodGum™ 36
FoodGum™ 30
FoodGum™ 28

Meat products

FoodGum™ 36
FoodGum™ 30
FoodGum™ 28

Flour products

FoodGum™ V3040



Advantages

- Good water holding
- Low calorie
- High dietary fiber
- Stabilizes texture
- Improves mouthfeel
- Improves yield

Konjac Gum Models/Applications/Benefits

The main ingredient in konjac is glucomannan (KGM), which is known for its hydrocolloid properties.

Product	Product Models	Application	Benefits
FoodGum™	36 30 28	Meat products	1. Improve the adhesion of muscle protein to meat 2. Enhance the water retention capacity of meat
FoodGum™	V3040	Vegetarian food such as konjac noodles	1. Low fat, low calorie 2. Unique taste, chewy and satiating
FoodGum™	36 30 28	Jelly Dessert	1. Improve the taste 2. Better water retention and lower water separation

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