

# Organic Konjac Flour



## What is organic konjac flour?

**Organic Konjac Flour** is a natural soluble fiber derived from *Amorphophallus konjac* tubers, offering 90% glucomannan content for calorie-free thickening and satiety enhancement. **We also supply Organic Glucomannan Powder**, a purified konjac extract with ultra-high viscosity, and **Mannooligosaccharides (MOS)**, a prebiotic fiber byproduct that selectively feeds beneficial gut bacteria, completing our trio of gut-health solutions.

## Key Highlights

### 1. Triple Fiber Solutions:

1. **Konjac Flour:** Whole tuber fiber for food texture modification.
2. **Glucomannan:** High-purity soluble fiber for appetite control.
3. **MOS:** Prebiotic booster for microbiome balance.

### 2. Functional Benefits:

- 1. **Calorie-Free Thickening:** Replaces starch in sauces, vegan cheeses, and gluten-free baking.
  - 2. **Weight Management:** Expands in the stomach to promote fullness (EFSA-approved claim).
  - 3. **Prebiotic Action:** MOS increases *Bifidobacteria* and *Lactobacillus* populations.
3. **Clean & Certified:** USDA Organic, EU Organic, non-GMO, vegan, allergen-free.

## Specifications

Parameter	Konjac Flour	Glucomannan Powder	Mannooligosaccharides
Source	Organic konjac tubers	Purified konjac extract	Konjac fiber fermentation byproduct
Processing	Air-dried, milled	Ethanol precipitation	Enzymatic hydrolysis
Appearance	Off-white coarse powder	White fine powder	Light yellow crystalline powder
Active Compounds	≥90% glucomannan	≥95% glucomannan	≥90% MOS (DP 2-10)
Viscosity	15,000 mPa·s (1% solution)	25,000 mPa·s (1% solution)	N/A (water-soluble)
Shelf Life	24 months	24 months	18 months

## Key Features & Benefits

1. **Konjac Flour:**
- 1. **Food Innovation:** Creates elastic textures in shirataki noodles, vegan gummies, and gluten-free bread.
  - 2. **Blood Sugar Control:** Delays glucose absorption (GI ≤10).
2. **Glucomannan Powder:**
- 1. **Clinical-Grade Fiber:** EFSA-approved for cholesterol and weight management.

2. **Pharma Applications:** Tablet binder or controlled-release matrix.

3. **Mannooligosaccharides:**

1. **Gut-Brain Axis:** Enhances serotonin production via microbiome modulation.
2. **Pet Nutrition:** Prebiotic additive for dog/cat digestive health.

## Applications

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- **Weight Loss Products:** Capsules, shakes, or satiety-inducing beverages.
- **Dairy Alternatives:** Thickener for plant-based yogurts and cream cheeses.
- **Animal Feed:** MOS for poultry/pig gut health optimization.
- **Cosmetics:** Hydrating agent in moisturizers and hydrogel masks.

## Certifications & Quality Assurance

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- **Organic Certifications:** USDA, EU 834/2007, JAS.
- **Non-GMO:** Verified by the Non-GMO Project.
- **Purity:** Heavy metals (Pb <0.1ppm, As <0.05ppm), microbial limits compliant with USP.
- **MOS Testing:** HPLC-validated oligosaccharide profile.

## Why Choose Us?

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- **Complete Fiber Portfolio:** We also supply custom blends (e.g., glucomannan + MOS).
- **Clinical Backing:** EFSA, FDA, and JECFA-compliant health claims.
- **Global Compliance:** Meets FSSC 22000, ISO 9001, and Halal/Kosher standards.
- **Traceability:** Blockchain-tracked from farm to finished product.

## FAQs

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### Q: What's the difference between konjac flour and glucomannan?

A: **Konjac Flour** is the whole tuber powder; **Glucomannan** is its purified extract with higher viscosity.

### Q: Is MOS safe for IBS sufferers?

A: Yes! MOS is low-FODMAP and reduces bloating in sensitive individuals.

**Q: Can konjac flour replace xanthan gum?**

A: Yes—use 1:1 ratio for gluten-free baking with superior fiber content.

**Q: How to use MOS in supplements?**

A: Blend with probiotics (e.g., *Bifidobacterium*) for synbiotic formulations.

**Packing**

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