

PRODUCT DESCRIPTION**FOODGUM™ Konjac gum CR36**

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Description

FOODGUM™ Konjac gum is a water-soluble dietary fiber with low calorie and protein. The main component of it is glucomannan. It has good synergistic gel effect with carrageenan.

Application areas

Meat products, pudding etc.

Potential benefits

- Provides high viscosity in meat processing, emulsifies fat and Stabilizes the system, gives a pleasant mouthfeel.
- Helps to provide gel shape, reduces syneresis.

Usage levels

The following general guidelines can be given:

Meat product	0.02%-0.15%
Pudding	0.06%-0.20%

Directions for use

- Blend with other gums or directly used in the production process of end-products;
- It's suggested to mix with other ingredients, such as sugar, then disperse into cold water, to avoid agglomerate;
- Usage amount depends on the actual demand in production process.

Storage

Shelf life is 24 months from the date of production. Store in a cool, dry place.

Physical/chemical specifications

(Methods of analysis available on request)

Appearance	yellowish to yellow flowing powder
Odour	Odourless
Particle Size	min. 90% pass 120 mesh
Glucomannan	min. 95%
Loss on Drying	max. 10.0%
Ash	max. 3.0%
Sulfur Dioxide(SO ₂ , g/kg)	max. 0.3

Microbiological specifications

Total Plate Count	max. 3000CFU/g
Salmonella	Absent in 12.5g
E.coli	Absent in 5g

Heavy metal specifications

Arsenic(as As)	max. 3.0 mg/kg
Lead(Pb)	max. 0.8mg/kg

Nutritional data

(Approximate values for nutrition labelling per 100g)

Energy(KJ)	763
Protein	≤1.64g
Fat	≤0.004g
Carbohydrate	≥70g
Dietary Fibre	70-95g
Sodium	95mg
Potassium	44mg
Calcium	43-148mg

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Purity and legal status

FOODGUM™ Konjac gum CR36 meets the specifications laid down by the FAO/WHO, the EU, the Food Chemicals Codex and is covered by EU reference no. E425 (i)

Local food regulations should always be consulted concerning the status of this product, as legislation country. Advice regarding the legal status of this product may be obtained on request.

Safety and handling

A Material Safety Data Sheet(MSDS) is available on request.

Country of origin

China

Kosher status

This product is Kosher certified. A Kosher Certificate is available on request.

Hala status

This product is Halal certified. A Halal Certificate is available on request.

Packaging

Heavy-duty, poly-lined bags of 25 kg(55.1 lbs.)

GMO

FOODGUM™ Konjac gum CR36 does not consist of, nor contain, nor is produced from genetically modified organisms according to the definitions of Regulations(EC) 1829/2003 and Regulations(EC) 1830/2003 of the European Parliament and of the Council of 22 September 2003. For the raw materials having the potential of being produced from genetically modified organisms we have obtained written information from our suppliers stating that the raw materials are not produced from genetically modified organisms according to the definitions of the above mentioned EC Regulations.

Allergens

Below table indicates the presence(as added component) of the following allergens and products there of:

Yes	No	Allergens	Description of components
	×	Cereals containing gluten	Wheat dextrose **
	×	Crustaceans	
	×	Eggs	
	×	Fish	
	×	Peanuts	
	×	Soybeans	
	×	Milk(including lactose)	
	×	Nuts	
	×	Celery	
	×	Mustard	
	×	Sesame seeds	
	×	Lupin	
	×	Molluscs	

**Wheat dextrose is used as a standardisation agent. Wheat dextrose has been given an EU Allergen Regulation exemption.