



## HUBEI YIZHI KONJAC BIOTECHNOLOGY CO., LTD

No. 438 Changyang Road, Economic Development Zone, Changyang, Hubei province, China

Tel:+86 7176856200 Fax:+86 7176850363 Website:<http://www.easykonjac.com/>

Specification	Konjac Fine Flour					Konjac Micro Flour				
Parameters	YZ-T-22	YZ-T-18	YZ-T-15	YZ-Y-13	YZ-Y-10	YZ-W-20	YZ-W-20H	YZ-W-17	YZ-W-17H	YZ-W-13
Mesh size	40--120	40--120	40--120	40--120	40--120	120	120	120	120	120
Glucomannan %	≥70	≥68	≥65	≥63	≥60	≥70	≥75	≥68	≥70	≥65
Viscosity mPa.s	≥22000	≥18000	≥15000	≥13000	≥10000	≥20000	≥20000	≥17000	≥17000	≥13000
Transparency %	NA	NA	NA	NA	NA	≥45	≥55	≥40	≥50	≥40
Moisture %	≤13	≤13	≤13	≤13	≤13	≤13	≤13	≤13	≤13	≤13
Ash %	≤4.5	≤4.5	≤4.5	≤4.5	≤4.5	≤4.5	≤4.5	≤4.5	≤4.5	≤4.5
Pb (mg/kg)	≤1.0	≤1.0	≤1.0	≤1.0	≤1.0	≤1.0	≤1.0	≤1.0	≤1.0	≤1.0
As (mg/kg)	≤2.0	≤2.0	≤2.0	≤2.0	≤2.0	≤2.0	≤2.0	≤2.0	≤2.0	≤2.0
SO <sub>2</sub> (g/kg)	≤3.0	≤3.0	≤3.0	≤3.0	≤3.0	≤3.0	≤3.0	≤3.0	≤3.0	≤3.0
PH	5.0-7.0	5.0-7.0	5.0-7.0	5.0-7.0	5.0-7.0	5.0-7.0	5.0-7.0	5.0-7.0	5.0-7.0	5.0-7.0
TPC (cfu/g)	≤10000	≤10000	≤10000	≤10000	≤10000	≤10000	≤10000	≤10000	≤10000	≤10000
Mold&Yeast (cfu/g)	≤100	≤100	≤100	≤100	≤100	≤100	≤100	≤100	≤100	≤100
Remark	Viscosity test conditions: 1% solution, permanent 30°C temperature, BROOKFIELD rotating viscometer(RVDV-II+P), No.7rotor, 12rolls/min.									
Package	Inner food grade poly bag, outside kraft bag or carton; 25kg/bag									
Main application of konjac fine powder: Vegetarian foods like konjac noodle, konjac spaghetti ...etc.										
Main application of konjac micro powder: Used as thickener, stabilizer and jel agent in meat products like sausages, ham, meat balls, also in icecream, jelly ...etc. (In crude oil drilling industry combines with Xthan gum.)										



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Specification	Konjac Purified Flour				Konjac Gum							
Parameters	YZ-CH-35	YZ-CH-30	YZ-CH-25	YZ-CH-20	YZ-J-36	YZ-J-36H	YZ-J-30	YZ-J-30H	YZ-J-25	YZ-J-25H	YZ-J-22	YZ-J-22H
Mesh size	40--120	40--120	40--120	40--120	120	120	120	120	120	120	120	120
Glucomannan %	≥95	≥90	≥85	≥80	≥95	≥95	≥90	≥90	≥85	≥85	≥80	≥80
Viscosity mPa.s	≥35000	≥30000	≥25000	≥20000	≥36000	≥36000	≥30000	≥30000	≥25000	≥25000	≥22000	≥22000
Transparency %	≥55	≥55	≥55	≥55	≥55	≥70	≥55	≥60	≥50	≥60	≥50	≥60
Moisture %	≅10	≅10	≅10	≅10	≅10	≅10	≅10	≅10	≅10	≅10	≅10	≅10
Ash %	≅3.0	≅3.0	≅3.0	≅3.0	≅3.0	≅3.0	≅3.0	≅3.0	≅3.0	≅3.0	≅3.0	≅3.0
Pb (mg/kg)	≅1.0	≅1.0	≅1.0	≅1.0	≅1.0	≅1.0	≅1.0	≅1.0	≅1.0	≅1.0	≅1.0	≅1.0
As (mg/kg)	≅2.0	≅2.0	≅2.0	≅2.0	≅2.0	≅2.0	≅2.0	≅2.0	≅2.0	≅2.0	≅2.0	≅2.0
SO <sub>2</sub> (g/kg)	≅0.3	≅0.3	≅0.3	≅0.3	≅0.3	≅0.3	≅0.3	≅0.3	≅0.3	≅0.3	≅0.3	≅0.3
PH	5.0-7.0	5.0-7.0	5.0-7.0	5.0-7.0	5.0-7.0	5.0-7.0	5.0-7.0	5.0-7.0	5.0-7.0	5.0-7.0	5.0-7.0	5.0-7.0
TPC (cfu/g)	≅3000	≅3000	≅3000	≅3000	≅3000	≅3000	≅3000	≅3000	≅3000	≅3000	≅3000	≅3000
Mold&Yeast (cfu/g)	≅100	≅100	≅100	≅100	≅100	≅100	≅100	≅100	≅100	≅100	≅100	≅100
Remark	Viscosity test conditions: 1% solution, permanent 30°C temperature, BROOKFIELD rotating viscometer(RVDV-II+P), No.7rotor, 12rolls/min.											
Package	Inner food grade poly bag, outside kraft bag or carton; 25kg/bag											

Main application of konjac purified Flour: Weight management capsule, high quality vegetarian foods ...etc.

Main application of konjac gum: Used as thickener, stabilizer and jel agent in meat products like sausages, ham, meat balls, also in icecream, jelly and used as weight management dietary fiber ...etc.