

**Ticagel® Konjac High Viscosity (KONJAC HV)**

38930904

Ticagel® Konjac High Viscosity is isolated from the tubers of the konjac plant belonging to the genus Amorphophallus (Family Araceae). It consists of glucomannan units with a G to M ratio of about 1 to 1.6. Konjac mannan is synergistic with kappa carrageenan and xanthan gum, forming thermoreversible, elastic gels. It is recommended as a thickening and gelling agent for a wide range of food applications.

Chemical and Physical Properties

	Min.	Max.	
Moisture (Infrared)	0	14	%
Odor (Typical)	Typical		-
pH (viscosity solution)	4.5	8.0	pH
Powder Color (Visual)	Off White-Tan		-
Texture (Qualitative)	Free Flowing Powder		-
Viscosity (1.0%,RV@20rpm,25C)	15000	36000	cps

Microbiological

	Min.	Max.	
Aerobic Plate Count (AOAC 988.18, 2.5g)	0	1000	cfu
Combined Yeast and Mold (BAM)	0	100	/g
E. coli (AOAC 988.19)	<3 MPN		/g
Salmonella - 375g (AOAC 2013.01)	Negative /375g		-
Total Coliforms (AOAC 966.24)	<3 MPN		/g

Screen Test

	Min.	Max.	
USS#80 Mesh Through	80	100	%

Nutritional Data/100g

Calories	186.40
Total Fat (g)	0.00
Saturated Fat (g)	0.00
Trans Fat (g)	0.00
Monounsaturated Fat (g)	0.00
Polyunsaturated Fat (g)	0.00
Cholesterol (mg)	0.00
Total Carbohydrates (g)	90.40
Dietary Fiber (2016) (g)	90.40
Total Sugars (g)	0.00
Includes Added Sugars (g)	0.00
Protein (g)	1.40
Water (g)	6.80
Ash (g)	1.40
Vitamin A (IU)	0.00
Vitamin D (mcg)	0.00
Vitamin C (mg)	0.00
Sodium (mg)	7.30
Calcium (mg)	0.00
Iron (mg)	0.00
Potassium (mg)	0.00

Disclaimer: Data is obtained from analytical and calculated values and is reported on an "as is" basis. In accordance with the 2016 Nutrition Facts Label regulations all 'non-digestible carbohydrates' (NDC's) have been calculated as 2 kCal / gram, opposed to 4 kCal., Only the currently approved list of NDC's considered by the FDA to be dietary fiber are included in the dietary fiber calculation.

*ND – these values have not been determined.

Certification

Kosher
Halal

Packaging and Storage

Standard Packing	55# Bags, 2,200# per pallet
Storage & Handling	Each container is identified with the product name and lot number. Store in cool dry place for maximum shelf life.
Minimum Qty	55.00 lb

Shelf Life

Shelf-Life	2 years
Lead Time	Stock Product

Usage Levels

Typical Usage Level	0.5-0.7%
Solubility	Cold water soluble
Suggested Uses	konjac

Regulatory Data

CAS #	37220-17-0
E #	425ii
HS Tariff #	1302.39.0090
Country of Origin	Product of China
GMO Status	NGMO
USDA (BE) Status	Not BE
United States	
FDA Regulation	GRAS
Label Declaration	Konjac

Date Updated: 12/2/2020

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