



PRODUCT DATA SHEET

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Konjac High-Transparency Powder SeriesE 425 (i) | CAS 37220-17-0 CAGKG™ HTS

1. PRODUCT DESCRIPTION

CAGKG™ HTS (High-Transparency Series) is a premium-grade Konjac Glucomannan (KGM) derived from *Amorphophallus konjac*, manufactured through advanced purification and refining technology. Multiple purification and decolorization processes effectively remove natural pigments, polyphenols, and odor-causing components, resulting in a brilliant white powder with superior clarity performance.

When hydrated, the product forms highly transparent viscous solutions and crystal-clear alkali-induced gels while maintaining excellent viscosity and gel strength.

This series is specifically developed for applications where visual appearance, gel clarity, and aesthetic quality are critical.

Primary Component: Konjac Glucomannan (KGM)

Purity Range: ≥ 85–95% (dry basis)

2. KEY FEATURES & BENEFITS

- ◆ Exceptional Transparency – Produces clear to highly transparent gels
- ◆ High Whiteness – Brilliant white powder for color-sensitive formulations
- ◆ Ultra-High Viscosity
- ◆ Reduced Odor – Neutral sensory profile
- ◆ Strong Elastic Gel Structure – Stable and resilient texture
- ◆ Premium Aesthetic Performance – Ideal for high-end product positioning

3. TYPICAL APPLICATIONS

Application	Usage Level	Functional Benefit
Fruit Jellies & Desserts	0.5–1.5%	Crystal-clear elastic gels
Transparent Beverages	0.1–0.3%	Adds body without turbidity
High-End Gummies & Confections	0.5–2.0%	Clear chewy texture
Plant-Based Caviar	1.0–2.5%	Transparent pearl formation
Cosmetic Gels & Masks	0.2–1.0%	Smooth, transparent gel base

4. PRODUCT SPECIFICATIONS

Parameter	Specification
Appearance	White to brilliant white powder

Parameter	Specification
Odor & Taste	Neutral, practically odorless
Particle Size	≥ 90% through 120 mesh
KGM Content	≥ 85–95% (dry basis)
Viscosity (1%, 25°C)	≥ 22,000 mPa·s
Transparency (1% gel)	≥ 50–70% (grade dependent)
Loss on Drying	≤ 10%
Total Ash	≤ 3.0%
pH (1% solution)	5.0–7.0
Lead (Pb)	≤ 1.0 mg/kg
Arsenic (As)	≤ 1.0 mg/kg
Mercury (Hg)	≤ 0.5 mg/kg
Cadmium (Cd)	≤ 0.5 mg/kg
Microbiology	Complies with food safety standards

5. FOOD SAFETY & COMPLIANCE

Produced in facilities operating under HACCP principles
 ISO 22000 / FSSC 22000 certified production site (if applicable)
 Complies with food additive regulations for Konjac (E425(i))
 Meets FAO/WHO JECFA purity criteria
 Suitable for global food applications subject to local regulations
 Product Status: Non-GMO | Allergen Free | Vegan & Vegetarian Suitable | Gluten Free

6. PACKAGING

Inner Packaging: Food-grade PE liner
 Outer Packaging: Multilayer kraft paper bag or fiber drum
 Net Weight: 20 kg / 25 kg per bag (standard)
 Custom Packaging: Available upon request

7. STORAGE CONDITIONS & SHELF LIFE

Storage Conditions: Store in a cool, dry place away from moisture and direct sunlight
 Temperature: < 25°C recommended
 Relative Humidity: < 60%
 Shelf Life: 24 months from date of manufacture under recommended conditions
 Transport: Protect from moisture and contamination

For detailed grade selection or formulation support, please contact CAG for a formal Product Data Sheet (PDS).