



PRODUCT DATA SHEET

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Konjac Micropowder Series

425 (i) | CAS 37220-17-0

CAGKG™ KMS

1. PRODUCT DESCRIPTION

CAGKG™ KMS Konjac Micropowder is a high-performance hydrocolloid derived from the tuber of *Amorphophallus konjac*. It is produced by micronizing refined konjac flour to achieve a very fine and uniform particle size distribution.

The increased surface area significantly improves hydration speed and dispersion efficiency compared to standard refined konjac powder, while maintaining the high viscosity and functional performance of Konjac Glucomannan (KGM).

The product appears as a fine off-white to light yellow powder with neutral odor and smooth mouthfeel. It is designed for modern processing systems requiring rapid viscosity development and efficient production cycles.

2. KEY FEATURES & BENEFITS

- ◆ Rapid hydration in hot and cold systems
- ◆ Ultra-fine particle size for smooth mouthfeel
- ◆ High viscosity performance (grade dependent)
- ◆ Excellent dispersibility with reduced lumping
- ◆ Suitable for cold process formulations

3. TYPICAL APPLICATIONS

Application	Recommended Level	Function
Instant Beverages & Soups	0.2% – 1.0%	Rapid viscosity build, smooth dispersion
Dairy Products	0.1% – 0.5%	Texture enhancement, syneresis control
Sauces & Dressings	0.2% – 0.8%	Quick thickening, stable viscosity
Gluten-Free Bakery	0.5% – 2.0%	Structure improvement, gluten replacement
Nutritional & Dietary Products	0.2% – 1.0%	Fiber enrichment, texture modification
Cosmetic & Personal Care	0.1% – 0.8%	Thickening and stabilization

4. PRODUCT SPECIFICATIONS

Parameter	Specification
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Appearance	Off-white to light yellow fine powder
Odor & Taste	Neutral, characteristic
Particle Size	≥ 90% through 120 mesh (125 μm)
Konjac Glucomannan (KGM)	≥ 75% (dry basis)
Viscosity (1%, 25°C)	22,000 – 35,000 mPa·s (grade dependent)
Loss on Drying	≤ 10%
Total Ash	≤ 4.5%
pH (1% solution)	5.0 – 7.0
Lead (Pb)	≤ 2.0 mg/kg
Arsenic (As)	≤ 2.0 mg/kg
Mercury (Hg)	≤ 1.0 mg/kg
Total Plate Count	≤ 5,000 CFU/g
Yeast & Molds	≤ 100 CFU/g
Salmonella	Negative / 25 g
E. coli	Negative / 10 g

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).