



# PRODUCT DATA SHEET

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## Konjac Purified Powder Series

425 (i) | CAS 37220-17-0

**CAGKG™ PPS**

### 1. PRODUCT DESCRIPTION

**CAGKG™ PPS** Konjac Purified Powder is a high-purity grade of Konjac Glucomannan (KGM) derived from selected *Amorphophallus konjac* tubers. It is manufactured through aqueous extraction followed by repeated alcohol precipitation to remove starch, protein, pigments, and other low-molecular-weight components.

This purification process yields a product with elevated KGM content (≥80–95%, grade dependent), reduced ash level, and a neutral sensory profile.

### 2. KEY FEATURES & BENEFITS

- ◆ High Purity Grade (KGM ≥80–95%, grade dependent)
- ◆ Low Ash & Controlled Impurity Profile
- ◆ Neutral Odor and Taste
- ◆ Excellent Batch-to-Batch Consistency
- ◆ Full Traceability from Raw Material to Finished Product
- ◆ Available with Halal and Kosher certification

### 3. TYPICAL APPLICATIONS

Application	Recommended Usage	Function
Dietary Supplements (Capsules/Tablets)	As required	Soluble dietary fiber, bulking agent
Medical Nutrition	0.5% – 3.0%	Texture modification, fiber enrichment
Vegan Gel Systems	0.5% – 2.0%	Plant-based gelling agent
Infant & Specialized Foods*	0.1% – 0.3%	Stabilization (subject to local regulations)
High-Purity Food Systems	0.2% – 2.0%	Functional thickener with minimal impurities

### 4. PRODUCT SPECIFICATIONS

Parameter	Specification
Appearance	White to off-white fine powder
Odor & Taste	Odorless, neutral

<b>Parameter</b>	<b>Specification</b>
Particle Size	100% through 80 mesh (customizable to 120 mesh)
Konjac Glucomannan (KGM)	≥ 80–95% (dry basis, grade dependent)
Viscosity (1%, 25°C)	3,600 – 36,000 mPa·s (grade dependent)
Loss on Drying	≤ 5–10%
Total Ash	≤ 3.0–5.0%
pH (1% solution)	5.0 – 7.0
Sulfur Dioxide (SO <sub>2</sub> )	≤ 10 ppm
Residual Solvents	Conforms to applicable pharmacopoeia standards
Pesticide Residues	Complies with international limits
Lead (Pb)	≤ 1.0 mg/kg
Arsenic (As)	≤ 1.0 mg/kg
Mercury (Hg)	≤ 0.1 mg/kg
Cadmium (Cd)	≤ 1.0 mg/kg
Total Plate Count	≤ 1,000 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).