



**Technical Data Sheet**

**Konjak-Glucomannan 95% E425(ii) (16110)**  
**Konjac-Glucomannan E425(ii) (16110)**

**PRODUCT INFORMATION**

Name	Konjac glucomannan Powder, limited use in food, Food Additive E425(ii)		
Product ID	23931	Latin Name:	Amorphophallus konjac
Legal Registration	E425(ii)	Origin	None-EC Country
Description	Konjac glucomannan is a water-soluble hydrocolloid obtained from Konjac flour by washing with water-containing ethanol. Konjac flour is the unpurified raw product from the tuber of the perennial plant Amorphophallus konjac		

**ITEM**

**SPECIFICATION**

Assay(Glucomannan)	≥ 95.0 %Total dietary fibre(on a dry weight basis)
Solubility	Soluble in hot or cold water forming a highly viscous solution
Appearance*	Fine white to slightly brownish powder
Odor	Odourless
Identification	Positive
Viscosity (1% in H2O w/w, 25 °C)	≥36,000mPas
Loss on Drying (105 °C, 3h)	≤8.0%
Total Ash (800 °C, 3 to 4 h)	≤ 2.0%
Ether-soluble Matter	≤0.5%
Sulphite (as SO <sub>2</sub> )	≤ 4.0 ppm
Starch	≤ 1.0 %
Protein	≤ 1.5%
Chloride	≤ 0.02%
50 % Alcohol-soluble Matter	≤ 2.0 %

\*The color may vary

**STATEMENTS**

Food Quality and Safety	According to Reg. (EC) 178/2002 / Food Additive, limited use only
Hygiene of foodstuffs	In compliance with Reg. (EC) 852/2004
Hazard	Not dangerous in accordance with EU regulation (EC) No 1272/2008
Contaminants	According to Reg. (EC) 2023/915 for food supplements
Pesticides	According to Reg. (EC) 396/2005 and amendments
Microbiology	Bacterial Count: TAMC-Bacteria: <3,000 cfu/g, TYMC: <100 cfu/g, Salmonella: negative in 12.5g, E. Coli: negative in 5g
GMO	GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments
ETO	ETO free
Vegan	Conform
Kosher, Halal	suitable
Irradiation	No ionization or other radiation is permitted According to Reg. (EC) 1999/2 and 1999/3 and amendments
BSE/TSE	Risk Free BSE/TSE
Allergen status	No allergens requiring labeling according to Reg. (EC) 1169/2011
<b>Unintentional contact (traces) in the supply chain cannot be excluded.</b>	
Packaging	According to Reg. (EC) 1935/2004 and 10/2011 and amendments Paper bag with polyethylene liner of 20 or 25kg net

**STORAGE AND HANDLING**

Storage	Store in a well-closed container away from moisture and direct sunlight
Shelf Life	2 years if sealed and properly stored
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Issue date	19.05.2025

**All above information according to the manufacturer / supplier**

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