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Technical Data Sheet

BIO Konjak P. (18815) ORGANIC Konjac P. (18815)

PRODUCT INFORMATION

Glucomannan content

ORGANIC Konjac powder from Amorphophallus konjac root, E 425 Name

Description Conjac gum is a water-soluble hydrocolloid obtained from the Konjac flour by aqueous extraction. Konjac

flour is the unpurified raw product from the root of the perennial plant Amorphophallus konjac.

Botanical name Amorphophallus konjac

Part Used

Origin non-EU agriculture / China

Organic Certification DE-ÖKO-013

ITEM SPECIFICATION

Appearance White-cream fine powder

min. 95.0%

Odor & Taste Characteristic ca. 30.000 Viscosity cps 5.0-7.0 pH-value 120 mesh Particle size Protein (N x 5.7) max. 1.5% Loss on Drying (105°C, 3h) max. 8.0% Ash (800°C, 3-4h) max. 2.0% Sulfite (as SO2) max. 4.0ppm

HEAVY METALS

Lead (Pb) max. 0.8ppm Cadmium (Cd) max. 1.0ppm Mercury (Hg) max. 0.1ppm Arsenic (As) max. 2.0ppm

NUTRITIONAL VALUES PER 100G*

Energy 192 kJ / 770 kcal Fats (Total) <0.3 g - of which saturated fat - of which monounsaturated fat Carbohydrates 2.10 g - of which sugar 0.15 g Fibre 89.44 g Protein 1.10 g Salt 12.4 g

*All information is subject to the usual fluctuations in natural products

STATEMENTS

The material conforms to Food Chemical Codes (FCC) and EU Reg. No. 231/2012 with specifications for food Food Quality and Safety

additives listed in Annexes II and III to Regulation (EC) No. 1333/2008

Organic production According to Reg. (EC) 2018/848

Microbiology Bacterial Count: TAMC-Bacteria: <50,000 cfu/g, Yeast: <100 cfu/g, Moulds: <100 cfu/g, Salmonella:

negative/25g, E. Coli: negative/5g

GMO GMO Free According to Reg. (EC) 1829/2003 and 1830/2003 and amendments

No allergens requiring labeling according to Reg. (EC) 1169/2011 Allergen status

Unintentional contact (traces) in the supply chain cannot be excluded.

According to Reg. (EC) 1935/2004 and 10/2011 and amendments Packaging

STORAGE AND HANDLING

Storage cool (15-25°C), dark and dry (45-65% humidity) Shelf Life 36 months if sealed and properly stored

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All above information according to the manufacturer / supplier

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