

Organic Glucomannan



What is Organic Glucomannan?

Organic Glucomannan is meticulously produced from 100% pure, organically grown Konjac roots (*Amorphophallus konjac*). The process involves harvesting the tubers, carefully cleaning them, and then grinding them into a flour. This flour then undergoes a precise purification process to isolate and concentrate the glucomannan fiber, followed by gentle drying and milling into a fine, free-flowing powder. The organic certification guarantees that the raw materials are cultivated and processed without synthetic pesticides, herbicides, or genetically modified organisms, aligning with strict clean-label and natural ingredient standards.

Organic Glucomannan is highly valued for its extraordinary water-absorbing capacity, forming a thick gel in the digestive tract. This property makes it a powerful functional ingredient for several key benefits:

- **Satiety and Weight Management:** The expansion of glucomannan in the stomach creates a feeling of fullness, which can help reduce overall food intake and support weight loss efforts.
- **Blood Sugar Management:** Its gel-forming ability helps slow down the absorption of sugars into the bloodstream, contributing to more stable blood glucose levels.

- **Cholesterol Support:** It can help bind to dietary cholesterol in the gut, aiding in its excretion from the body.
- **Digestive Regularity:** As a soluble fiber, it promotes healthy bowel function and regularity.

With its excellent functional properties and neutral taste, our **Organic Glucomannan** is the ideal ingredient for manufacturers seeking to deliver targeted health benefits and enhance the textural properties of their products with a clean and transparent ingredient.

Specifications

Attribute	Details
Common Names	Organic Konjac Fiber, Organic Konjac Glucomannan, Organic Konjac Flour
Latin Name	<i>Amorphophallus konjac</i>
Source	100% Organic Konjac Root
Processing	Grinding, purification, drying, milling
Glucomannan Content	Typically $\geq 90\%$ (dry basis), customizable options available
Appearance	Fine, white to off-white powder
Flavor	Mild, neutral
Texture	Fine, uniform powder; forms a viscous gel upon hydration
Viscosity (1% solution)	High, e.g., >30,000 cps (varies by grade/mesh size)
Solubility	Highly soluble in hot and cold water (forms gel)
Moisture Content	Max 10%
Particle Size	Customizable, e.g., 80-120 mesh (affects hydration rate and viscosity)
pH (1% solution)	5.0-7.0

Attribute	Details
Microbiological Purity	Meets international food safety standards (e.g., E. coli, Salmonella absent)
Heavy Metals	Low levels, compliant with international regulations

Key Features

- **Exceptional Water-Absorbing Capacity:** Forms a highly viscous gel in the stomach, promoting a significant feeling of fullness and helping to reduce appetite and caloric intake.
- **Supports Healthy Weight Management:** Clinically studied for its efficacy in promoting weight loss when consumed as part of a calorie-restricted diet.
- **Aids Blood Sugar & Cholesterol Management:** Helps to slow glucose absorption and can assist in maintaining healthy blood sugar and cholesterol levels already within a normal range.
- **Promotes Digestive Regularity:** Acts as a bulk-forming laxative, supporting healthy bowel movements and alleviating occasional constipation.
- **Organic & Clean Label:** Certified organic and non-GMO, free from synthetic pesticides, herbicides, and artificial additives, meeting strict consumer demands for purity and transparency.
- **Neutral Taste & Odor:** Its bland flavor allows for seamless integration into a wide array of food and beverage formulations without impacting sensory profiles.
- **Versatile Thickener & Stabilizer:** Can be used in food systems as a natural thickener, emulsifier, and stabilizer, providing a smooth texture.
- **Allergen-Friendly:** Naturally free from common allergens such as gluten, dairy, soy, and nuts, making it a highly inclusive ingredient.

Applications

Our **Organic Glucomannan** is an incredibly valuable and in-demand ingredient for a multitude of B2B applications across the nutraceutical, functional food, and beverage industries:

- **Weight Management Supplements:**
 - Primary ingredient in **appetite suppressant capsules**, fiber supplements for satiety, and meal replacement powders.

- **Functional Beverages:**

- Adds viscosity and fiber to weight loss shakes, functional smoothies, and fiber-enriched drinks.
(Note: Requires careful formulation due to gelation.)

- **Dietary & Low-Calorie Foods:**

- Incorporated into low-carb noodles (e.g., Shirataki noodles), low-calorie desserts, and reduced-fat products as a fat replacer or texturizer.

- **Baked Goods & Mixes:**

- Used in gluten-free baking for texture improvement and fiber enrichment, or in functional baking mixes for satiety.

- **Functional Snacks:**

- Adds fiber and satiety to health bars, snack bites, and fiber-rich crackers.

- **Thickener & Stabilizer:**

- Natural thickening agent in sauces, dressings, soups, and dairy/plant-based alternatives.

Why Choose Our Organic Glucomannan?

Partnering with us for your **Organic Glucomannan** needs ensures a premium, high-demand ingredient that addresses critical consumer health trends:

- **Clinically Validated Benefits:** Leverage the extensive research supporting glucomannan's efficacy in weight management and digestive health, providing strong backing for your product claims.
- **Guaranteed Organic Certification:** Our glucomannan adheres to stringent organic standards, vital for your clean-label and premium product lines.
- **Superior Viscosity & Purity:** Our meticulous purification process ensures high glucomannan content and exceptional water-absorbing capacity, delivering reliable performance.
- **Consistent Quality & Safety:** Rigorous quality control and testing protocols guarantee a reliable, pure, and safe product batch after batch, meeting the highest international food safety standards.
- **Robust & Scalable Supply Chain:** As a dedicated B2B supplier, we offer dependable sourcing and the capacity to meet your production demands, from small to bulk orders, efficiently and consistently.

- **Comprehensive Technical Support:** Our team provides detailed data sheets, Certificates of Analysis (CoAs), and expert guidance to support your product development, labeling, and regulatory compliance needs.

FAQs

Q: How does Organic Glucomannan work for weight management?

A: **Organic Glucomannan** works primarily by absorbing a large amount of water in the stomach, forming a viscous gel. This gel creates a feeling of fullness or satiety, which can help reduce overall food intake and caloric consumption, thereby supporting weight loss efforts when combined with a calorie-restricted diet.

Q: Is Organic Glucomannan suitable for gluten-free and keto products?

A: Yes, **Organic Glucomannan** is naturally **gluten-free** as it's derived from the Konjac plant, not grains. It's also **keto-friendly** due to its virtually zero net carb content and high fiber contribution, making it ideal for low-carb formulations.

Q: What's the typical shelf life and recommended storage for bulk quantities?

A: Our **Organic Glucomannan** typically has a shelf life of **24 months** from the manufacturing date when stored in a cool, dry place (below 75°F / 24°C), away from direct sunlight and moisture, in its original sealed, airtight packaging. Proper sealing is critical to prevent moisture absorption.

Q: What is the recommended dosage for weight management benefits?

A: For weight management, generally accepted effective dosages are around **1 gram of glucomannan three times a day** before meals, with plenty of water. However, the exact dosage will depend on your product formulation and the specific health claims you aim to make, and it's advisable to consult regulatory guidelines.

Q: Does Organic Glucomannan have any taste or odor?

A: **Organic Glucomannan** is known for its **neutral taste and odor**, making it highly versatile for incorporation into various food and beverage products without introducing undesirable flavors.

Packing



¿Quiere saber más sobre este producto o tiene alguna pregunta?

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