

Organic Konjac Flour



What is organic konjac flour?

Organic Konjac Flour is a certified organic, non-GMO powder derived from the root of the *Amorphophallus konjac* plant. Rich in soluble dietary fiber (70-80% glucomannan), it absorbs up to 50x its weight in water, forming a viscous gel that supports satiety, digestive health, and sugar reduction. With 0 net carbs and 0 kcal per gram, it is a cornerstone ingredient for:

- **Low-Carb Noodles:** Shirataki noodles and gluten-free pasta.
- **Plant-Based Foods:** Binder in vegan meats and dairy alternatives.
- **Functional Baking:** Adds fiber to bread, cookies, and snacks without altering flavor.

Certified **USDA Organic**, **Non-GMO Project Verified**, and **Kosher/Halal**, our konjac flour is sustainably sourced from organic farms in Southeast Asia.

Building on this foundation, we also offer advanced konjac-derived ingredients to meet specialized needs:

1. **Organic Glucomannan:** Purified konjac fiber ($\geq 95\%$ glucomannan) for high-viscosity applications like appetite-suppressing supplements and dairy thickeners.
2. **Organic Mannooligosaccharides (MOS):** Prebiotic oligosaccharides selectively fermented by gut probiotics (e.g., *Lactobacillus*), ideal for synbiotic blends and functional beverages.

Our integrated production capabilities ensure consistent quality across all three formats, from raw konjac flour to premium purified derivatives.

Specification

Parameter	Konjac Flour	Glucomannan	Mannooligosaccharides (MOS)
Active Component	70-80% glucomannan	$\geq 95\%$ glucomannan	$\geq 90\%$ mannose-based oligosaccharides
Appearance	Off-white fine powder	White to off-white powder	White crystalline powder
Viscosity (1% solution)	10,000-15,000 cP	20,000-30,000 cP	<100 cP
Moisture Content	$\leq 10\%$	$\leq 8\%$	$\leq 5\%$
Solubility	Forms gel in water	Forms high-viscosity gel in water	Fully soluble in water
Prebiotic Activity	Moderate	Low	High (stimulates <i>Lactobacillus</i>)
Caloric Value	0 kcal/g (insoluble fiber)	0 kcal/g	2.0 kcal/g
Packaging	1kg, 5kg, 25kg bags	1kg, 5kg, 25kg bags	1kg, 5kg, 25kg bags

Parameter	Konjac Flour	Glucomannan	Mannooligosaccharides (MOS)
Shelf Life	24 months	24 months	24 months

Key Features & Benefits

- **Triple-Action Fiber:** Combines soluble fiber, viscosity, and prebiotic benefits.
- **Weight Management:** Glucomannan expands in the stomach, promoting satiety.
- **Clean Label:** Non-GMO, gluten-free, vegan, and free from additives.
- **Global Certifications:** USDA Organic, EU Organic, Non-GMO Project Verified, Halal/Kosher.

Applications

1. Organic Konjac Flour

- **Noodles & Pasta:** Low-carb, gluten-free shirataki noodles.
- **Plant-Based Foods:** Binder in vegan meats and cheese alternatives.
- **Bakery:** Adds fiber to gluten-free bread and cookies.

2. Organic Glucomannan

- **Weight Management:** Capsules or powders for appetite suppression.
- **Dairy Alternatives:** Thickener in plant-based yogurts and puddings.
- **Sauces:** Stabilizer in low-calorie dressings and gravies.

3. Organic Mannooligosaccharides (MOS)

- **Supplements:** Synbiotic blends with probiotics (e.g., *Lactobacillus*).
- **Functional Beverages:** Enhances gut health in kombucha and wellness shots.
- **Pet Food:** Prebiotic additive for digestive health in animal feed.

Why Choose Us?

1. **Full-Spectrum Solutions:** From raw konjac flour to premium prebiotics.
2. **Quality Assurance:** Rigorous testing for purity, heavy metals, and pathogens (ISO 22000).

3. **Sustainability:** Ethically sourced from organic konjac farms in Southeast Asia.
4. **Customization:** Blend ratios, particle sizes, or co-processing with other fibers.
5. **Regulatory Compliance:** GRAS, FDA, EFSA, and FSSC 22000 compliant.

FAQs

Q: Is konjac flour keto-friendly?

A: Yes! With 0 net carbs and high fiber, it's ideal for keto and low-carb diets.

Q: How does MOS differ from FOS/GOS?

A: MOS specifically targets *Lactobacillus* and *Bifidobacteria*, enhancing immune function.

Q: Can glucomannan replace xanthan gum?

A: Yes—it provides superior thickening and is allergen-free.

Q: Is MOS safe for pets?

A: Absolutely! MOS is widely used in premium pet foods for digestive health.

Q: Do you offer private labeling?

A: Yes! Custom branding available for all three products.

Packing



Want to learn more about this product or have any questions?

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