

Konjac glucomannan

Cat: K8170

Specification: 100g

Storage: Store at room temperature, and it is valid for 3 years.

Product Information

CAS: 37220-17-0

English name: Konjac glucomannan

Alias: Konjac gel GLUCOMANNAN ≥ 80 ; Konjac flour; konjac mannan; KGM (extract of American ginseng); konjac extract; Konjac gel

Appearance(Character): Light yellow powder

Purity: Particle size 120 mesh pass rate: about 90%

Solubility: 50mg/ml in water, not completely dissolved, opaque colloid

Introduction

This product serves as a versatile additive in various applications, functioning as a gelling agent, thickener, emulsifier, stabilizer, and film-forming agent. It is presented as a crude extract, retaining its natural components in their raw form.

Note

1. Once dissolved, please store the solution in separate containers to avoid product degradation caused by repeated freezing and thawing.
2. The product information is for reference only. If you have any questions, please call 400-968-6088 for consultation.
3. The products are all for scientific research use only. Do not use it for medical, clinical diagnosis or treatment, food and cosmetics, etc. Do not store them in ordinary residential areas.
4. For your safety and health, please wear laboratory clothes, disposable gloves and masks to operate.