



Label Declaration: Konjac (refined konjac flour)

History: Konjac is a linear polysaccharide composed of mannose and glucose derived from the tubers of the “Elephant Yam” (Amorphophallus Konjac). Konjac is a glucomannan.

Functional Properties: Coyote Brand® Konjac A has an extremely high viscosity and a short texture similar to starch. It is used at very low levels and does not mask flavors. Konjac is a first-rate thickening agent that helps to replace fat using a natural product. It is extremely good at binding moisture and can hold up to 200 times its own weight in moisture.

Health & Wellness: Konjac contains 85-95% soluble dietary fiber and is an excellent way to increase fiber content when a stabilizer is needed. Studies have shown that Konjac can increase the feeling of satiety; improve glycemic control and blood lipid profiles; reduce serum cholesterol levels; and improve sBP (systolic blood pressure) in high-risk diabetic individuals.

Synergies: It reacts synergistically with starches, allowing for the reduction in the total amount of thickening agents used, therefore reducing cost. Coyote Brand® Konjac A also reacts synergistically with carrageenan and other gums to form very elastic and strong thermoreversible gels. Coyote Brand® Konjac A can form heat stable gels with a fatty mouthfeel after adjusting the pH. These properties make Konjac an excellent binding agent as well as a fat replacement in meat analogs.

Regulatory: Generally recognized as safe (GRAS). In Europe, Konjac has been approved as a food ingredient under E425 since October 1998 (Directive 98/72). All Natural and Kosher certified.

Konjac Applications	Function	Usage Levels
Supplement capsules	Digestive aid	1000 mg ½ hour before meals
Nutritional beverages	Adds suspension & viscosity	0.05 – 0.30 %
Nutritional bars	Binding & moisture retention	0.10 – 0.50 %
Veggie patties	Adds binding and texture	0.50 – 1.00 %
Breads	Provides texture, increases water retention	0.10 – 0.20 %
Frozen products	Increases freeze/thaw stability	0.05 – 0.50 %
Dressings, sauces & dips	Adds suspension and viscosity	0.10 – 0.50 %
Pastas	Adds pliability and increases water retention	0.10 – 0.30 %
Beverages	Adds suspension and viscosity	0.10 – 0.30 %

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The information and/or suggestions presented on this product are the results of the testing and observations carried out in our laboratories, and we believe them to be accurate as expressed. Because we cannot anticipate the many conditions under which this information may be used, we offer this information as a guideline only to assist our customers in the use of our products, and to help them determine the applicability of the product to their formulation(s). It is the responsibility of the customer to determine the usefulness, regulatory status and legality of our product in the customer’s application and the customer assumes all responsibility for loss or damage arising from the use of our products.