



# *Product* Catalogue

## Office:

Jl. Areng-Areng no 8 Junrejo – Dadaprejo – Kota Batu,  
East Java - Indonesia



# Our Konjac *Product Series*



Konjac Chip



Konjac  
Glucomannan  
Powder



Konjac Rice



# Konjac Chip

Konjac chips are sliced konjac root which already dried and usually used for basic raw materials of konjac powder before applied for some product of industries such as food, healthcare, chemical and many more.



*Chips*

## Product Details:

- » Chinese Nama : MoYu
- » English Name : Konjac
- » Botanical Name : Amorphophallus Konjac
- » Specification : Sliced Dry Konjac Root
- » Usage : Medicines, Healthcare Products, Pharmaceutical raw material, etc

## Weight and Package:

1 tons = 40 sacks  
1 sack = 25 kgs

HS Code : 071290



# Konjac Glucomannan Powder

Konjac glucomannan powder is pure soluble fiber, no protein, no fat, no sugar, no starch, it is also gluten free and wheat free. Konjac glucomannan is a natural, odorless soluble fiber that is found in the konjac plant. The konjac glucomannan is the most viscosity food gum in nature. It has about ten times the viscosity than the cornstarch. Konjac glucomannan is also called konjac flour or konjac gum. Use it as thickener the most popular food thickener is the starch type thickener, such as cornstarch. Unlike the cornstarch, the konjac powder is the soluble fiber, which does not contain starch and sugar, it does not have calories.



## Powder



## Product Details:

- » Chinese Nama : MoYu
- » English Name : Konjac
- » Botanical Name : Amorphophallus Konjac
- » Specification : Konjac Flour
- » Usage : Medicines, Healthcare Products, Pharmaceutical raw material, etc

## COA:

| Type of Analysis        | Result                                    | Unit   |
|-------------------------|---|--------|
| Particle Size           | 40-120                                    | Meshes |
| Glucomannan (Dry Based) | 70  | %      |
| Viscosity               | 20,000 - 25,000                           | Cps    |
| Water                   | 9.37                                      | %      |
| Color                   | Yellowish brown flour with few black spot |        |

**Weight and Package :**      **HS Code : 071290**

1 tons = 40 sacks

1 sack = 25 kgs

# Konjac Rice

Our Konjac rice has a very neutral taste, taking on the flavour of your favourite sauces. It is made without wheat or soy using organic konjac, which is naturally free from gluten, carbs, fat, sodium and sugar. An excellent alternative to traditional rice!



## Konjac Rice



### Product Details:

- » Chinese Nama : MoYu
- » English Name : Konjac
- » Botanical Name : Amorphophallus Konjac
- » Specification : Konjac Rice
- » Usage : Dietary and healthy food

### Benefits

- ✓ Organic
- ✓ Kosher
- ✓ No artificial ingredients
- ✓ Gluten Free

**HS Code : 190230**

### Weight and Package:

- 1 box = 20 kgs
- 1 box = 4 bags
- 1 bag = 5 kgs





*Thank You*



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