

Konjac

Company Profile

Established in 1982 Meron Hydrocolloids is India's largest manufacturer & exporter of Agar Agar (Powder & Strips), and also offers Spreadable Agar Agar branded as Wondergel, Carrageenan, Plant Gel, Alginates, Xanthan Gum and other such Hydrocolloids. We offer different grades of these products to cater to industries ranging from Food, Confectionery, Bakery, Dairy to Cosmetics, Personal Care, Plant Tissue Culture, Dehydrated Culture media, Microbiology, Dental Castings and Pharmaceuticals.

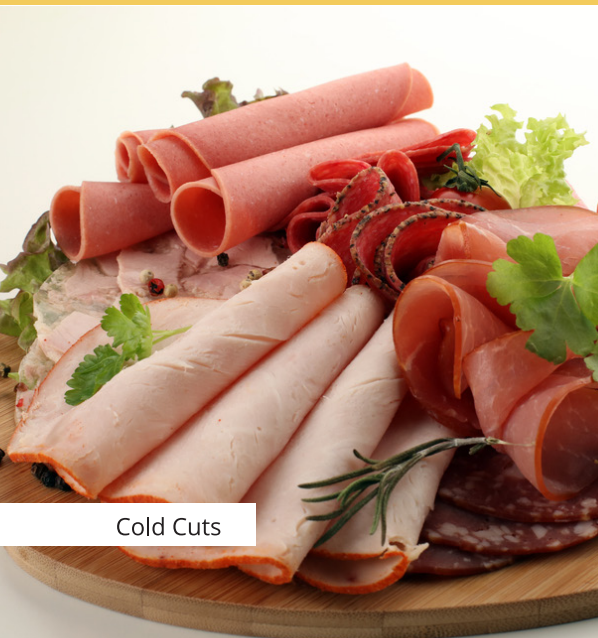
Our four-decade long legacy has equipped us with the know-how that has constantly kept us on our toes to meet the demands of the changing nature of consumption.



Noodles



Plant Based Sausage



Cold Cuts

Description

Konjac is a 100 % natural origin powder that is high in fiber content. It is extracted from the Konjac tuber (*Amorphophallus muelleri*) and comprised mainly of Konjac glucomannan, which is a type of soluble fibre. Konjac can be used as thickener, stabilizer, emulsifier, and gelling agent in different applications, such as food, pharmaceutical, and cosmetics.

Health Advantages

- ▶ Helps reduce blood cholesterol
- ▶ Has a Prebiotic effect
- ▶ Reduces blood glucose (lowering glucose absorption)
- ▶ Promotes regular bowel movements
- ▶ Regulates lipid metabolism
- ▶ Contains vitamins and amino acids (beta carotene, choline, niacin, riboflavin, thiamine and minerals (calcium, iron, magnesium, potassium, phosphorus, zinc)

Gelling mechanism of Konjac

- ▶ Increases the pH (around 10- 11 by continues heating)
- ▶ Forms a thermo-irreversible gel in alkaline pH (>10) and after undergoing heating process
- ▶ Synergistic interaction with other hydrocolloids
- ▶ Good synergetic interaction with starch and carrageenan
- ▶ Increases the clarity of the gel while incorporating with carrageenan

Applications

Types of Food Applications	Adopted Characteristics
Low sugar jams/marmalades	Stabilizer, thickener
Marshmallows	Gelling agent, gelatin replacer (when mixed with carrageenan)
Ice cream	Stabilizer, thickener, emulsifier
Yogurt, milk drinks	Stabilizer, thickener, emulsifier
Corn Vermicelli	Increased chewiness and smoothness, improved texture
Gluten free bakery products and noodles	Gluten free bakery products and noodles... Binding agent (gluten replacer)
Meat products – sausages, hams, chicken nuggets, etc.)	Increased juiciness and water holding capacity, improved chewiness, better sliceability
Meat products – meatballs, sausages	Meat/Fat replacer (gelled with other hydrocolloids/starch prior to mixing)
Meat analogue	Main ingredient (together with soy protein isolate)
Surimi products, fish balls, crab sticks, etc.	Improved texture, increased chewiness and springiness
Sauces, gravies	Thickener, stabiliser, emulsifier

We offer two types of Konjac

▶ *Konjac Gum (Refined Konjac)*

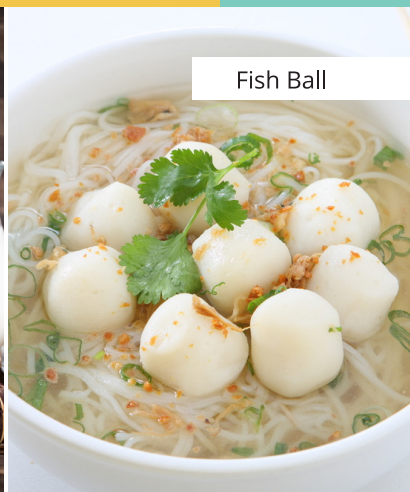
Konjac gum is wet-processed by washing dried Konjac tuber chips/Konjac powder using edible alcohol to remove impurities further.

▶ *Konjac Powder (Semi refined Konjac)*

Konjac powder/flour is dry-processed by grinding dried Konjac tuber chips, after which they are separated from other impurities (ash, starch, protein) by air-separation.



Dairy Products



Fish Ball

Packaging

25kg sandwich bag & corrugated carton

Storage

Product should be stored in a cool and dry place in its original packing. Keep away from moisture. Keep the packet tightly closed after use.

Shelf life – 2 years



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