

# What is Konjac?



- Devil's tongue /Elephant-foot yam
- *Amorphophallus* genus of *Araceae* family
- The world: about 170 species
- In China: *Amorphophallus albus* / *Amorphophallus rivieri Durieu*
- In Indonesia: *Amorphophallus muelleri*



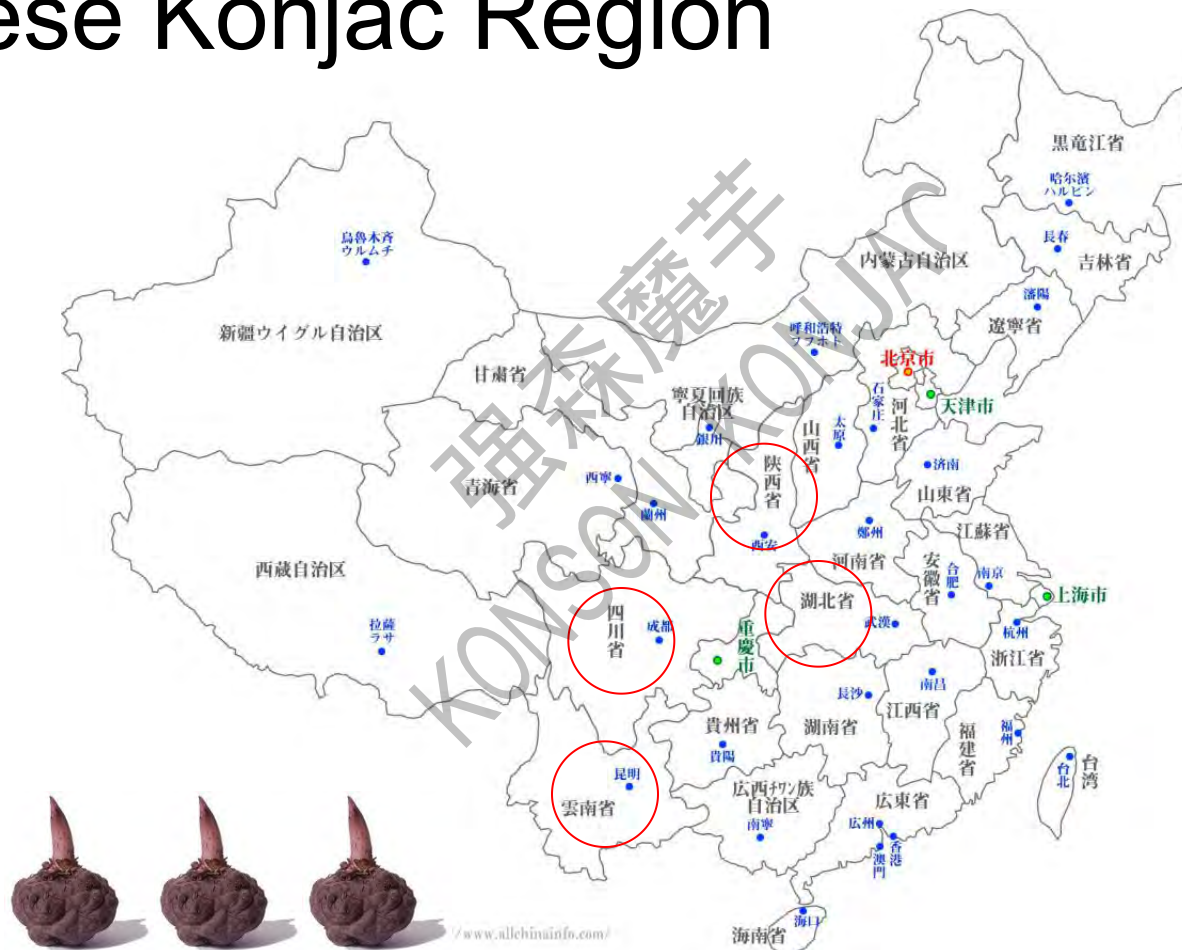
- First recorded as a disease-curing herb: in Shen Nong Record of Materia Medica in Western Han Dynasty (206 B.C.-08 A.D.).
- In *Compendium of Material Medica*, Li Shizhen records, “Konjac is cold in property and pungent in flavor. Used as a medicine, its tuber has the functions of detoxification, subsiding swelling, liquefying the phlegm and soothing asthma.”



# Main Production Area of Konjac



# Chinese Konjac Region



# Konjac Planting

# Flower konjac



## Konjac Planting



## Flower konjac



# Konjac Planting

# Flower konjac





# Konjac Planting

# Flower konjac



# Konjac Planting

# Yellow Konjac



# Konjac Planting



# Yellow Konjac



# Konjac Planting Yellow Konjac



# Konson Sub-Factory in Thailand

## Yellow Konjac



# Konson Sub-Factory in Myanmar

## Yellow Konjac



# How to obtain KGM?

Konjac tuber → cut → clean → dry →purify →  
homogeneous →Konjac fine flour → dip in alcohol solution→  
centrifuge separate →Vacuum drying → Desiccate →  
griddle → homogeneous → Magnetic Seperation →  
Metal Detect →Weight → pack



# What is the application?

- Gelling Agent
- Thickener
- Stabilizer
- Water Holding
- Emulsifying
- Dietary Fiber Source





# Konjac Vegetarian Food



# Ice Cream, Jelly, Pudding, Beverage



# Ham, Sausage, Pet food



# Medical Capsule, Meal Replacement



# Konjac Noodle



# Cosmetics



## Factory show

## Konson Core Factory In China



Founded in 1998,KONSON KONJAC has become one of the leading suppliers and service providers of konjac in the industry after more than decades of development, with an annual capacity of 3000Ton.

# Factory show

# Konson Core Factory In China





# Factory show



In order to provide more quality products and better service for the customer, we introduced the advanced production technology and quality management system, passed ISO22000:2005, BRC7.0, KOSHER and MUI HALAL and EC & USDA-NOP organic certification, and registered by the FDA.



**Thank You!**