Creative Enzymes®

Konjac Glucomannan powder

Cat. No. EXTZ-228

Lot. No. (See product label)

Introduction

Description	Konjac glucomannan powder, also known as konjac flour or konjac gum, is a completely natural, odourless, and soluble fiber with ZERO net carbs. It is used as a low carb thickener for gravies, sauces, soups, stews, casseroles, puddings and fillings.

Product Information

Form	powder