Creative Enzymes®

Konjac powder

Cat. No. EXTC-142

Lot. No. (See product label)

Product Information

Appearance	White powder
Function	Funtion and application of Konjac powderNutrition and health care role is to play a regulatory role konjac dietary fiber nutritional imbalance, such as prevention and treatment of constipation, lowering blood pressure, lowering blood sugar, diet fitness and so on. In addition, it can also be used for the production of optical lenses and medical products; plus KGM fluid in the eye, it is possible to prevent dry eyes and contact lenses. Konjac glucomannan gel after disinfection can be used to stop bleeding and promote wound healing; can also be made into fat, lowering blood sugar, weight loss, constipation and other drugs.