

## 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