

**Title** A Simplified Method of Purifying Konjac Glucomannan  
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#### **Abstract**

The paper describes a simplified method of separating and purifying konjac glucomannan with 58% recovery rate. The product is inodorous and colorless and of high purity. Within 84h, its sol-gel still remains homogeneous, transparent and odourless. The results of thermographic analysis show that its decomposition temperature is 280°C, indicating that the glucomannan obtained by this technique has a high thermal stability.

The experiments conducted within this study show that a simple, easy to operate purification method is capable to produce a high quality product with a wide range of applications in food industry.