

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 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.